

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 (n)	MP

OYSTERS

(min 4 pieces)

Rock Oysters	
natural, mignonette dressing	4.8
wakame, chili & sesame salad, pickled ginger	5
bacon, spiced tomato "kilpatrick"	5
white sauce, parmesan "mornay"	5

ENTRÉE

Flash Fried Szechwan Calamari	21
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)	40
pan fried	
Coral Coast Barramundi – Bowen (QLD)	40
pan fried or steamed	
Dusky Flathead – Wallis Lake (NSW)	40
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
300g Premium Riverine Scotch Fillet (NSW)	52
char grilled	
250g Lamb Rump – Cowra (NSW)	48
pan roasted	
*Add King prawns to any main dish	12
*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

Chat Potato & Fennel Salad	16
tarragon & sour cream dressing, green shallots	
Roasted Carrot & Vadouvan Curry	16
yoghurt, pickled onion, salted cashews (n)	
Beer Battered Chips	10
garlic & smoked paprika salt	
Fried Brussels Sprouts & Bacon	16
spiced honey & mustard vinaigrette, peanut crumb (n)	
Roasted Pumpkin	16
pumpkin sour cream & sweet lemon dressing	
Grilled Broccoli	16
rocket & pistachio pesto, confit garlic aioli (n)	
Mixed Leaf Salad	16
ricotta, pickled mustard, toasted seeds & blood orange	

"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.