



## 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, Coolagolite pear, 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, sweet potato fondant, Whale Garden kale, Termeil mushroom, 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

Turkish delight sorbet, filo triangle, oat & wattle seed toffee granola, House made pistachio nougat, pomegranate 17

Quince frangipane short crust pastry tart, buttermilk gelato, gingerbread 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 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 pistachio nougat, truffle, macadamia cookie 9

All our desserts are gluten free except the filo, oat granola, white chocolate crumb, cookie, short crust, 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