

## 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 sea lettuce & miso \$3.5

Grilled with Montague Island kina butter \$4

House made semolina gnocchi, braised duck leg ragu, Dalmeny watercress \$18 (\$36)

House made prawn agnolotti, bisque, Whale Garden herbs \$19 (M\$38)

Smoked Snowy Mountains rainbow trout, crushed new potato, cured celery & cucumber, dill ranch dressing GF \$18 (M\$36)

Roast beetroot & tofu tart, crispy sweet potato, Drambuie glazed walnuts V \$17

5 spiced pork belly, carrot & cardamom puree, wilted Asian greens, Szechuan tamarind glaze GF \$19 (M\$38)

## Mains

Grilled local fish, Eden mussels, edamame & broad bean fricassee, asparagus, smoked oyster emulsion GF \$39

Fish & mussel pie with dill & smoked trout veloute, topped with house made short crust pastry, served with soft polenta, local roquette salad \$35

Sous vide lamb shoulder, local organic pumpkin & brown rice risotto, semi dried tomatoes, pickled onion, Tilba Persian fetta, chimichurri \$38

Without that lamb & fetta V \$30

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

## Sides

Roquette, roast beetroot, Tilba Persian fetta GF \$8

Steamed vegetables with garlic butter GF \$8

Shoestring fries with rosemary & garlic salt GF V \$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 \$16

Lindt bittersweet chocolate\* mousse, chocolate\* macaron with caramelised white chocolate\* ganache, hazelnut crumb, Tilba milk gelato \$17

House made puff pastry frangipane tart, saffron poached pear, vanilla bean ice cream \$17

Selection of house made ice creams GF \$4 a scoop  
chocolate\*, vanilla, honeycomb, banoffee, Tilba milk gelato, 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 and register with the QR code on the menu



Whale Motor Inn & Restaurant