



Entrees

Natural Wagonga Inlet Rock Oyster with lemon	3
Natural Wagonga Inlet Rock Oyster with Mystery Bay kelp ponzu	3.5
Wagonga Inlet Rock Oyster grilled with Baranguba Kina butter	4
House made ciabatta, Wagonga Inlet sea salt, Dignams Creek truffle infused house churned butter	9
Quaama chicken rillette, liver parfait, Tomakin organic beetroot relish, Pumpkin pate, cornichons, crostini	18
Smoked Snowy Mountains rainbow trout, celeriac chowder, sago & squid ink cracker Whale Garden dill	17
Slow roasted pork belly, parsnip croquette, pickled cabbage, quince, soubise, foraged sea spray	19
Moruya Dutch Cream potato gnocchi, Tilba 3 cheese & saffron cream sauce, toasted walnuts, Turlinjah watercress	18

Mains

Char grilled fish of the day, Eden mussels, crispy polenta, foraged Warrigal greens, Escabeche butter sauce	39
Confit duck Maryland, roasted Tomakin organic beetroot & quinoa risotto, orange beurre blanc, toasted macadamia nuts, Turlinjah watercress	38
Crispy, sous vide lamb shoulder, caramelised Queen Street fennel, chickpeas, Tilba Persian fetta, foraged wood sorrel, pomegranate dressing	38
Slow braised beef cheek, baked semolina, local Brussels sprouts, Rapley's bacon lardons	35
Char grilled pasture raised eye fillet, Moruya Dutch Cream potato puree, White miso glazed eggplant, house made Worcestershire sauce, crispy local kale	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, croquette & 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, Vanilla bean ice cream 19

Poached quince, Ridge Road honey & cinnamon anglaise, pistachio sponge, Dalmeny blood lime granita 19

Selection of house made ice creams price per scoop 4
 Vanilla bean ☆ Lindt bitter sweet chocolate ☆ Musk & Tilba yoghurt gelato ☆ honeycomb ☆ peach, mango & coconut 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