



Entrées

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| Natural Wapengo Rock Oyster with lemon | 3 |
| Natural Wapengo Rock Oyster with local pink pepper & verjuice jelly | 3.5 |
| Grilled Wapengo 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, orange, Whale Garden parsley & wasabi remoulade, pickled carrot, whale garden dill 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

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| Hot pot of 'Fisco' Yellowfin 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

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| Shoe string fries, house made spicy BBQ salt | 8 |
| Steamed local & Whale garden vegetables, house churned butter | 8 |
| Local mixed leaves, seeded mustard & local honey emulsion | 8 |

All meals are gluten free except the ciabatta, blini and ravioli. Traces may be found on Worcestershire sauce & fries. Vegetarian & Vegan menu available upon request.

Desserts

Lindt bittersweet Chocolate fondant, caramelised white chocolate & honeycomb crumb, Honeycomb parfait 17

Vanilla cheesecake beignet, burnt butter shortbread, citrus & white chocolate aero, Local lemon parfait, passionfruit curd 17

Frangipane, strawberry & Cointreau sorbet, lavender panna cotta, coconut biscuit crumb, Meringue 17

Selection of house made ice creams price per scoop 4
 Vanilla bean ☆ honeycomb ☆ Lindt bitter sweet chocolate ☆ strawberry & Cointreau sorbet
 Buttermilk & vanilla bean gelato

ABC Tilba Cheese board 9/16/25
 Brebbo 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, shortbread 9

All our desserts are gluten free except the cheesecake, burnt butter shortbread, white chocolate & honeycomb crumb
 Chocolate fondant, coconut biscuit crumb & 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