



Entrées

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with Ringlands pink pepper & samphire mignonette	3.5
Wagonga Inlet Rock Oyster grilled with warrigal greens & Montague Island kina butter	4
House made ciabatta, Wagonga Inlet sea salt, roasted local garlic infused house churned butter	7
Chicken & saltbush terrine, liver parfait, sweet potato & walnut pate, house made Portuguese sausage, pickled cucumbers, charred bread	18
Cured local yellow fin tuna, local corn & Whale Garden tomato salsa, wild rice crisp, chipotle emulsion	19
Slow roasted pork belly, Coolagolite plum, fingerlime, confit onion, house made Ridge Road honey BBQ glaze	19
Potato gnocchi, Tilba blue cheese cream, toasted walnuts	17

Mains

Today's fish served with Queen Street fennel, Eden mussels, squid ink risotto cake, Escabeche butter sauce	39
Smoked duck Maryland, local Sebago potato rösti, Coolagolite fig, agrodolce sauce	37
Sous vide lamb shoulder, sumac spiced sweet potato, roast beetroot, Charred eggplant, crisp chick peas, Saffron emulsion, Tilba Real Dairy yoghurt citrus labneh, Whale Garden bush peppermint	37
Char grilled pasture raised eye fillet, Termeil mushroom tart, house made puff pastry, Tomakin organic pumpkin puree, crispy kale, house made Worcestershire sauce	38
Check the board for today's daily special	



Sides

Shoe string fries, house made parmesan & onion salt	8
Steamed local & Whale garden vegetables, house churned local garlic butter	8
Local mixed leaves, Mystery Bay kelp vinaigrette	8

All meals are gluten free except the ciabatta, gnocchi, charred bread & pastry
Traces may be found in the fries, BBQ honey glaze & Worcestershire sauce.
Vegetarian & Vegan menu available upon request.



Desserts

Lindt bittersweet Chocolate delice, honeycomb, chocolate & hazelnut crumb, Espresso patissier, honeycomb parfait	18
Baked vanilla bean Japanese cheesecake, vanilla bean marshmallow, Whale Garden kaffir lime & white chocolate bubbles, sable biscuit, strawberry soup, Musk & Tilba yoghurt gelato, toasted coconut	18
Araluen peach, pistachio sponge, vanilla bean crème anglaise, finger lime dressing, Sour cherry gel, Narooma raspberries, raspberry & Cointreau sorbet	18
Selection of house made ice creams	price per scoop 4
Vanilla bean ☆ Lindt bitter sweet chocolate ☆ Buttermilk & vanilla bean gelato ☆ honeycomb ☆ Musk & Tilba yoghurt gelato ☆ Mango, coconut & macadamia sorbet (vegan) ☆ Raspberry & Cointreau 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 cheesecake, pistachio sponge, sable biscuit and 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