



Entrées

Natural Wagonga Inlet Rock Oyster with lemon	3.5
Natural Wagonga Inlet Rock Oyster with local pink pepper & verjuice jelly	4
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
Smoked Snowy Mountain rainbow trout, toasted sunflower seeds, mandarin, Whale Garden parsley & wasabi remoulade, pickled carrot, black sesame & lemon myrtle blini	18
Tomakin organic beetroot & quinoa risotto, charred Tilba Haloumi, asparagus Parsley & lemon dressing	16
Slow roasted pork belly, Fulcrum Farm cauliflower puree, Fulcrum Farm cabbage sauerkraut, Dalmeny grapefruit & vanilla bean marmalade	18
Confit duck and Termeil mushroom terrine, Queen St. fennel jam, Whale Garden pickled Cucumber, chicken liver parfait, ciabatta toast	17

Mains

Hot pot of 'Fisco' Yellowfin tuna pieces, pork & scallop raviolo, Fulcrum farm broccoli, Whale garden celery & wild kelp miso broth, Whale Garden chilli & sesame oil	37
Sous vide chicken, crisp polenta, Termeil mushrooms, Buttered Fulcrum Farm cabbage, Turlinjah watercress, whale garden pistou	36
Cured, smoked Bombala lamb shoulder, roasted Tomakin organic pumpkin, braised split peas, Moruya broad beans, Tilba Persian fetta	36
Char grilled eye fillet, Robertson potato galette, roasted Moruya parsnip, Fulcrum Farm crispy kale, house made Worcestershire sauce, roasted organic Tomakin beetroot gel	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 and ravioli. Traces may be found on 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 17

Spiced carrot pudding, maple cream cheese macaron, sour dried carrot, walnut praline, Buttermilk gelato 17

Selection of house made ice creams price per scoop 4
 Vanilla bean ☆ honeycomb ☆ Lindt bitter sweet chocolate ☆ strawberry & bitters sorbet
 Buttermilk & vanilla bean 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 cheesecake, burnt butter shortbread, Chocolate fondant & the house made fruit bread & crackers with the cheese
 Traces may be in the chocolate ice cream

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