



## Entrées

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with local pink mountain pepper & verjuice jelly	3.5
Grilled Wagonga Inlet Rock Oyster with beach spinach & Montague Island kina butter	4
House made ciabatta, house made Wagonga Inlet sea salt, house kefir cultured butter	7
Moruya potato gnocchi, saffron & Tilba three cheese sauce, Whale Garden spring onion oil	17
House kasseler pork belly, Bumbo Road cauliflower, Ridge Road honey glaze, Bumbo Road cabbage sauerkraut	19
Wild kelp confit 'Fisco' Albacore, roasted Queen Street Fennel, Du Puy lentils, Mandarin, wild sorrel, toasted nori	18
Eden mussels, Bumbo Road kale, Moruya organic pumpkin & Whale Garden red curry, House made ciabatta	18

## Mains

Char grilled Baranguba Kingfish, black rice & Montague Island kina risotto cake, Tomato, Pernod & Queen Street fennel volute, Whale Garden sweet pepper rouille	36
Hillside pastured chicken, Moruya potato galette, soubise, chicken jus, Buttered Bumbo Road cabbage, Turlinjah watercress	36
Confit pork, Bumbo Road broccoli & white bean cassoulet, Whale Garden herb pistou	29
Cured, smoked crispy Bombala Lamb shoulder, Bumbo Road beetroot & quinoa risotto, Bumbo Road carrot, pomegranate	36
Char grilled Bombala eye fillet, Termeil mushroom, Moruya pumpkin puree, Bumbo Road English spinach, wild mustard butter, house made Worcestershire sauce	37

## Sides

Shoe string fries, house made Whale Garden rosemary & garlic salt	8
Steamed local & Whale garden vegetables, house churned butter	8
Local mixed leaves, house preserved lemon & olive oil dressing	8

All meals are gluten free except the ciabatta, gnocchi & cauliflower croquettes. Traces may be found on rösti, lamb, pork (soy), Worcestershire sauce & fries. Vegetarian & Vegan menu available upon request.



*Desserts*

Lindt bittersweet Chocolate fondant, Tilba milk cremeux, honeycomb parfait, Salted caramel peanut crumb 17

Mandarin & almond cake, meringue drops, Scenic Drive lilly pillly, Mandarin & Lindt bittersweet chocolate curd, house made butter milk gelato, wild sorrel 17

Spiced carrot pudding, maple cream cheese macaron, sour dried carrot, walnut praline, Carrot top & Tilba yoghurt gelato 17

Selection of house made ice creams price per scoop 4

Vanilla bean ☆ mint biscuit gelato ☆ honeycomb ☆ Lindt bitter sweet chocolate ☆ cherry ripe ☆ lemon parfait ☆ raspberry & Cointreau sorbet ☆ Pumpkin & macadamia ☆ buttermilk & vanilla bean gelato ☆ spiced red wine gelato

ABC Tilba Cheese board 9/16/25

Bredbo fermented black garlic cheddar, Kannoul Hill camembert, creamy blue Served with fruit bread, house made crackers, house made local fruit paste

Petit Fours – House made macaron, truffle, marshmallow 9

All our desserts are gluten free except the mint biscuit gelato, salted caramel peanut crumb, chocolate fondant & the house made fruit bread & crackers with the cheese  
Traces may be on the chocolate & cherry ripe ice creams

Teas handmade in Narooma using organically grown ingredients 5

English breakfast – organic black tea

After Dinner Grace – ginger, lemon grass, mint, jasmine

Peppermint – pure organic peppermint

Relax Me – lemon grass, camomile, lavender



100% Arabica coffee roasted in Narooma 4  
extra .50 for double shot



Lighthouse Blend – a medium dark roast that has a touch of extra body with smooth chocolate caramel notes

Colombian Water Decaf – 100% chemical free process to remove the caffeine and keep the flavour of this premium espresso blend

Hot Chocolate 4

Affogato – house made vanilla ice cream, espresso, Frangelico 16.5

Liqueur coffees 14