

## SEAFOOD CHARCUTERIE

Selection of premium Portuguese José Gourmet seafood served with house cured seafood, pickles, sourdough & garlic butter.

Share 48

### STARTERS

Marinated Alto Olives	11
Mussel Escabeche, toasted sourdough	12
UGB sourdough, Kingston Creek butter	3
House dips, sourdough & pickles	19
Seasonal cheese board, candied walnuts, fruit paste, apple & house crackers	MP

### OYSTERS

(min 4 pieces)

Rock Oysters	
natural, mignonette dressing	4.5
wakame, chili & sesame salad, pickled ginger	4.8
bacon, spiced tomato "kilpatrick"	4.8
white sauce, parmesan "mornay"	4.8

### ENTRÉE

Flash Fried Pepper Berry Salt Calamari	21
cabbage & sesame slaw, soy-miso aioli, fresh lemon	
Lightly Cured Hiramasa Kingfish	22
blood orange, beetroot tartare, labneh, caperberry	
Roasted King Prawns	28
steamed eggplant, capsicum & cashew nam prik	
Seafood Chowder	24/34
mussel, squid, prawn, fish, bacon, chives	
Slow Cooked Pork Belly	24
kimchi, sesame, pickled cucumber, apple, celery	
House Made Potato Gnocchi	23
asparagus, snap peas, goat's feta, walnut pangritata,	



### MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	36
pan fried	
Coral Coast Barramundi – Bowen (QLD)	38
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)	42
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

Heirloom Tomato & Whipped Ricotta Salad	12
sweet merlot glaze, garden herbs, salt & pepper crisps	
Warm Chat Potatoes	11
caper & herb tapenade, pickled Spanish onion, black olive	
Beer Battered Chips	9
garlic & smoked paprika salt	
Beetroot, Fennel & Crystallised Walnut Salad	12
hung yoghurt, parsley, lemon vinaigrette	
Roasted Pumpkin	12
goat's feta, pepita tahini, sumac spiced seeds	
Grilled Greens	14
sweet & sour currant sauce, toasted hazelnut picada	
Fried Brussel Sprouts	14
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 with house condiments.  
 (subject to availability/no changes) 185

### 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	

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