

EST. 1971

WHALEBONE WHARF

PORT MACQUARIE

STARTERS

| | |
|---------------------------------|------|
| Marinated olives | 9.0 |
| UGB sourdough, chive butter | 3.0 |
| House dips, sourdough & pickles | 15.0 |

OYSTERS

(min 4 pieces)

| | |
|-----------------------------------|-----|
| Sydney Rock Oysters | |
| natural, mignonette dressing | 4 |
| textured ponzu salad | 4.5 |
| bacon, spiced tomato "kilpatrick" | 4.5 |
| white sauce, parmesan "mornay" | 4.5 |

ENTRÉE

| | |
|--|-------|
| Flash Fried Calamari | 21.0 |
| cucumber, fennel, pepperberry salt, aioli | |
| Salmon Carpaccio | 22.0 |
| wakame, cucumber, puffed rice, soy ginger dressing | |
| Mooloolaba King Prawns | 27.0 |
| garlic puree, fried cauliflower, chorizo | |
| Seafood Chowder | 21/29 |
| mussel, squid, prawn, fish, bacon, chives | |
| Hervey Bay ½ Shell Scallops | 25.0 |
| herb butter, almond picada, young celery | |
| Crispy Pork Belly | 22.0 |
| sweet potato, grilled brassica, apple chutney | |
| Grilled Cow's Milk Haloumi | 21.0 |
| cauliflower, soured hummus, quinoa-sesame crisp | |
| *Kids Chicken / Fish / Calamari with chips | 15.0 |
| Includes ice cream | |

MAINS

All mains accompanied with choice of one side and sauce.

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| Atlantic Salmon – Hideaway Bay (TAS) | 32.0 |
| pan fried | |
| Coral Coast Barramundi – Bowen (QLD) | 34.0 |
| pan fried or steamed | |
| Mahi-mahi – Forster (NSW) | 32.0 |
| pan fried | |
| Dusky Flathead – Wallis Lake (NSW) | 32.0 |
| crumbed or beer battered | |
| Market Fish – (Local) | MP |
| see wait staff | |
| 250g Scotch Fillet – Riverina (NSW) | 35.0 |
| char grilled | |
| Free Range Chicken – Central Coast (NSW) | 28.0 |
| pan roasted | |
| *Add King Prawns to any main dish | 9.0 |

SAUCES

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

SIDES

| | |
|--|------|
| Rocket & Poached Pear Salad | 10.0 |
| almond, celery, olive, sherry dressing | |
| Triple Cooked Chat Potatoes | 9.0 |
| smoked paprika salt | |
| Carrots – Pickled & Steamed | 9.0 |
| lemon myrtle oil, smoked sour cream | |
| Beer Battered Chips | 9.0 |
| rosemary salt | |
| Beetroot Salad | 10.0 |
| sanded walnuts, horseradish, hung yoghurt | |
| Roasted Pumpkin | 9.0 |
| pepita tahini, goat's cheese | |
| Grilled Greens | 9.0 |
| hazelnut romesco, lemon vinaigrette | |
| Chopped Salad | 9.0 |
| cucumber, radish, cherry tomato, pickled onion | |

"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 with house condiments.
 (subject to availability) 155.0

LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie (NSW) 135.0
 natural w house condiments
 mornay, chives, lemon vinaigrette

*Please note we have a 10% Sunday surcharge and a 15% Public Holiday surcharge. Thank you