

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
eggplant miso, dashi cashew, yuzu & ponzu dressing	
Roasted King Prawns	28
braised fennel & onion, roasted garlic butter	
Seafood Chowder	22/32
mussel, squid, prawn, fish, bacon, chives	
Slow Cooked Pork Belly	24
kimchi, sesame, pickled cucumber, apple, celery	
House Made Potato Gnocchi	21
confit mushrooms, goat's feta, walnut pangritata,	

*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	
Dusky Flathead – Wallis Lake (NSW)	36
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
300g Premium Riverine Scotch Fillet (NSW)	45
char grilled	
250g Lamb Rump – Cowra (NSW)	38
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	Lemon Beurre Blanc
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
wholegrain mustard, caper, dill & eschalot dressing	
Beer Battered Chips	9
garlic & smoked paprika salt	
Beetroot & Crystallised Walnut Salad	12
hung yoghurt, water cress, lemon vinaigrette	
Roasted Pumpkin	12
goat's feta, pepita tahini, sumac spiced seeds	
Grilled Greens	14
almond picada, sour cream & chives dressing	
Fried Brussel Sprouts	12
bacon, pickled eschallots, parsley, sweet mustard dressing	

"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	