



## 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, SHARES

Warm brioche & salted butter	6pp
Orange & Worcestershire marinated olives	11
Guindilla peppers   Manchego   truffle honey	16
Flash fried calamari   N'duja mayo	24
Fresh local prawns   hot honey ranch	30

## ENTREES

'Vannella' Buratta & Fig	28
walnut   pomegranate   vincotto   grilled sourdough	
Roasted King Prawns	28
salmoriglio   bacon   pangrattato	
Pork & Blue Swimmer Crab Rilette	28
lavosh   pickled cucumber	
Ocean Trout & Beetroot Carpaccio	28
Orange   watercress   tumeric & ginger dressing	
Whalebone Seafood Chowder	30/40
fresh fish   mussels   squid   prawn   bacon	

Children's meals available upon request  
 Includes activity pack & ice cream 20  
 Hours  
 Lunch 12 noon, last orders 2.15  
 Dinner 5.15. last order 8.15

## MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay, TAS	44
pan fried	
Coral Coast Barramundi – Bowen, QLD	44
pan fried or steamed	
Ling – NZ	40
crumbed or VB beer battered	
Local Market Fish	MP
see wait staff	
300g Kilcoy Scotch Fillet, QLD	54
char grilled	
250g Lamb Rump – Cowra, NSW	48
pan roasted	
* Roasted King Prawns	12
* Sicilian White Anchovies	6

## SAUCES

Confit garlic aioli	White miso beurre blanc
Yoghurt tartare	House VB mustard
Sweet lemon vinaigrette	Fermented hot sauce
Chorizo XO	Thyme & Pinot Noir Jus
N'duja mayo	House Jack Daniel's BBQ

## SIDES

Confit Local Mushrooms & Artichoke
fried leek   sage butter   smoked cheddar sauce
Twice Cooked Kipflers
roast speck   horseradish aioli   pickled mustard
Root Vegetable Mash
goat curd   black pepper   parmesan
Charred Cabbage Salad
pickled butternut   pumpkin seed   grapefruit   buttermilk dressing
Grilled Broccolini & Silverbeet
miso butter sauce   hazelnut   white sesame
Crushed & Marinated Cucumbers
dill creme fraiche   yuzu kosho   crunchy chilli oil
Thick Cut Fries
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 | bugs | fresh fish  
 served with house condiments & grilled bread.  
 (subject to change of seafood/no alterations) 200

## LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie, NSW	
- Steamed natural   lemon	MP
- Parmesan mornay au gratin	
- Grilled   chorizo XO butter	

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

\*No split bills