



## *Welcome to Harbour View Restaurant & Bar*

David and I extend to you a warm welcome and thank you for dining with us.

Our superb location has been operating as a restaurant for many years and is now established as Geraldton's premier quality dining experience. Its breathtaking 270° views over the harbour, foreshore, retail heart and marina precincts are second-to-none.

In February this year, we transitioned to a small bar license which gives more options and flexibility to our guests. It increases the simplicity of:

- + casual socialising with drinks and snacks in our bar and alfresco areas
- + cocktail and sit down functions
- + and additionally, special meetings and events for groups, corporate and social gatherings.

We continue to give preference to local, Western Australian and Australian food producers to give you the best seafoods, poultry, meat and vegetable cuisines, prepared and cooked by our excellent culinary team managed by our Head Chef, Blair Lavender, in many mouth-watering styles which are sure to please your tastebuds.

Accompanied with our excellent selection of wines and beverages and soft background music from our "baby grand piano" under David's care, we hope this combination will convince you to come back and enjoy our quality culinary service experience again and again.

**Kerry Muir-Chandler**

*Owner Manager*



Lunch with a View – Thursday to Sunday from midday  
Dinner with a View – Thursday to Monday from 5.30pm

# *About Harbour View*

## *Join our Birthday/Anniversary Club*

To receive a "treat" from us towards your birthday and anniversary celebrations, join our Birthday/Anniversary Club by registering on our website

You'll receive our e-newsletter every now and then, plus distributions and a "treat" for your special occasions

## *Gift Vouchers*

Are available from our reception

## *Dietary Abbreviations*

df – dairy free; df/o – dairy free option; gf – gluten free  
gf/o – gluten free option; nf – nut free; nf/o – nut free option

## *Smoking*

HarbourView is a smoke free zone  
Guests who wish to smoke need to return to Marine Terrace

## *Disability Facilities*

Should guests require toilet facilities with disability access, please speak with our Matre'd. Facilities are available on a different floor



**RESTAURANT & BAR**

Lunch with a View – Thursday to Sunday from midday  
Dinner with a View – Thursday to Monday from 5.30pm

## Entrée

<b>Lamb apricot and pistachio terrine</b>	\$25
with double cream brie, aged balsamic and sourdough	
<b>Baked mushrooms</b>	\$20
stuffed with pine nuts and feta topped with panko crumbs and parmesan	
<b>Pan fried chorizo and olives</b> (gf, nf, df)	\$20
deglazed with sherry	
<b>Char grilled sourdough</b>	\$16
with aged balsamic, olive oil and dukkah	
<b>Kangaroo loin fillet</b>	\$24
rubbed and charred in bush spices with bush tomato chutney, beetroot discs, radish and micro herbs topped with our game jus	
<b>Crocodile</b> (gf, nf, df)	\$23
Sous vide and grilled with pedro ximenez, apple cider vinegar, vanilla, black truffle olive oil, radish and fresh herbs	
<b>Red cabbage infused octopus</b> (gf, nf)	\$25
kumquat gel, squid ink, lemon and ginger emulsion, radish, pickled onion petals, beetroot powder, squash, shaved cucumber and Davidson plum	
<b>Oysters</b> - "mix & match to your own choice" (gf, df, nf)	half dozen \$24 dozen \$48
 gin & tonic	
 chilli	
 mojito	
 ponzu	
 natural	
 kilpatrick	
<b>Charcuterie</b>	\$36
selection of house cured meats, seafoods, terrines, preserves and charred sourdough	

## Salads

<b>Goats cheese salad</b> (gf)	\$16
with herb buttered chicken	\$6
pear, walnut, arugala, goats cheese with lemon herb dressing	
<b>House salad</b> (gf)	\$12
chilli, fennel, rocket, cherry tomatoes with house dressing	

