



## SNACKS

Warm brioche & salted butter	7pp
Pacific oyster, natural or aged mignonette (min4)	5pp
BBQ Kilpatrick (min 4)	5.5pp
Tasmanian scallop du jour (min 4)	5.5pp
Orange & Worcestershire marinated olives	12
Guindilla peppers, truffle honey, manchego	16
Fresh local prawns & hot honey ranch dip	30

## SMALL

Fried calamari & fermented hot sauce mayo	24
Roasted king prawns & ricotta gnudi, lemon, beurre noisette, parsley	30
Pork & Blue Swimmer Crab rillette, pickled vegetables & lavosh	28
Cured Ocean Trout, pickled beets, orange, turmeric & ginger dressing	28
Whalebone seafood & bacon chowder	30/40

## LARGE

Roast barramundi, grilled gai lan, cauliflower, macadamia & nori butter	45
Market fish, charred cabbage, hazelnut & white miso beurre blanc	46
Swordfish schnitzel, fennel & apple salad, saffron aioli	45
Cowra lamb rump, smoked eggplant, courgette, black garlic	48
250g Southern Range sirloin, potato rosti & green peppercorn sauce	54

## SIDES

Sicilian white anchovies	6
Roasted QLD King prawns	14
Steak cut fries	14
Roasted Kent pumpkin, yoghurt, honey almonds	16
Grilled seasonal greens & mustard dressing,	16

### Live from the tank Eastern Rock Lobster MP

Steamed natural with sweet lemon  
Parmesan mornay au gratin  
Grilled with chorizo XO

### 'Fruits De Mer' for two

A celebration & selection of seafood dishes from today's  
Whalebone Wharf menu  
200

Thank you for dining with us at Whalebone Wharf  
Children's meals available upon request  
No split bills  
10% Sunday surcharge 20% public holiday surcharge  
Head Chef Mitchell Phillip-Tait