

## Small bites

Nibble Mix GF, V \$6

Warm marinated olives GF, V \$9

Eye fillet cheese burger, house made pickles, house made milk bun \$12

Pork & prawn spring rolls with house made oyster sauce \$12

Tempeh spring rolls with hoi sin sauce V \$12



## Entrees

House made ciabatta \$7

With garlic butter or with house made kombucha vinegar & olive oil V

Wagonga Inlet Oysters GF – price per oyster

Natural with lemon \$3

Natural with house made Dalmeny blood lime & parsley vinaigrette \$3.5

Grilled with Montague Island kina butter \$4

House made organic potkin gnocchi, braised duck leg ragu, Tilba blue cheese crumb, Turlinjah watercress \$18 (\$36)

House made chive fettucine, Tilba camembert Alfredo sauce, Rapley's speck, Termeil mushrooms \$19 (M\$38)

Hearty chipotle chicken & corn soup, sour cream, salsa, chargrilled corn tortilla GF \$14 (M\$28)

Parsnip & tofu tart, confit leek, crispy parsnip, wild sorrel V \$17

Pork belly, Brussels sprouts colcannon, quince paste GF \$19 (M\$38)

## Mains

Grilled local fish, prawns, Eden mussels, paella risotto cake, bisque, Whale Garden chervil GF \$39

Fish & mussel pie with dill & smoked trout veloute, topped with house made short crust pastry, served with pea mash & steamed vegetables \$35

Sous vide lamb shoulder, local organic pumpkin & brown rice risotto, semi dried tomatoes, pickled onion, crispy sage, gremolata oil GF \$38

Without that lamb V \$30

Pasture raised eye fillet, potato galette, roasted Termeil mushrooms, house made Worcestershire sauce\*, crispy Whale Garden kale GF \$39

## Sides

Steamed vegetables with garlic butter GF \$8

Shoestring fries with rosemary & garlic salt V \$7

Polenta chips with honey chilli BBQ sauce \$7

V – vegan, GF – Gluten Free, \*contains traces of gluten



# Desserts

Vanilla bean panna cotta, coconut lime crumb, strawberry & bitters sorbet, Dalmeny blood lime granita GF \$15

Lindt bittersweet chocolate fondant, peanut butter cremeux, banana toffee ice cream, caramelised banana, chocolate hazelnut crumb \$17

House made puff pastry frangipane tart, roasted local rhubarb, vanilla bean ice cream \$16

Selection of house made ice creams GF \$4 a scoop  
chocolate\*, vanilla, honeycomb, banoffee, strawberry sorbet V

ABC Tilba cheese board \$25

Montague coffee \$4  
soy or double shot 50c extra

Loose leaf tea \$5  
Tilba Eumuntea Ceylon  
Orits pure organic peppermint  
Orits After Dinner Grace – ginger, lemon grass, mint, jasmine  
Orits Relax Me – lemon grass, camomile, lavender

Affogato \$14.50

We also have a range of fine single malts, ports and digestives to choose from or perhaps a cleansing ale

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This menu is available for take away.

The Whale Kitchen also has a range of frozen house made family pies and condiments, please ask our wait staff for more information.

Please be covid safe and follow our house rules (conditions of entry) which are posted at each entrance