

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	14
UGB sourdough, Kingston Creek butter	3.8
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 Szechwan Spiced Calamari	22
cabbage & sesame slaw, soy-miso aioli, fresh lemon	
Gin & Beetroot Cured Hiramasa Kingfish	24
celeriac remoulade, pink grapefruit, dill, avruga caviar	
Roasted King Prawns	28
nam jim dressing, coconut, chili, fine herb salad	
Seafood Chowder	24/34
mussel, squid, prawn, fish, bacon, chives	
Master Stock Braised Pork Belly	24
pickled carrot, pumpkin puree, apple-chili chutney	
Mushroom Tortellini	23
confit mushrooms, asparagus, 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	
Dusky Flathead – Wallis Lake (NSW)	38
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	11
*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

Roasted Beetroot, Radicchio & Orange Salad	14
hung yoghurt, witlof, fennel seed & orange dressing	
Roasted Ras el Hanout Spiced Eggplant	14
pomegranate, lemon yoghurt, pistachio dukkah	
Beer Battered Chips	9
garlic & smoked paprika salt	
Triple Cooked Chat Potatoes	14
roasted capsicum, tomato & fenugreek sauce	
Roasted Pumpkin & Mixed Seeds	14
pumpkin sour cream & sweet lemon dressing	
Grilled Greens	14
fried shallot, peanut & sesame crumb, chili aioli	
Baby Cos Salad, Pickled Grapes, Goat's Feta	14
toasted almonds, sour cream & chive dressing	

"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.