



STARTER

Warm brioche & salted butter	7PP
Fresh oysters, 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, pecorino	16
Fresh local prawns & hot honey ranch dip	30

ENTREE

Fried calamari & confit garlic aioli	24
Grilled king prawns, Tamarind & coconut sauce, mango & cucumber	30
Confit Ocean Trout & Crab rillette, pickled vegetables & crostini	28
Gin & Beetroot Salmon Gravlax, dill & caper crème fraiche, sourdough	28
Whalebone seafood & bacon chowder	30/40

MAIN

Roast barramundi, charred eggplant and zucchini, harissa labneh	45
Hiramasa King fish, parsnip purée, truffled honey, Dutch carrots	54
Crumbed Swordfish steak, radish and bean salad, capsicum saffron sauce	45
Cowra lamb rump, grilled asparagus, green garlic beurre blanc, fried leek	52
300g Scotch fillet, twice cooked kipflers, speck, romesco & red wine jus	58
Add - Grilled QLD King prawns	14
Add - Sicilian white anchovies	6

SIDES

Steak cut fries	14
Roasted Kent pumpkin, yoghurt, honey almonds	16
Fried Brussels sprouts, mustard dressing & whipped goats feta	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
 205

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 Dylan Bowers