

STARTERS

Marinated olives	9
UGB sourdough, chive butter	3
House dips, sourdough & pickles	15

OYSTERS

(min 4 pieces)

Local Rock Oysters	
natural, mignonette dressing	4
pickled chili, nahm jim sauce	4.5
bacon, spiced tomato "kilpatrick"	4.5
white sauce, parmesan "mornay"	4.5

ENTRÉE

Flash Fried Calamari	21
pickled fennel, pepperberry salt, garlic aioli	
Miso - Mustard Cured Salmon	22
green apple, asparagus, pickles, ciabatta crisp	
Roasted King Prawns	28
zucchini trifolati, cherry tomato, chili butter	
Seafood Chowder	21/31
mussel, squid, prawn, fish, bacon, chives	
Scorched North Atlantic Scallop	25
cauliflower, sesame, ginger, mint, ponzu dressing	
Rangers Valley Black Angus Steak Tartare	24
vietnamese dressing, cucumber, garden herbs, puffed rice	
Eungai Creek Buffalo Persian Feta	21
spring vegetables, almond picada, sweet merlot gastrique	

*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
pan fried	
Coral Coast Barramundi – Bowen (QLD)	34
pan fried or steamed	
Dusky Flathead – Wallis Lake (NSW)	32
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
250g Scotch Fillet – Darling Downs (QLD)	35
char grilled	
Free Range Chicken – Central Coast (NSW)	28
pan roasted	
*Add King Prawns to any main dish	10

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
almond, celery, olive, sherry dressing	
Triple Cooked Chat Potatoes	9
picante tomato & smoked paprika sauce	
Roasted Eggplant & Zucchini	12
yoghurt tahini, pistachio dukkah, lemon caramel	
Beer Battered Chips	9
fennel & chili salt	
Beetroot & Crystallised Walnut Salad	11
water cress, chives, hung yoghurt, lemon vinaigrette	
Roasted Pumpkin	11
whipped goat's cheese, toasted seeds, mustard dressing	
Grilled Green Brassicas	9
red pepper romesco, hazelnuts, lemon vinaigrette	
Chopped Salad	9
cos, bacon, pea, radish, pickled onion, buttermilk dressing	

"FRUITS DE MER" FOR TWO

Selection of fresh seasonal seafood from the Whalebone menu, including:

Rock oysters, octopus, cured salmon, bugs, mussels, scallops, selection of prawns, grilled fish, calamari.

Accompanied w house condiments.

(subject to availability) 165

LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie (NSW) MP

natural w house condiments

mornay, chives, lemon vinaigrette