



STARTER

Warm brioche & salted butter	7PP
Fresh oysters, natural or aged mignonette (min 4)	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 & Smoked nori Tartare	24
Grilled king prawns, Tamarind & coconut sauce, mango & cucumber	30
Confit Ocean Trout & Crab rilette, pickled vegetables & crostini	28
Gin & Beetroot Salmon Gravlax, dill & caper crème fraiche, sourdough	28
Whalebone seafood & bacon chowder	30/40

MAIN

Barramundi, Grilled Broccolini, tahini dressing, flaked almonds, lemon Gel	45
Market Fish, Caramelized sweet potato, mustard cream pomegranate, herbs	MP
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
Roast beetroot salad, whipped Goats fetta, candied Walnuts, fried curry leaf	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
 No Alterations 210

Thank you for dining with us at Whalebone Wharf

Children's meals available upon request 20\$

No split bills

10% Sunday surcharge 20% public holiday surcharge

Head Chef Dylan Bowers