



Entrees

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with local pink 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
Twice cooked master stock duck, Tomakin beets, toasted sunflower seeds, mandarin, Queen Street fennel, Dalmeny grapefruit marmalade, brussel sprout petals	17
Eden mussels, Tomakin organic pumpkin & Whale garden red curry, house made ciabatta	18
Slow roasted pork belly, Fulcrum Farm cauliflower croquette, Fulcrum Farm cabbage sauerkraut, Whale Garden rhubarb paste	18
Braised Bombala beef cheek ragu, house made Robertson potato gnocchi, Tilba Persian fetta béchamel	16

Mains

Cured 'Fisco' Yellowfin tuna, pork & scallop filled squid ink ravioli, Fulcrum farm broccoli, Whale garden celery & wild kelp Miso broth, chilli & sesame oil,	36
Hillside pastured chicken, crisp polenta, chicken jus, Termeil mushrooms, Buttered Fulcrum Farm cabbage, Turlinjah watercress	36
Cured, smoked Bombala lamb shoulder, Tomakin organic beetroot & quinoa risotto, Fulcrum Farm carrot, house made kefir gel	35
Char grilled Bombala eye fillet, Robertson potato galette, braised Fulcrum Farm turnip, Fulcrum Farm crispy kale, house made Worcestershire sauce	38

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, pasta, crispy squid and béchamel. Traces may be found on rösti, lamb, Worcestershire sauce & fries. Vegetarian & Vegan menu available upon request.



Desserts

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

Vanilla cheesecake beignet, burnt butter shortbread, citrus & white chocolate aero, Marshmallow, local lemon parfait, citrus gel 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 ☆
 ☆ raspberry & Cointreau sorbet ☆ buttermilk & vanilla bean gelato ☆ spiced red wine gelato

ABC Tilba Cheese board 9/16/25

Bredbo fermented black garlic cheddar, creamy blue, Kinnoul Hill camembert
 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, cheesecake, burnt butter shortbread, 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