



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
Smoked Snowy Mountain rainbow trout, roasted Tomakin beetroot, orange, Whale Garden parsley & wasabi remoulade	18
Robertson potato gnocchi, roasted Termeil mushrooms, grilled Tilba camembert, consommé	17
Slow roasted pork belly, Robertson potato rösti, Deua River peach salsa, vanilla cider gel	18
Confit chicken terrine, chicken liver parfait, Whale Garden pickled cucumber, Queen St. fennel jam, ciabatta toast	17

Mains

Pan fried 'Fisco' swordfish, Eden mussels, Whale Garden zucchini fritter, Zucchini ribbons, Whale Garden capsicum & local garlic romesco sauce	38
Cured confit duck Maryland, Robertson potato galette, cranberry jus, Charred asparagus, Turlinjah watercress	37
Smoked lamb shoulder, Tilba haloumi, Tomakin organic beetroot & pumpkin, Charred local tomato, puffed burghul & sunflower seeds, Tilba yoghurt tahini dressing, Whale Garden mint & parsley	37
Char grilled eye fillet, fried polenta, Fulcrum Farm crispy kale, House made Worcestershire sauce, spiced charred corn	38

Sides

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 & gnocchi, burghul.
Traces may be found on Worcestershire sauce, fries & squid.
Vegetarian & Vegan menu available upon request.



Desserts

Lindt bittersweet Chocolate terrine, caramelised white chocolate & honeycomb crumb, Young cherries, cherry gel, buttermilk gelato 17

Deua River peach, filo, elderflower syrup, oat & wattle seed toffee granola, Spiced rum parfait 17

Frangipane, strawberry sorbet, passionfruit curd, Coconut macadamia crumb, vanilla bean marshmallow 17

Selection of house made ice creams price per scoop 4
 Vanilla bean ☆ Lindt bitter sweet chocolate ☆ strawberry & bitters sorbet ☆ Buttermilk & vanilla bean gelato ☆ maple walnut & cream cheese ☆ spiced rum

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 marshmallow, truffle, macadamia cookie 9

All our desserts are gluten free except the filo, oat granola, white chocolate & honeycomb crumb, cookie
 Chocolate terrine, the house made fruit bread & crackers with the cheese
 Traces may be in the chocolate ice cream

Teas blended on the South Coast 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