

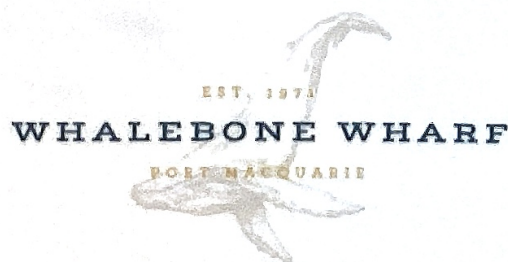
## OYSTERS (min 4 pieces)

|                                 |     |
|---------------------------------|-----|
| Natural / lemon                 | 5   |
| Aged chardonnay mignonette      | 5   |
| 'Hot Mumma' fermented hot sauce | 5   |
| BBQ 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 & Herb Rillette   lavosh                 | 23    |
| Flash fried calamari   togarashi mayo                | 21    |
| Fresh local prawns   hot honey ranch                 | 25    |
|                                                      |       |
| 'Vannella' Stracciatella & Grilled Bread             | 28    |
| Comboyne rhubarb   aged balsamic   pistachio         |       |
| Roasted Chipotle King Prawns                         | 28    |
| green garlic pesto & coriander                       |       |
| Char Grilled Octopus & Chorizo XO                    | 28    |
| confit fennel   fennel & apple salad                 |       |
| Lightly Cured Yellow Fin Tuna                        | 28    |
| grilled poblano peppers & buttermilk dressing        |       |
| Whalebone Seafood Chowder                            | 28/38 |
| fresh fish   mussel   squid   prawn   bacon   chives |       |

Children's meals available upon request 20  
Includes activity pack & ice cream  
Hours  
Lunch 12 noon, last orders 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 | 43  |
| pan fried                           |     |
| Coral Coast Barramundi – Bowen, QLD | 43  |
| 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     |
| Togarashi Mayo             | Thyme & Pinot Noir Jus  |
| Curry Leaf Beurre Noisette | VB Mustard              |

## SIDES

|                                                           |    |
|-----------------------------------------------------------|----|
| Fried Kipfler Potatoes & Burnt Tomato                     | 16 |
| sour cream   fenugreek                                    |    |
| Roasted Beef Tallow & Treacle Carrots                     | 16 |
| savoury hazelnut granola                                  |    |
| Charred Cabbage & Sprouted Grain Salad                    | 16 |
| pickled carrot   radish   red pear   gorgonzola           |    |
| Roasted Kent Pumpkin                                      | 16 |
| yoghurt   currants   pepitas   curry leaf beurre noisette |    |
| Grilled Seasonal Greens                                   | 16 |
| whipped ricotta   grapefruit   smoked almonds             |    |
| Roasted Beetroot & Radicchio Salad                        | 16 |
| Goat's curd   pickled grapes   candied walnuts            |    |
| Thick cut fries                                           | 14 |
| garlic & paprika salt                                     |    |

## "FRUITS DE MER" FOR TWO

A selection of seafood from the Whalebone menu;  
oysters | tuna | scallops | white anchovy | hot & cold prawns  
trout rillette | calamari | grilled octopus | fresh fish  
served with house condiments & grilled bread.  
(subject to change of seafood & no alterations) 195

## 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.

\*No split bills