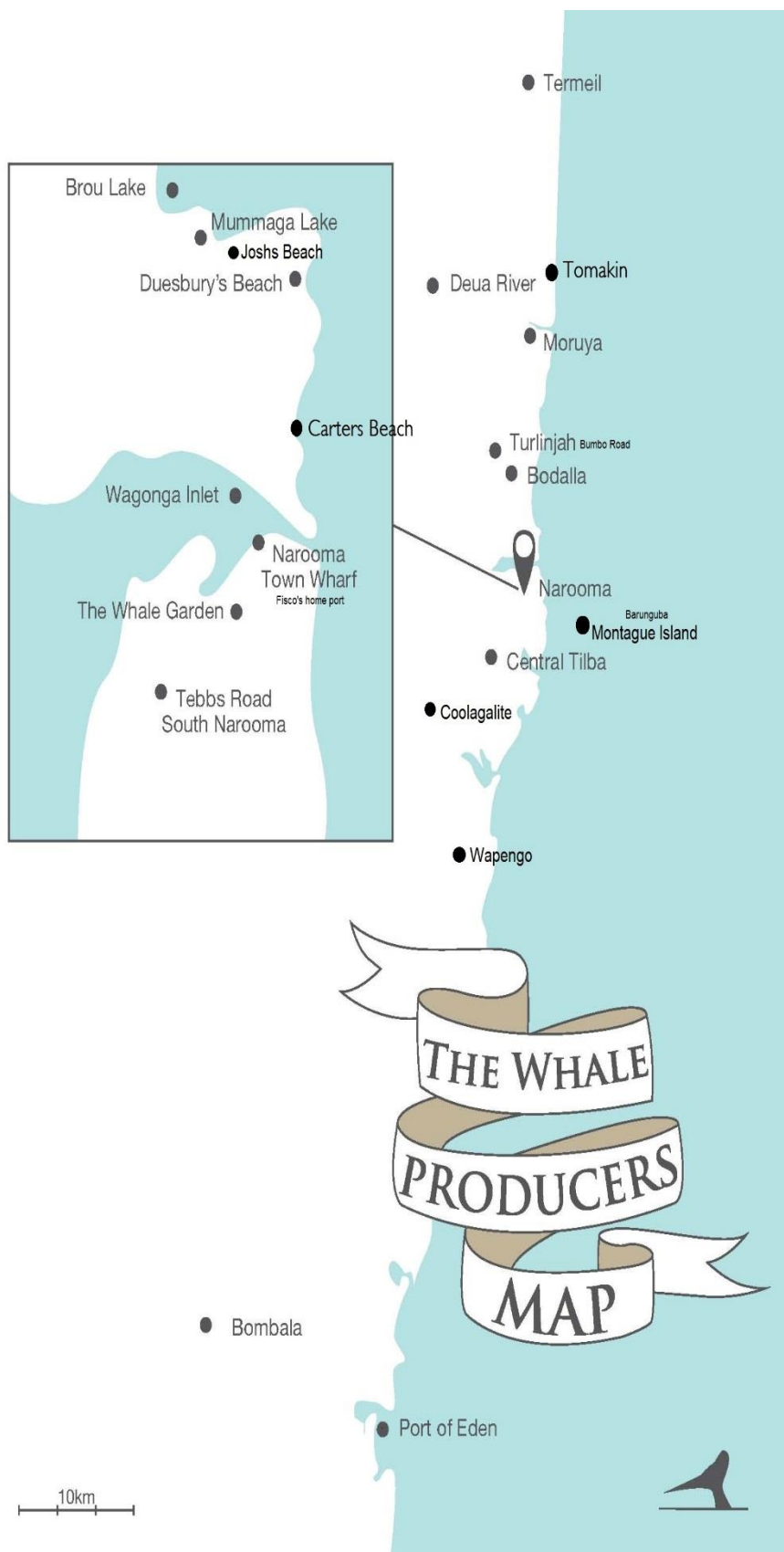


Taste of the South Coast

Saturday 4th of May 2019



The Menu

Selection of oysters - natural, fire opened & grilled with sea urchin butter

Cured charred local fish, tomato salsa, fingerlime

Mussels, lobster bisque, foraged warrigal greens

Rabbit terrine, sweet potato & walnut pate, crisp foraged saltbush

Pastured beef eye fillet, beetroot puree, roasted mushrooms, potato rösti, bush dukkha

Trio of cheese, fig paste, crackers, fruit bread

The Produce

Oysters – Wapengo & Wagonga Inlet

Sea Urchin – Montague Island

Fish – D&D Narooma

Mussels – Eden

Lobster – Narooma

Beef – Gippsland

Tomatoes & potatoes – Moruya

Finger limes – Old Hwy, Narooma

Mushrooms – Termeil

Sweet potato & Beetroot – Tomakin

Figs – Coolagalite

Warrigal Greens – Duesburys Beach

Salt bush – Carters Beach

Cheese – Central Tilba

\$75 per person – bookings essential by phoning the Whale on 4476 2411