



## 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 tapas 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*



**RESTAURANT & BAR**

Lunch & Tapas with a View – from midday to 5.30pm Thursday to Sunday  
Dinner with a View – from 5.30pm Thursday to Monday  
Drinks with a View – from midday Thursday to Sunday and 3.30pm Monday

# Entrée

Gin and Blueberry Cured Salmon Blini gf, nf \$18  
with goats cheese, lemon, dill and cucumber

Soup De Jour \$16  
housemade soup of the day served with charred sourdough

Chilli, Lime and Garlic Banana Prawns gf df \$22  
sautéed and served with a strawberry and cucumber salsa

Twice Cooked Pork Belly gf df nf \$20  
with fennel, sea salt and housemade tomato chutney

Char Grilled Sourdough \$16  
with Egyptian dukkah olive oil and aged balsamic

Abrolhos Island Scallops gf \$22  
with hazelnut gremolata and parmesan foam

Oysters \$24  
(half or full dozen of one flavour or a selection of each) \$48

- ❖ bloody mary
- ❖ chili
- ❖ natural
- ❖ kilpatrick
- ❖ gin & tonic
- ❖ bienville (*garlic, lemon, mushroom, panko breadcrumbs and parmesan*)

Charcuterie \$36  
selection of house cured meats, seafoods, terrines, preserves and charred sourdough

(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



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## Mains

<b>HarbourView Signature Coffee Rub Scotch Fillet</b> gf nf served with paris mash, cremini mushrooms, asparagus spears and red wine jus	\$42
<b>Seafood Marinara</b> gf/o nf with prawns, scallops, kingfish, mussels, rankin cod, fresh herbs and pappardelle pasta	\$38
<b>Sous Vide Duck Breast</b> gf nf with garlic, beetroot puree, charred onion, vined tomatoes and juniper jus	\$40
<b>Rankin Cod</b> gf/o grilled, with duck fat potatoes, Asian greens and sweet curry sauce	\$40
<b>Slow Braised Beef Cheeks</b> gf with hummus, baby beetroot and red wine jus	\$40
<b>Sous Vide Peppered Pork Loin</b> gf nf with pumpkin puree, broccolini and red wine jus	\$38

## Sides

<b>Broccolini with Blue Cheese and Split Almond</b>	\$14
<b>Italian Roasted Mushrooms and Vegetables</b>	\$14
<b>Duck Fat Potatoes</b>	\$12

## Salads

<b>Roasted Sweet Potato, Pear and Pomegranate</b> gf	\$16
<b>Spinach, Apple and Gorgonzola with Candied Walnuts</b> gf	\$16



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

## Desserts

<b>Chilli Chocolate Mousse</b> with honeycomb, chocolate bark and chocolate gravel	\$16
<b>Beetroot Pannacotta</b> with compote of blueberries, caramelised white chocolate crumb, apple cider meringue and raw licorice	\$18
<b>Fresh Ginger Pudding</b> with rum caramel, english toffee gelato, smashed pistachios and candied orange	\$16
<b>Chocolate and Hazelnut Tart</b> with vanilla mascarpone	\$16
<b>Cheese plate</b> Selection of cheese, fruit, preserves, nuts and biscuits	\$36

# Tea & Coffee

Tea	\$
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
Liqueur Coffee	7
- plus cost of shot of chosen liqueur (as per drinks list)	

Frangelico, Calypso (*kahlua*), American (*bourbon*) Skye (*drambuie*), Russian (*vodka*), Australian (*bundaberg*), English (*gin*), Parisienne (*brandy*), French (*grand marnier*), Gaelic (*whiskey*)



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