

## 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 verjuice, mountain pepper & ginger dressing \$3.5

Grilled with Montague Island kina butter \$4

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 pumpkin & brown rice risotto, miso glazed eggplant, Whale Garden zucchini ribbons, ponzu dressing, sea lettuce V GF \$17 (M\$34)

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, Jervis Bay mussels, sous vide abalone salad, cherry tomato, mixed beans GF \$40

Confit duck Maryland, potato galette, nectarine & hazelnut salad, watercress GF \$38

Sous vide lamb shoulder, charred eggplant, zucchini, tomato, crispy chick peas, Persian fetta dressing, lemon gel GF \$38  
Without lamb & fetta V \$30

Pasture raised eye fillet, soft polenta, roasted Termeil mushrooms, house made Worcestershire sauce, crispy Whale Garden kale GF \$42

## 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



Have you checked in?



# Desserts

Whale Garden passionfruit panna cotta, coconut lime crumb, strawberry & Cointreau sorbet, Clyde River blueberries GF \$17

Lindt bittersweet chocolate torte\* sabayon filled macaron, hazelnut crumb, espresso parfait \$18

House made puff pastry frangipane tart, Araluen peach, Tilba milk gelato \$17

Selection of house made ice creams GF \$4 a scoop  
chocolate\*, vanilla, honeycomb, banoffee, Tilba milk gelato, musk & Tilba yoghurt gelato\*, strawberry Cointreau & bitters sorbet V

ABC Tilba cheese board – single \$9, double \$17, triple \$25  
Kanoul Hill camembert, super blue, aged cheddar

Montague coffee \$4  
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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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 front of this menu