



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
Eden mussels, verjuice, butter, chilli, tomato, charred ciabatta	18
Slow roasted pork belly, Robertson potato rösti, Coolagolite plum & coriander salsa, plum sauce	18
Confit chicken terrine, chicken liver parfait, Whale Garden pickled cucumber, Red onion jam, ciabatta toast	17

Mains

Today's Fish is char grilled Montague Island kingfish, Eden mussels, Whale Garden zucchini fritter, zucchini ribbons, Whale Garden capsicum & local garlic romesco sauce	38
Cured confit duck Maryland, Robertson potato galette, Coolagolite Nashi, Turlinjah watercress, pear and vanilla gel	37
Smoked lamb shoulder, Tilba haloumi, Tomakin organic pumpkin, charred eggplant, Puffed burghul & sunflower seeds, Tilba yoghurt tahini dressing, local parsley dressing	37
Char grilled pasture raised eye fillet, kumera puree, Fulcrum farm kale, Deua River corn, Whale Garden tomato, bois boudrin sauce	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 & burghul.
Traces may be found in bois boudrin sauce, fries & plum sauce.
Vegetarian & Vegan menu available upon request.



Desserts

Lindt bittersweet Chocolate terrine, caramelised white chocolate & malted milk crumb, Coconut & vanilla bean sorbet, coconut pâtissière filled white chocolate cylinder	18
Coolagolite fig, filo, elderflower syrup, oat & wattle seed toffee granola, Spiced rum parfait, house made pistachio nougat	17
Frangipane, strawberry sorbet, passionfruit curd, vanilla bean marshmallow Macadamia crumb	17
Selection of house made ice creams	price per scoop 4
Vanilla bean ☆ Lindt bitter sweet chocolate ☆ strawberry & bitters sorbet (vegan) ☆ Buttermilk & vanilla bean gelato ☆ coconut sorbet (vegan) ☆ spiced rum	
ABC Tilba Cheese board Bredbo fermented black garlic cheddar, creamy blue, Kinnoul Hill camembert Served with fruit bread, house made crackers, house made local fruit paste	9/16/25
Petit Fours – House made pistachio nougat, truffle, macadamia cookie	9
All our desserts are gluten free except the filo, oat granola, white chocolate 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