



Dining



1922
HARBOUR VIEW HOTEL

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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 (GF,DF)	6 for 39. 12 for 72.
natural with lemon & mignonette	
Salmon Tartare & Crispy Corn Chips TAS (DF)	29.
fresh salmon tossed with cucumber, shallot and ginger-soy dressing	
Antipasto (can be made GF)	36.
atrisan salami, prosciutto, manchego cheese, hummus & marinated olives	
Cheese Plate (can be made GF)	36.
brie, blue, manchego cheese with quince paste	
Herb & Garlic Bread (V)	15.
French Bread (V)	15.
balsamic vinegar, olive oil, and salted French butter	
Seafood Crunch Platter	32.
salt& pepper SA calamari's, prawns, pollok fillet, fries & salad	
Fried Wings	26.
tossed in home-made hot & spicy sauce	
Southern Fried Chicken	24.
sweet chilli sauce	
Mushroom & Mozzarella Arancini (6)(V)	26.
Calamari	28.
SA calamari with Szechuan & black pepper salt, tartare sauce and lemon	

Salad

Heirloom Tomato Burrata Salad (GF, V), (can be made VG)	29.
Vinocotto Dressing	
Organic Soba Noodle Salad (can be made V, VG)	30.
smoked salmon (A), capsicum, cucumber with soy & ginger dressing	
Caesar Salad (can be made GF)	27.
cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan -can add poached chicken \$6.	
Mixed Leaf Salad (V, GF, DF, VG)	15.
citrus vinaigrette	

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 Salmon TAS (GF)	49.
served with potato purée & seasonal greens with saffron sauce	
Grilled Large King Prawns (A) (can be made GF)	59.
served with sourdough bread, chilli & lime butter	
Whole Lobster Mornay	89.
W.A Rock lobster served with salad	
-can add fries \$10.	

Chargrilled Meat

1.5kg Tomahawk Ribeye On The Bone (can be made DF, GF)	169.
served with salad, red wine jus	
-can add fries \$10. / potato purée \$10. / seasonal green \$16	
Little Joe MB4 Scotch Fillet 300g (can be made DF, GF)	68.
served with potato purée, salad	
Surf And Turf (can be made GF)	59.
served with striploin 250g, 2 grilled king prawns, potato purée, and salad	
Striploin 250g (can be made DF, GF)	40.
served with fries, salad, and herbs & garlic butter	
-can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	

Pasta

Penne Pasta	36.
chicken, bacon & mushrooms with creamy sauce	
Seafood Linguine	46.
prawns, crab meat, calamari, zucchini, chilli lime, and tomato vierge	
Lobster Linguine	62.
W.A Rock lobster with creamy crab bisque	
Cheese Gnocchi (V)	36.
parmesan and blue cheese silky sauce	

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Classic

- Harbour Striploin Steak Sandwich** 33.
lettuce, tomatoes, caramelised onion, melted cheese,
and smoky chipotle béarnaise sauce & fries
- Beef Burger** (can be GF without bun) 25.
potato bun, Tajima wagyu patty, American cheese, tomato,
burger sauce, iceberg, pickles & fries
-can add bacon \$5.
- Fried Chicken & Bacon Burger** 29.
potato bun, buttermilk fried chicken, grilled smoked bacon,
American cheese, iceberg, aioli, pickles & fries
- Pumpkin & Halloumi Cheese Burger** (V, can be VG) 27.
potato bun, pesto, spinach, tomato & fries
- Fish & Chips** 29.
crispy battered IMP flathead fish, tartare & lemon
- Chicken Schnitzel with Parmesan Crumb** 29.
served with potato purée, salad, gravy & herb butter
- Chicken Parmigiana** 34.
golden schnitzel topped with melted cheese, tomato,
served with salad, potato purée, and gravy & herb butter

VEGAN

- Hummus & Warm Bread** 23.
silky hummus, extra virgin olive oil, warm toasted bread & marinated olives
- Vegan Heirloom Tomato Salad** (GF) 24.
cucumber, marinated olives with Vinocotto dressing
- Vegan Penne Pasta** 30.
tossed with sautéed mushrooms, seasonal greens, and cherry tomato sauce

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Side

Fries (V, DF)	14.	Seasonal Greens (V, DF, GF, VG)	16.
Wedges (V) sweet chilli & sour cream	16.	Sweet Potato Chips (V) sweet chilli & sour cream	16.
Pepper Sauce	3.	Mushroom Sauce	3.
Gravy	3.	Sour Cream	3.

