



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	21/31
mussel, squid, prawn, fish, bacon, chives	
North Atlantic Seared Scallops	25.0
leek, almond picada, caper berry, sauce thermidor	
Crispy Pork Belly	22.0
sweet potato, grilled brassica, apple chutney	
Grilled Cow's Milk Haloumi	21.0
cauliflower, soured hummus, quinoa-sesame crisp	

*Please note we have a 10% Sunday surcharge and a 15% public holiday surcharge. No split bills. Thank you

MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	34.0
pan fried	
Coral Coast Barramundi – Bowen (QLD)	34.0
pan fried or steamed	
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

Kids Chicken / Fish / Calamari with chips	16.5
Includes ice cream & activity pack	

SIDES

Rocket & Poached Pear Salad	10.0
almond, celery, olive, sherry dressing	
Triple Cooked Chat Potatoes	9.0
smoked paprika salt	
Fried Brussel Sprouts	9.0
bacon, sweet pickled eschallots, parsley	
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) MP
 natural with house condiments
 mornay, chives, lemon vinaigrette
 sauce thermidor