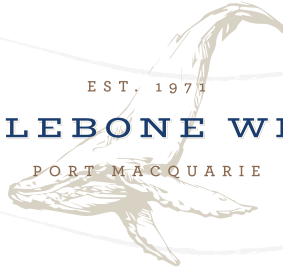


EST. 1971  
**WHALEBONE WHARF**  
PORT MACQUARIE



## OYSTERS

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(min 4 pieces)

### Sydney Rock Oysters - Hastings River

natural, mignonette dressing	4
soy ginger dressing, wakame	4.5
bacon, spiced tomato "kilpatrick"	4.5
white sauce, parmesan "mornay"	4.5

## SNACKS

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<b>Marinated Olives</b>	9
thyme, lemon, fennel seed	
<b>Grazing Board</b>	15
UGB sourdough, hummus, pickles	
<b>Beer Battered Chips</b>	8
fermented chili aioli	
<b>Corn Cobs</b>	9
parmesan, chili, lime, coriander	
<b>Almond Falafels</b>	9
hummus, ras el hanout, pomegranate	
<b>Fried Chicken</b>	9
fermented chili aioli, bay leaf salt	
<b>Sticky Lamb Ribs</b>	24
sesame, fried shallot, coriander	

## SEAFOOD

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<b>Barramundi &amp; Leek Brandade Croquettes</b>	9
Chimichurri sauce	
<b>Flash Fried Calamari</b>	19
cucumber, fennel, peppercorn salt, aioli	
<b>Chilled King Prawns</b>	MP
comeback cocktail sauce, lemon	
<b>Bermagui Ling – South Coast (NSW)</b>	24
beer battered, chips, yoghurt tartare	
<b>Seafood Tasting</b>	MP
oysters, prawns, calamari, scallops, mussels accompanied w house condiments	