

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

Buffalo cauliflower, dill ranch dip V \$9

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

Prawn, caramelised fennel, peas, house made fettucine, hint of chilli \$19 (M\$38)

Smoked Snowy Mountains rainbow trout, beetroot, orange, roquette, puffed sago crisp GF \$18 (M\$36)

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

Roast sweet potato, Tilba fetta, caramelised onion, beetroot cream tart, Drambuie glazed walnuts V w/o fetta \$18

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

Mains

Grilled local fish, Jervis Bay mussels, spiced sweet potato fondant, Mexican bean & corn broth, Montague Island abalone salsa GF \$42

Confit duck Maryland, chicken & pistachio terrine, potato galette, Narooma cumquat & mandarin glaze, watercress, toasted almonds GF \$39

Sous vide lamb shoulder, charred eggplant, zucchini, tomato, crispy chick peas, Persian fetta dressing, lemon gel GF \$38 V w/o lamb & fetta \$30

Pasture raised eye fillet, soft polenta, roasted Termeil mushrooms, house made Big Niles no Stout about it BBQ sauce, crispy Whale Garden kale GF \$42

Sides

Mixed local salad leaves, vinaigrette 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, strawberries GF \$17

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

House made puff pastry frangipane tart, Whale Garden rhubarb, Tilba milk gelato \$17

Selection of house made ice creams GF \$4 a scoop
chocolate*, vanilla, honeycomb, 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 Organic Ceylon
Tilba Eumuntea After Dinner – chamomile, lemon balm, liquorice root, peppermint, yarrow
Orits Relax Me – lemon grass, chamomile, lavender
Orits organic peppermint
Orits Sencha green Tea

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