



appetisers

local oysters shucked to order \$3 each

natural with chilli and lemongrass vinaigrette

Creole crusted on citrus corn bread and chipotle emulsion

grilled with house made chorizo and a slow roasted cherry tomato dressing

the Whale tasting plate \$28

a selection of tasty treats

ask our wait-staff or see daily specials

duck, pork, coriander and water chestnut spring rolls with toasted Thai peanut salad and nahm jim \$9

entrees

local southern rock lobster and salmon agnolotti on buttered leek with a bisque sauce \$18

prawn empanada with bell pepper salad and romanesca sauce \$18

Moroccan citrus cured salmon on dark rye walnut bread with a red witlof, celery and baby herb salad with horseradish dressing \$16

confit of corn fed chicken leg filled with spinach and corn mousse, with roasted Jap pumpkin and almond burnt butter vinaigrette \$15.50

lamb cutlet filled with fontina cheese, prosciutto and sage, dusted in fresh bread crumbs with a green bean salad and roasted garlic lemon dressing \$16



mains

fish of the day

ask our wait-staff or see daily specials

organic corn fed chicken breast with truffle infused mash, Portobello mushrooms and verjuice reduction \$29

double roasted five spiced South Coast duck on a caramelised golden shallot potato rösti, wilted spinach and an orange cardamom glaze \$33

cold smoked chermoula pork fillet and master-stock pork belly with ginger star anise baked polenta and rhubarb glaze \$29.50

slow roasted south coast lamb rump on crushed pink eye potatoes with a roasted beet and Yarra Valley Persian fetta salad with minted pesto \$32

aged black angus eye fillet with a lobster medallion, lobster fondant potato and a roasted tomato jus \$38

sides \$8.50

rocket, crisp pancetta and parmesan salad with white balsamic saffron dressing

roasted baby beets with Persian fetta, toasted pine nuts, blood orange and saffron vinaigrette

broccolini and green beans with caramelised eschallots, mint and spicy harissa

nicola potato truffle mash



desserts

warm steamed spiced apple cake with pecan praline, toffee apple and maple syrup ice cream \$14

bosc pear, rhubarb and hazelnut crumble tart with pearls of pear and yoghurt saffron ice cream \$15

please note this dessert is baked to order

flourless blood orange pistachio pudding with blood orange sorbet, pistachio fairy dust and white chocolate jelly \$15

valrhona milk chocolate and caramel slice, with salted peanut bavarois, peanut nougatine and nougat ice cream \$19

a selection of house made ice creams and sorbets \$3 per scoop
ask our wait-staff or see daily specials

a selection of Australian and International chesses with bread and crackers \$21
ask our wait-staff or see daily specials

a selection of tea, coffee & hot chocolate \$4

liqueur coffees \$10

dessert wines

Gramps Botrytis Semillon, Riverina, NSW \$29

McWilliams 'Morning Light' Botrytis Semillon, Riverina, NSW \$12.5/\$38

De Bortoli Noble One Botrytis Semillon, Riverina, NSW \$44

digestifs

We have a selection of fine ports, Cognacs, Armagnacs and liqueurs to choose from, please ask your waiter for suggestions or a complete list