

EST. 1971

WHALEBONE WHARF

PORT MACQUARIE

MAINS

All mains at The Whalebone are accompanied with your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	29
pan fried	
Coral Coast Barramundi – Bowen (QLD)	29
pan fried or steamed	
Palmer Island Mulloway – Yamba (NSW)	29
pan fried or steamed	
Bermagui Ling – South Coast (NSW)	27
beer battered	
Dusky Flathead – Wallace Lake (NSW)	30
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
250g Scotch Fillet – Riverina (NSW)	34
char grilled	
Free Range Chicken – Central Coast (NSW)	28
pan roasted	

SAUCES

All sauces 2.50

Garlic Aioli	Fermented Chili Aioli
Yoghurt Tartare	Sweet Ginger Dressing
Café de Paris Butter	Lemon Beurre Blanc
Chimichurri	Soy Sesame Glaze
Hazelnut Romesco	Thyme & Pinot Noir Jus

SIDES

Wedge Salad	9
shaved radish, eschallot, sherry dressing	
Triple Cooked Chat Potatoes	9
rosemary salt	
Sweet Corn Cobs	9
parmesan, chili, lime, coriander	
Beer Battered Chips	8
fermented chili aioli	
Panzanella Salad	10
ricardo's tomato, basil, sourdough, balsamic	
Roasted Pumpkin	9
pepita tahini, hung yoghurt	
Grilled Greens	9
hazelnut romesco	
Market Fresh “chopped” Salad	9
(see wait staff)	

“FRUITS DE MER” FOR TWO

Selection of fresh seasonal seafood from The Whalebone menu, including:
 Sydney rock oysters, crab, bugs, mussels, scallops, selection of prawns, grilled fish, calamari. Accompanied w house condiments 155
 (subject to availability)

LIVE FROM THE TANK

(Market Price)

Mud Crab – Forster (NSW)
chili - garlic sauce, asian greens, steamed rice
Eastern Rock Lobster – Port Macquarie (NSW)
natural w house condiments
mornay, soft herbs, lemon vinaigrette

STARTERS

Marinated olives	9
UGB sourdough, chive butter	4
UGB sourdough, hummus, pickles	15

OYSTERS

(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

ENTRÉE

Flash Fried Calamari	19
cucumber, fennel, pepperberry salt, aioli	
Confit Salmon	20
leek croquette, mustard greens, miso	
Mooloolaba King Prawns	26
chili, garlic, parsley, shellfish sauce, sourdough	
Seafood Chowder	21/29
mussel, squid, prawn, fish, bacon, chives	
Hervey Bay ½ Shell Scallops	24
herb butter, almond picada, young celery	
Crispy Pork Belly	20
pickled fennel, apple, boudin noir	
Grilled Cow's Milk Haloumi	20
almond falafel, fermented hummus, pomegranate	