Dessert

Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	16.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	16.
Affogato coffee, vanilla ice cream & liqueur	18.

Kids (ages 12 & under only)

Cheese Burger & Fries	16.
Battered Fish & Chips	16.
Chicken Bites & Fries	16.
kids ice cream kids vanilla ice cream, sprinkles & chocolate syrup	10.

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Drinks

Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	160.
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. / 72.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	77.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 62.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 72.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 72.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 82.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 72.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 72.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 67.

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Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé Rhone Valley, FR 13. / 21. / 62.

Coteaux D'Aix en Provence Rosé Provence, FR 14. / 23. / 67.

Red

Earthworks Shiraz Barossa Valley, SA 13. / 21. / 62.

Yalumba 'The Paradox' Shiraz Barossa Valley, SA 99.

Ringbolt Cabernet Sauvignon Margaret River WA 15. / 24. / 72.

Mt Difficulty 'Roaring Meg' Pinot Noir Central Otago, NZ 16. / 26. / 77.

Kooyong Estate Pinot Noir Mornington, VIC 92.

Yalumba 'The Signature' Shiraz Cabernet Barossa Valley, SA 142.

John Duval 'Plexis' GSM Barossa Valley, SA 17. / 28. / 82.

Vasse Felix Premier Syrah Margaret River WA 82.

Cellar Selection

Guigal Chateauneuf-du-pape Chateauneuf du Pape, France 180.

Chateau de chamirey mercury rouge Burgundy, France 120.

Domaine des perdrix Bourgogne Rouge Burgundy, France 140.

Rocche Costamagna Barolo DOCG Piedmont, Italy 190.

COCKTAILS

Signature

Creme de Fraises white rum, strawberry purée, cream, pineapple	25.
Marine Delight vodka, blue curaçao, peach syrup, dash of orange	25.
Piña Colada Island white rum, malibu, blue curaçao, coconut syrup, cream, pineapple	25.
Go Green! midori, vodka, mango purée, apple juice	25.
Don't Lychee Me vodka, parasio lychee, lychee puree, apple juice, whites	26.
X Toblerone kahlua, baileys, frangelico, whipped cream	25.

Classics

Limoncello Spritz limoncello, prosecco, soda	20.
Margarita blanco tequila, cointreau, lime	25.
Mojito white rum, mint, lime, simple syrup, soda, lemonade	25.
Espresso Martini vodka, kahlua, espresso	25.
Negroni gin, campari, rosso	25.
Old Fashioned maker's mark, angustra bitters, simple syrup	25.
Bloody Mary vodka, tomato, tabasco, worcestershire, lime	25.

Jugs

Pimm's pimm's, lemonade, fresh fruits, mint	49.
Aperol Spritz aperol, prosecco, soda	49.

Mocktails

Hawaiian Bliss coconut syrup, pineapple juice, orange juice, lime juice, passion fruit pulp, soda	17.
Scary Berry mixed berry purée, apple juice, lime juice, lemonade	17.
Virgin Piña Colada pineapple juice, coconut syrup, cream	17.

Tap Beer

Hahn Super Dry

Hahn Super Dry 3.5

Guinness

Apple Pink Lady Cider

Stone & Wood Pacific Ale

Byron Bay Premium Lager

Tooheys New Larger

Coopers Pale Ale

Kirin

James Squire Lemon Squash

Bottled & Canned Beer

Corona Extra Dry

Heineken

Heineken Zero

Heaps Normal

Guinness Zero

Magners

Great Northern

VB

Hahn Super Dry Gluten Free

Coffee

Espresso

Macchiato

Piccolo

Long Black

Flat White

Cappuccino

Latte

Hot Chocolate

Mocha

Iced Long Black

Iced Choco

Iced Latte

Iced Mocha

*Extra shot / Decaf /
Soy milk / Almond milk / Oat milk /
Vanilla syrup / Caramel syrup / Hazelnut syrup

Tea

English Breakfast Tea

Earl Grey Tea

Green Tea

Peppermint Tea

Chamomile Tea