

OYSTERS

(min 4 pieces)

Natural / lemon	5
Aged chardonnay mignonette	5
'Hot Mumma' fermented hot sauce	5
Baked Kilpatrick	5.2
Oyster du jour	5.2

SNACKS & SMALL PLATES

Barcino sourdough & Kingston Creek butter	4pp
Orange & Worcestershire marinated olives	11
Guindilla peppers Manchego truffle honey	16
Ocean Trout pate seasonal crudite	21
Flash fried calamari pepperleaf Chimichurri	21
Fresh local prawns Thousand Island	25
Dressed Burratta & Marinated Stone Fruit	28
N'duja dressing rosemary oil grilled bread	
Roasted King Prawns	28
chorizo XO butter finger lime	
Char Grilled Octopus	28
charred corn basil prawn head hollandaise	
Hay Smoked Yellow Fin Tuna & Bone Marrow	28
cured egg yolk kohlrabi shiso leaf	
Whalebone Seafood Chowder	26/36
fresh fish mussel squid prawn bacon chives	

Children's meals available upon request 18.5

Includes activity pack & ice cream

Hours

Lunch 12 Noon, last order 2.15pm

Dinner 5.15, last order 8.15



MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay, TAS	42
pan fried	
Coral Coast Barramundi – Bowen, QLD	42
pan fried or steamed	
Orange Roughy – TAS	40
crumbed or beer battered	
Local Market Fish	MP
see wait staff	
300g Riverine Scotch Fillet, NSW	52
char grilled	
250g Lamb Rump – Cowra, NSW	48
pan roasted	

* Roasted King prawns	12
* Sicilian white anchovies	4.5
* Roast bone marrow	8

SAUCES

Confit Garlic Aioli	Chipotle & Maple Butter
Yoghurt Tartare	Cider Beurre Blanc
Sweet lemon vinaigrette	Fermented hot Sauce
Pepperleaf Chimichurri	Thyme & Pinot Noir Jus
Miso Labneh	VB Mustard

SIDES

Fried Kipfler Potatoes & Roasted Speck	16
black garlic parsley pickled mustard	
Honey Roasted Dutch Carrots	16
miso labneh white sesame fried chickpeas	
Charred Cabbage & Bok Choi Salad	16
snake beans kohlrabi peanut palm sugar dressing	
Roasted & Spiced Kent Pumpkin	16
Bell pepper ajvar roast pepitas pomegranate dressing	
Grilled Seasonal Greens	16
green garlic chermoula harissa	
Heirloom Tomato & Goat's Feta Salad	16
sourdough croute strawberry gum vinaigrette	
Thick cut fries	11
garlic & paprika salt	

"FRUITS DE MER" FOR TWO

A selection of seafood from the Whalebone menu, including:
oysters | tuna | scallops | white anchovy | hot & cold prawns | trout pate
calamari | grilled octopus | fresh fish
served with house condiments & grilled bread.
(subject to availability & change of seafood) 190
(no alterations)

LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie, NSW

- steamed natural w lemon	MP
- Parmesan mornay au gratin	
- grilled w chorizo XO butter	

*Please note we have a 10% Sunday surcharge and a 20% public holiday surcharge.