

## STARTERS

Marinated Alto olives	11
Mussel Escabeche, toasted sourdough	11
UGB sourdough, Kingston Creek butter	3
House dips, sourdough & pickles	18
Seasonal cheese board, candied walnuts, fruit paste, apple & house crackers	MP

## OYSTERS

(min 4 pieces)

Rock Oysters	
natural, mignonette dressing	4
wakame, chili & sesame salad, pickled ginger	4.5
bacon, spiced tomato "kilpatrick"	4.5
white sauce, parmesan "mornay"	4.5

## ENTRÉE

Flash Fried Calamari	21
cucumber, rocket, pepper berry salt, garlic aioli	
Lightly Cured Hiramasa Kingfish	22
green olives, capers, macadamia, buttermilk dressing	
Roasted King Prawns	28
capsicum & hazelnut romesco, garlic butter	
Seafood Chowder	22/32
mussel, squid, prawn, fish, bacon, chives	
Hand Cut Beef Tartare	24
beetroot tartare, mini qukes, garlic cream, spelt crisp	
Our Potato Gnocchi & Whipped Ricotta	21
asparagus, snap peas, pangritata, beurre noisette	

\*Please note we have a 10% Sunday surcharge and a 15% public holiday surcharge.

EST. 1971  
**WHALEBONE WHARF**  
PORT MACQUARIE



## MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	34
pan fried	
Coral Coast Barramundi – Bowen (QLD)	36
pan fried or steamed	
Fish & Chips – (Seasonal)	36
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
250g Scotch Fillet – Darling Downs (QLD)	42
char grilled	
Free Range Chicken – Central Coast (NSW)	32
pan roasted	
*Add King Prawns to any main dish	10
*Add Sicilian white anchovies any dish	4.5

## SAUCES

Garlic Aioli	Sesame & Miso Aioli
Yoghurt Tartare	Pernod Velouté
Roasted Garlic Butter	Soy Sesame Glaze
Ravigote Dressing	Thyme & Pinot Noir Jus
Kids Chicken / Fish / Calamari with chips	16.5
Includes ice cream & activity pack	

## SIDES

Shaved Fennel & Crushed Almond Salad	12
pickled celery, mint, cabbage, orange dressing	
Warm Chat Potatoes	11
celery salt, mustard, caper, dill & eschalot dressing	
Beer Battered Chips	9
garlic & black pepper salt	
Beetroot & Crystallised Walnut Salad	12
hung yoghurt, water cress, lemon vinaigrette	
Roasted Pumpkin	12
sunflower tahini, toasted seeds, sweet curry dressing	
Grilled Greens	14
almond picada, sour cream & chives dressing	
Chopped Salad	12
cos, rocket, pecorino, radish, sherry vinaigrette	

## "FRUITS DE MER" FOR TWO

Selection of fresh seasonal seafood from the Whalebone menu, including:  
Rock oysters, cured salmon, bugs, mussels, ceviche, selection of prawns, grilled fish, calamari, scallops.  
Accompanied w house condiments.  
(subject to availability/no changes) 175

## LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie (NSW)  
natural w sauce of your choice & lemon MP  
mornay, chives, lemon vinaigrette  
roasted garlic butter & lemon