



Dining & Drinks

HARBOUR VIEW HOTEL



Harbour View Hotel History

Iconic Sydney pub Harbour View Hotel hit the market

Harbour View Hotel is a heritage-listed hotel at 18 Lower Fort Street, in the inner city Sydney suburb of Millers Point in the City of Sydney local government area of New South Wales, Australia. It was designed by Prevost & Waterman and built from 1922 to 1923. It is privately owned. It was added to the New South Wales state Heritage Register on 2 April 1999.

The hotel is a popular watering hole for Sydneysiders and tourists. The current hotel was constructed in 1924 after the previous one was forced to move to make way for the Sydney Harbour Bridge. During the bridge's construction it was a popular watering hole for thirsty workers. The current owners have completed a major renovation designed by Wayne McPhee & Associates. It features a ground floor Oval Bar, gaming room with 15 poker machines, first-floor bar and restaurant, function rooms and a rooftop terrace.



To Share

Sydney Rock Oyster Nambucca, NSW natural with lemon & mignonette (gf,df)	6 for 39. 12 for 69.
Herb & Garlic Bread (v)	15.
French Bread (v) balsamic vinegar, olive oil, and salted French butter	15.
Fried Wings Tossed in home-made hot & spicy sauce	24.
Southern Fried Chicken sweet chilli sauce	23.
Mushroom & Mozzarella Arancini (6) (v)	26.
Fried SA Calamari Szechuan and black pepper salt, tartare sauce	27.
Stuffed Zucchini Flower (4) (v) spinach, ricotta with sauce vierge	29.
Chargrilled Whole Calamari baby wild rocket, stew tomato sauce style	30.
Cheese Plate, Three Kinds Of Cheese, Quince Paste	30.
Antipasto (can be made gf) atrisan salami, prosciutto, Manchego cheese, hummus & marinated olives	36.

Salad

Organic Soba Noodle Salad (can be made v, vg) cured salmon, capsicum, cucumber with soy & ginger dressing	30.
Heirloom Tomato Salad, Burrata & Vinocotto Dressing (v, can be made vg)	29.
Caesar Salad (can be made gf) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan with caesar dressing -can add poached chicken \$6.	25.
Mixed Leaf Salad (v, gf, df, vg) citrus vinaigrette	15.

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Seafood

Pan Fried NZ Salmon (gf)	48.
crushed potatoes & greens with lemon and dill butter	
Grilled Large King Prawns, Chilli & Lime Butter (can be made gf)	54.
Whole Lobster Mornay	Market Price
W.A Rocklobster served with fries and salad	

Chargrilled Meat

Charcoal Half Chicken	36.
crispy polenta chips, lemon and chimichurri sauce	
Striploin 250g (can be made df, gf)	39.
mix leaves, fries and herbs & garlic butter	
-can add pepper sauce \$3. / gravy sauce \$3.	
Surf And Turf (can be made gf)	56.
Striploin 250g, 2 grilled King prawns, mix leaves & fries	
-can add pepper sauce \$3. / gravy sauce \$3.	
Little Joe MB4 Scotch Filet 300g (can be made df/gf)	62.
potato purée, mix leaves	
-can add pepper sauce \$3. / gravy sauce \$3.	
1.5kg Great Southern Pinnacle Tomahawk Ribeye	189.
On The Bone (can be made df/gf)	
fries & red wine jus	

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Pasta

Seafood Linguine

prawns, crab meat, calamari, zucchini, chilli lime, and tomato vierge 46.

Penne Pasta

chicken, bacon & mushrooms with creamy sauce 35.

Vegetarian Linguine (v)

pesto & Burrata 36.

Classic

Harbour Beef Burger (can be gf without bun)

Tajima wagyu patty, American cheese, tomato, burger sauce, caramelize onion, potato scallop, iceberg, pickles & fries 29.

Fried Chicken Bacon & Cheese Burger Supreme

buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries 28.

Pumpkin & Halloumi Cheese Burger (v, can be vg)

pesto, spinach, tomato & fries 26.

Fish & Chips

crispy battered flathead fish, fries, and tartare & lemon 29.

Chicken Schnitzel fried with Parmesan crumb

potato purée, mix leaves, gravy & herb butter 29.

Chicken Parmigiana

tomato, cheese, potato purée, mix leaves, gravy & herb butter 34.

Home-made Beef Pie

caramelized onions, bacon & cheese with gravy & potato purée 32.

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Side

Fries (v, df, gf)	14.	Wedges sweet chilli & sour cream	15.
Seasonal Greens (v, df, gf, vg)	16.	Sweet Potato Wedges sweet chilli (v, df, gf)	15.
Gravy	3.	Pepper Sauce	3.
		Sour Cream	2.

Dessert

Passion Fruit Crème Brûlée Silky custard infused with passion fruit, topped with caramelized sugar	14.
Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	15.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	15.
Affogato Coffee, vanilla ice cream & Liqueur	18.

