



Entrées

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with Ringlands pink pepper & samphire mignonette	3
Wagonga Inlet Rock Oyster Kilpatrick with Rapley's bacon & house made Worcestershire sauce	4
House made ciabatta, Wagonga Inlet sea salt, kefir cultured butter with roasted local garlic	7
Turlinjah cauliflower and Dignams Creek truffle veloute, charred ciabatta	15
Smoked Snowy Mountains Rainbow Trout, Queen Street fennel & grapefruit salad, Miso dressing, house dried 'D&D' marlin katsuo	18
Slow roasted pork belly, celeriac & Whale Garden wood sorrel remoulade	18
Fried gnocchi, Termeil mushrooms, Tilba blue cheese cream	17

Mains

Today's fish served with squid ink risotto cake, Eden mussels, squid, wild beach spinach, Cioppino broth	38
Cured confit duck Maryland, Tomakin organic beetroot & quinoa risotto, Tilba Persian fetta, Nasturtium, orange beurre blanc	37
Smoked lamb shoulder, sweet potato, Ringlands carrot, couscous, pistachio, chimichurri, Saffron emulsion	37
Char grilled pasture raised eye fillet, Termeil mushroom tart, house made puff pastry, Roast Ringlands leek, Tomakin organic pumpkin puree, house made spiced smoky BBQ sauce	38
Check the board for today's daily special	

Sides

Shoe string fries, house made sriracha & kaffir lime salt	8
Steamed local & Whale garden vegetables, house churned local garlic butter	8
Local mixed leaves, seeded mustard & local honey emulsion	8

All meals are gluten free except the ciabatta, gnocchi, pastry & couscous
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, Honeycomb icing, honeycomb parfait 18

Tebbs Road lime pudding, curd, Tilba milk cremeux, vanilla bean marshmallow, parfait 17

Dalmeny banana and toffee frangipane tart, buttermilk gelato 17

Selection of house made ice creams price per scoop 4
 Vanilla bean ☆ Lindt bitter sweet chocolate ☆ Strawberry & Cointreau sorbet (vegan) ☆
 Buttermilk & vanilla bean gelato ☆ Coconut sorbet (vegan) ☆ Turkish delight sorbet (vegan)
 ☆ honeycomb ☆ Watermelon & Gin Mare gin sorbet (vegan)

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

Trio of house made Petit Fours 9

All our desserts are gluten free except the white chocolate crumb, cookie & frangipane tart
 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
 Ceylon – 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 or soy



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