



## Entrees

Natural Wagonga Inlet Rock Oyster with lemon	3
Wagonga Inlet Rock Oyster Kilpatrick with Rapley's bacon & house made Worcestershire sauce	4
House made ciabatta, house made Wagonga Inlet sea salt, house kefir cultured butter	7
Rapley's bacon & Turlinjah cauliflower chowder, charred ciabatta	12
Rice crumbed calamari, Queen Street fennel & orange salad, miso dressing, house dried 'D&D' marlin katsuo, wasabi emulsion	18
Cured, seared 'D&D' Albacore, tomato, basil & lemon oil, charred Deua River corn, sourdough crumbed anchovy, smoked oyster remoulade	19
Slow roasted pork belly, Robertson potato rösti, local quince	18
Fried gnocchi, organic local pumpkin cream, Tilba feta, sage burnt butter, toasted pepitas	17

## Mains

Today's Fish, char grilled Montague Island kingfish, Eden mussels, Whale Garden zucchini fritter, zucchini ribbons, mussel & verjuice volute	38
Cured confit duck Maryland, Robertson potato galette, Dalmeny fig, Turlinjah watercress, agrodolce sauce	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, Whale Garden kale, Termeil mushroom, Whale Garden tomato, house made spiced smoky BBQ sauce	38



## Sides

Shoe string fries, house made dried onion & parmesan 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, crumbed anchovy & burghul. Traces may be found in the kilpatrick oysters, fries & spiced smoky BBQ 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 chocolate cylinder	18
Poached quince, filo, elderflower syrup, oat & wattle seed toffee granola, Spiced rum parfait, house made pistachio nougat	17
Coolagolite apple & gingerbread tart, rosemary cremeux, buttermilk gelato	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, gingerbread 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