Kids (ages 12 & under only / All kids meals come with juice)

Cheese Burger & Fries	16.
Battered Fish & Chips, Lemon & Tartare	16.
Chicken Schnitzel, Chips & Salad	16.

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Cellar Selection

Guigal Chateauneuf-du-pape	180.
Chateauneuf du Pape, France	
Chateau de chamirey mercury rouge	120.
Burgundy, France	
Domaine des perdrix Bourgogne Rouge	140.
Burgundy, France	
Rocche Costamagna Barolo DOCG	190.
Piedmont, Italy	

Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	159.
Pol Roger Brut Reserve NV	Épernay, France	209.
Moët & Chandon	Épernay, France	132.
Dom Perignon	Épernay, France	590.

White

150ml / 250ml / bottle

Brokenwood Pinot Gris	Beechworth, VIC	15. / 24. / 70.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	75.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 60.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 70.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 70.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 80.
Moppity Estate Chardonnay	Tumbarumba, NSW	78.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 70.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 70.
Christobel's Moscato	SA	14. / 23. / 65.

Weekend surcharge 10% . Public holiday surcharge 15%

Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé	Rhone Valley, FR	13. / 21. / 60.
Coteaux D'Aix en Provence Rosé	Provence, FR	14. / 23. / 65.

Red

Earthworks Shiraz	Barossa Valley, SA	13. / 21. / 60.
Yalumba 'The Paradox' Shiraz	Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon	Margaret River WA	15. / 24. / 70.
Moppity Estate Cabernet Sauvignon	Hilltops, NSW	78.
Mt Difficulty 'Roaring Meg' Pinot Noir		16. / 26. / 75.
Central Otago, NZ		
Kooyong Estate Pinot Noir	Mornington, VIC	90.
Yalumba 'The Signature' Shiraz Cabernet		139.
Barossa Valley, SA		
John Duval 'Plexis' GSM	Barossa Valley, SA	17. / 28. / 80.
Vasse Felix Premier Syrah	Margaret River WA	80.

COCKTAILS

Signature

Creme de Fraises Pampero rum, Strawberry purée, Fresh cream, Pineapple	25.
Marine Delight Ketel One Vodka, Blue Curaçao, Peach syrup, Dash of Orange	25.
Piña Colada Island Pampero rum, Malibu, Blue Curaçao, Coconut syrup, Fresh cream, Pineapple	25.
Go Green! Midori, Ketel One Vodka, Mango purée, Apple	25.
Don't Lychee Me Ketel One Vodka, Parasio Lychee, Lychee puree, Apple, Whites	26.
X Toblerone Kahlua, Baileys, Frangelico	25.

Classics

Limoncello Spritz limoncello, Prosecco, Soda	20.
Margarita Casamigos Tequila, Cointreau, Lime	25.
Mojito Pampero Rum, Mint, Lime, Simple Syrup, Soda, Lemonade	25.
Espresso Martini Ketel One, Vodka, Kahlua, Espresso	25.
Negroni Tanqueray, Campari, Rosso	25.
Old Fashioned Woodford Reserve, Angustra Bitters, Simple Syrup	25.
Bloody Mary Ketel One Vodka, Tomato, Tabasco, Worcestershire, Lime	25.

Jugs

Pimm's Pimm's, Lemonade, Fresh Fruits, Mint	48.
Aperol Spritz Aperol, Prosecco, Soda	48.

Mocktails

Hawaiian Bliss Coconut Syrup, Pineapple Juice, Orange Juice, Lime Juice, Passion Fruit Pulp, Soda	16.
Scary Berry Mixed Berry Purée, Apple Juice, Lime Juice, Lemonade	16.
Virgin Piña Colada Pineapple Juice, Coconut Syrup, Fresh Cream	16.

Beer

By the glass

Hahn Super Dry	11.5
Hahn Super Dry 3.5	11.5
Guinness	14.
Apple Pink Lady Cider	12.
Stone & Wood Pacific Ale	13.5
Byron Bay Premium Lager	11.5
Kosciuszko Pale Ale	13.5
Coopers Pale Ale	11.5
Kirin	13.5
Byron Bay Lemon Squash	13.5

By the bottle

Corona Extra Dry	14.
Heineken	13.5
Heineken Zero	12.
Great Northern	11.5
VB	11.5
Heaps Normal	12.
Hahn Super Dry Gluten Free	12.

Coffee & Tea

Espresso	5.	English Breakfast Tea	5.5
Macchiato	5.5	Earl Grey Tea	5.5
Piccolo	5.5	Green Tea	5.5
Long Black	6.	Peppermint Tea	5.5
Flat White	6.5	Chamomile Tea	5.5
Cappuccino	6.5	Iced Long Black	7.5
Latte	6.5	Iced Choco	8.
Hot Chocolate	6.5	Iced Latte	8.
Mocha	7.	Iced Mocha	8.5

*Extra shot, Decaf, Soy / Almond / Oat Milk, Vanilla / Caramel / Hazelnut Syrup 1.