



Entrees

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with Mystery Bay kelp & fermented garlic emulsion	3.5
Wagonga Inlet Rock Oyster grilled with Baranguba Kina butter	4
House made ciabatta, Wagonga Inlet sea salt, roasted local garlic infused house churned butter	8
Chicken & saltbush terrine, liver parfait, sweet potato & walnut pate, hot mustard mayo, pickled cucumbers, crostini	18
Smoked Snowy Mountains rainbow trout, Moruya Dutch cream potato, house made crème fraiche	18
crispy capers	
Slow roasted pork belly, caramelised Queen Street fennel, pickled onion & crisp chick pea salad, quince honey glaze	19
Moruya Dutch Cream potato gnocchi, Tilba 3 cheese & saffron cream sauce, toasted walnuts, Turlinjah watercress	18

Mains

Today's fish, Eden mussels, crispy polenta, foraged Warrigal greens, Narooma fingerlime & tomato veloute	38
Confit duck Maryland, Moruya Dutch Cream potato rösti, poached local quince, agrodolce sauce, Turlinjah watercress	38
Crispy, sous vide lamb shoulder, sweet potato fondants, Tomakin organic beetroot puree, Local parsnip batons, crispy kale	37
Beef Daube, baked semolina, local Brussels sprouts, Rapley's bacon lardons	35
Char grilled pasture raised eye fillet, Moruya Dutch Cream potato puree, Termeil mushrooms, White miso glazed eggplant, house made Worcestershire sauce, foraged sea spray	39

Sides

Shoe string fries, house made parmesan & onion salt	9
Steamed local & Whale garden vegetables, house churned local garlic butter	9
Local mixed leaves, Mystery Bay kelp vinaigrette	9

All meals are gluten free except the ciabatta, crostini, gnocchi, veloute & semolina
Traces may be found in the fries & Worcestershire sauce.
Vegetarian & Vegan menu available upon request.



Desserts

Lindt bittersweet Chocolate delice, honeycomb, chocolate & hazelnut crumb, Honeycomb parfait 19

Mandarin & almond pudding, passionfruit curd, coconut & white chocolate crumb, Buttermilk gelato 19

Poached quince, vanilla bean anglaise, pistachio sponge, Narooma finger lime 19

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 ☆ Coconut, Coolagolite lime & Malibu (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 pistachio sponge, musk ice cream & house made fruit bread & crackers with the cheese. Traces may be in the chocolate ice cream & delice.

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