



SWEET

Dirty chai creme brûlée, chocolate & vanilla shortbread	18
Honeycomb & malted cream, boysenberry, passion fruit curd	18
Milk chocolate cremeux, tonka cream, raspberry, cocoa nib	18
Affogato	
Espresso & vanilla ice cream	13
Frangelico / Amaretto / Kahlua / Baileys	21

SWEET WINE

Heggies Botrytis Reisling 375ml	16/55
Carmes De Rieussec Saurturnes 375ml	18/78
Penfolds Grandfather 20 yo Rare Tawny	27
Penfolds Great Grandfather 30 yo Rare Tawny	39
Mr Pickwick's Port	17
Fonseca Bin no 27	16
Valdespino Pedro Ximenez	16

TEQUILA

Espalon Resposado	12
Casimigos Respoado	18
Patron XO Cafe	25

WHISKY

Jameson Irish	11
Chivas Regal 12 yo	12
Laphroaig 10 yo	17
Bruichladdich Islay Barley	24
Glenfiddich Single Malt 12 yo	14
Glenfiddich Single Malt 21 yo	36
Glenfiddich Single Malt 26 yo	62
Johnnie Walker King George V	69

JAPANESE WHISKY

Hakushu Distiller Reserve	28
Hibiki Harmony Suntory	38
Yamazaki Single Malt 12 yo	25
Shinobu Pure Malt 10 yo	29

Thank you for dining with us at Whalebone Wharf

No split bills

10% Sunday surcharge 20% public holiday surcharge

Head Chef Mitchell Phillip-Tait