

TOP
IF
OFF

SAUCES

Gravy, Creamy Mushroom, Romesco, Green Peppercorn, BBQ Chipotle **\$3.0**
 (V) (GF)

TOPPERS

The OG **\$6.0**
 napolitana sauce, bacon, mozzarella (GF)

Are You Fungin' Serious **\$8.0**
 creamy mushroom sauce, crispy field mushroom, parmesan (V) (GF)

Pig on a Schnit **\$9.0**
 bacon jam, grilled pineapple, mozzarella (GF)

Ship-faced **\$12.0**
 prawns, mussels, calamari, creamy garlic sauce (GF)

Warm Chocolate 3 Milk Cake **\$15.0**
 cookie crumb, pomegranate, coffee ice cream

Fried Banana Bread **\$15.0**
 slow roasted pineapple, candied pistachio and spiced rum marshmallow, pressed yoghurt (V) (GF)

DESSERTS

Cheeseburger **\$13.0**
 chips, tomato sauce

Southern Fried Chicken **\$13.0**
 chips, tomato sauce (GO)

Battered Fish **\$13.0**
 chips, lemon, tartare sauce

KIDS

(V) vegetarian (VE) vegan (VO) vegan option

(GF) gluten free (GO) gluten free option

15% surcharge applies on Public Holidays.
 All specials are only available between February and November and are unavailable on public holidays.



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WHAT'S
ON AT HB

Scan for specials and events



harbourbar.com.au

#HarbourBarNewy (f) (i) @HarbourBarNewy

📞 02 4926 2626

📍 18/1 Honeysuckle Drive
 Newcastle NSW 2300

✉ info@harbourbar.com.au



SMALL

Toasted Sourdough	\$9.0
<i>confit garlic</i>	(VE) (GO)
add cheese	\$2.0
Bruschetta	\$16.0
<i>toasted sourdough, heirloom tomatoes, persian fetta, basil, sherry vinaigrette</i>	(V) (GO)
Sydney Rock Oysters (4)	\$19.0
<i>pomegranate mignonette or chorizo kilpatrick</i>	(GF)
Seasoned Chips	\$10.0
<i>aioli</i>	(VE) (GF)
Warm Marinated Olives	\$12.0
<i>olive oil, garlic, chilli, orange, fresh herbs</i>	(VE) (GF)
Green Salad	\$12.0
<i>mixed lettuce, cucumber, pickled veg, house dressing</i>	(VE) (GF)
Crushed Chat Potatoes	\$12.0
<i>parmesan and fresh herbs</i>	(V) (GF)
Sautéed Green Beans	\$14.0
<i>chilli garlic dressing, lemon crumb</i>	(VE) (GO)
Cauliflower Gratin	\$15.0
<i>bechamel, bacon jam, pangratatto</i>	
Fresh & Roasted Beets	\$17.0
<i>whipped tofu, candied pistachios</i>	(VE) (GF)
Honey Harissa Chicken Wings	\$18.0
<i>toasted mixed sesame seeds</i>	(GF)
Onion Bhajis	\$18.0
<i>minted yoghurt, pickles</i>	(VE) (GF)
Lemon Pepper Calamari	\$18.0
<i>romesco, grilled lemon</i>	(GF)
Lobster Rolls (2)	\$19.0
<i>aioli, radish, pickled celery, fennel, fried capers</i>	
Split Grilled Prawns	\$24.0
<i>whole Australian prawns, chilli, garlic, fresh herbs</i>	(GF)
Burrata	\$25.0
<i>pressed pear, heirloom tomatoes, sherry pickled onion, olive crumb, oregano, sherry vinaigrette</i>	(V) (GF)

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GRAZE

Bread & Dips	\$24.0
<i>toasted sourdough, hummus, olive tapenade, house pickles</i>	(V) (GO)
Bites	\$49.0
<i>honey harissa chicken wings, lemon pepper calamari, onion bhajis, chips, dipping sauces</i>	(GF)
Seafood	\$96.0
<i>sydney rock oysters, split grilled prawns, drunken mussels, lobster rolls, lemon pepper calamari, beer battered flathead, chips, lemon, dipping sauces</i>	

LARGE

Baked Eggplant	\$31.0
<i>fire roasted capsicum, pomegranate, labneh, pickled carrot, preserved lemon, pepitas, mint</i>	(V) (VO) (GF)
Drunken Mussels	\$33.0
<i>fresh spring bay mussels, Australian pale ale, onion, tomato, garlic, lemon, chilli, fresh herbs, toasted sourdough</i>	(GF)
Honey Brined Half Chicken	\$35.0
<i>romesco, roasted veg, almond crumb</i>	(GF)
Fresh Sea Bream	\$37.0
<i>sarladaise potatoes, blackened winter brassicas, cauliflower puree</i>	(GF)
Lobster Orecchiette	\$39.0
<i>white wine, garlic, butter, chilli, zest, fried capers</i>	
Pressed Lamb Shoulder	\$42.0
<i>braised fennel, pea puree, peas, mint, dehydrated olive, braising liquor</i>	(GF)

PIZZA

Margherita	\$23.0
<i>tomato, buffalo mozzarella, basil</i>	(V) (GO)
Three Cheese	\$24.0
<i>béchamel, buffalo mozzarella, cheddar, persian fetta</i>	(V) (GO)
Roasted Field Mushroom	\$25.0
<i>bechamel, onion, parsley, parmesan</i>	(V) (GO)
Slow Cooked Lamb	\$27.0
<i>confit garlic, olives, pickled red onion, fresh herbs, buffalo mozzarella</i>	(GO)
King Prawn	\$31.0
<i>romesco, heirloom tomatoes, buffalo mozzarella, labneh</i>	(GO)

BURGERS

Say Cheese	\$23.0
<i>wagyu brisket patty, American cheese, lettuce, tomato, pickles, burger sauce</i>	(GO)
vegetarian option available (V)	
vegan option available (VE)	
Cluck Norris	\$25.0
<i>southern fried or grilled chicken, American cheese, bacon jam, slaw, aioli</i>	(GO)
Risk it for the Brisket	\$27.0
<i>BBQ chipotle braised beef brisket, bacon, crispy onions, slaw, BBQ sauce, aioli</i>	(GO)
Michael Duble	\$30.0
<i>two wagyu brisket patties, two slices of American cheese, two rashers of bacon, lettuce, tomato, crispy onions, BBQ chipotle sauce, aioli</i>	(GO)

HB CLASSICS

Health Bowl	\$26.0
<i>quinoa, crispy mushroom, charred greens avocado, hommus, mixed lettuce, pickled veg, fried chickpeas, dukkah</i>	(VE) (GF)
add chicken	\$6.0
add prawns	\$8.0
Beer Battered Flathead Fillets	\$26.0
<i>choice of 2 sides, lemon, tartare</i>	
Braised Beef Brisket Nachos	\$27.0
<i>chipotle BBQ sauce, blackened corn salsa, guacamole, liquid cheese, sour cream, chilli jam</i>	(GF)
Southern Fried Schnitzel	\$27.0
<i>chicken or eggplant</i>	(VE) (GO)
BBQ Baby Back Pork Ribs	\$37.0
<i>choice of 2 sides</i>	(GF)
250g Rump Steak	\$32.0
<i>choice of 2 sides</i>	(GF)
300g Southern Prime Scotch Fillet	\$48.0
<i>choice of 2 sides</i>	(GF)

SIDES

Salad, Sautéed Green Beans, Slaw, Chips, Crushed Chats (VE) (GF)

SAUCES and TOPPERS, please turn over