

SEAFOOD CHARCUTERIE

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

Share 54

STARTERS

Marinated Alto Olives	11
Mussel Escabeche, toasted sourdough	12
UGB sourdough, Kingston Creek butter	3.5
House dips, sourdough & pickles	22
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
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	
Confit Duck & Ancient Grain Salad	24
pickled grape, almond, radicchio, sweet & sour dressing	
House Made Potato Gnocchi	23
confit heirloom tomato, olive tapenade, pangritata,	



MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	38
pan fried	
Coral Coast Barramundi – Bowen (QLD)	38
pan fried or steamed	
Pink Ling – Bermagui (South Coast NSW)	36
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
300g Premium Riverine Scotch Fillet (NSW)	48
char grilled	
250g Lamb Rump – Cowra (NSW)	46
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
Smoked Chili Yoghurt	Thyme & Pinot Noir Jus
Kids Chicken / Fish / Calamari with chips	18.5
Includes ice cream & activity pack	

SIDES

Heirloom Tomato & Whipped Ricotta Salad	14
sweet merlot glaze, garden herbs, salt & pepper crisps	
Roasted Ras el Hanout Spiced Cauliflower	14
chermoula, crispy kale, almond & poppyseed crumb	
Beer Battered Chips	9
garlic & smoked paprika salt	
Beetroot, Fennel & Crystallised Walnut Salad	14
hung yoghurt, parsley, lemon vinaigrette	
Roasted Pumpkin	14
pepita tahini, spiced seeds, sweet miso & lemon dressing	
Grilled Greens	14
toasted cashew, nori & sesame crumb, shallot, chili aioli	
Charred Corn Slaw	14
caramelized onion, pickled zucchini, smoked chili yoghurt	

"FRUITS DE MER" FOR TWO

Selection of seafood from the Whalebone menu, including: Rock oysters, cured salmon, crumbed sardines, mussels, ceviche, 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 20% public holiday surcharge.