## *Mains*

<b>Cape grim fillet mignon with Exmouth prawns</b> (gf, nf, df/o) creamy garlic sauce, caramelised pumpkin puree and greens	\$45
<b>HarbourView's signature coffee rub</b> (gf, nf, df/o) Red gum 300g scotch fillet, foi gras potatoes, greens and shiraz jus	\$42
<b>Chicken roulade</b> (gf, nf/o) Pickled artichoke and spinach chicken roulade with butternut squash puree served with pan sauce and fresh herbs	\$40
<b>Seafood marinara</b> (nf) with fresh local produce including scallops, prawns, barramundi, kingfish, mussels fresh herbs and chilli pesto	\$38
<b>Duck breast</b> (gf, nf) with blistered cherry tomatoes, cauliflower cream, pickled pink peppercorn grapes and game jus	\$40
<b>Barramundi</b> Cone Bay barramundi with pea pesto risotto, parmesan and fresh herbs	\$38
<b>Pork belly</b> Slow-braised pork belly, cinnamon and star anise infused orange jus, creamy cauliflower puree, crisp apple and spring onion salad	\$38
<b>HarbourView's ocean and earth platter</b> – "ideal to share" add half cray	\$110 \$145
Scallops, prawns, white fish, mussels, coffee rub steak, pork belly, duck fat potatoes, house salad, lemon pepper aioli and chilli sauce	

## *Sides*

<b>Pan fried vegetables</b> (gf, df/o) Capsicum, zucchini, mushrooms, red onion, asparagus with garlic butter and fresh herbs	\$14
<b>Glazed carrots</b> (gf, nf, df) Honey glazed carrots with hints of rosemary and thyme	\$13
<b>Duck fat potatoes</b> (df) with chefs seasoning	\$12

(df) Dairy Free (df/o) Dairy Free Option Available, (gf) Gluten Free  
(gf/o) Gluten Free Option, (nf) Nut Free (nf/o) Nut Free Option

## Desserts

<b>Mrs Wiggley's poached pear and choc indulgence cake</b>	\$20
berry dust, crushed pistachios, gold leaf	
<b>Baileys pannacotta</b> (gf)	\$20
with dark chocolate raspberries, mascarpone	
<b>Tiramisu trifle</b>	\$18
espresso, kahlua, mascarpone, ladyfingers	
<b>Tom's cheesecake</b>	\$16
vanilla bean cheesecake, raspberry jelly, mascarpone, shortcrust crumb, brownie gravel, matcha green tea semifreddo	
<b>Cheese plate</b>	
See specials list for cheese plate options	

## Tea & Coffee

<b>Tea</b>	\$
Cup	4
Pot for one / two	6 / 9
<i>English breakfast, earl grey, green, peppermint</i>	
<b>Coffee</b> (small / large, cup / mug)	\$
Long black	5 / 6
Short black / double	4 / 6
Flat white / cappuccino / macchiato / latte / vienna / hot chocolate	6 / 9
Iced Coffee / Chocolate	9
Chai latte	6
Affogato ( <i>do you want Frangelico?</i> )	7
<b>Coffee with liqueur</b> – Frangelico, Calypso ( <i>kahlua</i> ), American ( <i>bourbon</i> ) Skye ( <i>drambuie</i> ), Russian ( <i>vodka</i> ), Australian ( <i>bundaberg</i> ), English ( <i>gin</i> ), Parisienne ( <i>brandy</i> ), French ( <i>grand marnier</i> ), Gaelic ( <i>whiskey</i> )	16

# Children

Parents, below are our children's menu options

We fully appreciate your children may join you when dining with us

We request that they remain seated at all times, to ensure their safety plus the enjoyment of other diners and safety of HarbourView staff.

We also ask you to be considerate of their conduct which may affect the dining experience of other guests

With thanks

Kerry Muir-Chandler, Owner Manager

<b>Tomato spaghetti</b> (NF)	\$12
Pan fried spaghetti, tomato concasse, parmesan	
<b>Grilled fish</b> (gf, nf)	\$14
Grilled fish of the day, hand cut chips, salad & aioli	
<b>Mini steak</b> (gf, df, nf)	\$17
Fillet steak with hand cut chips, salad & tomato sauce	