

## 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

Stone baked sourdough & Meander Valley butter	4pp
Orange & Worcestershire marinated olives	11
Guindilla peppers   Manchego   truffle honey	16
Crab & salmon rilette   lavosh	24
Flash fried calamari   togarashi mayo	22
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
fennel & apple salad	
Lightly Cured Ocean Trout	28
pickled mandarin   herb oil   buttermilk dressing	
Whalebone Seafood Chowder	28/38
fresh fish   mussel   squid   prawn   bacon	

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	
Ling – NZ	40
crumbed or beer battered	
Local Market Fish	MP
see wait staff	
300g Kilcoy Scotch Fillet, QLD	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	Béarnaise
Sweet Lemon Vinaigrette	Fermented Hot Sauce
Togarashi Mayo	Thyme & Pinot Noir Jus
Curry Leaf Beurre Noisette	VB Mustard

## SIDES

Fried Brussels Sprouts & Rosemary Pork Sausage	16
soused onions   apple   maple mustard dressing	
Roasted Beef Tallow & Treacle Carrots	16
savoury hazelnut granola   mustard cream	
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
charred almond romesco   sweet lemon vinaigrette	
Roasted Beetroot & Whipped Ricotta	16
pickled golden beets   blood orange   dukkah	
Thick Cut Fries	14
garlic & paprika salt	

## "FRUITS DE MER" FOR TWO

A selection of seafood from the Whalebone menu;  
oysters | ocean trout | scallops | white anchovy | hot & cold prawns  
crab rilette | 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

