

Eat at Whalers restaurant – open breakfast & lunch Wednesday to Sunday!

Dinner Friday & Saturday 8552 4400

Casual seaside dining, we love where we live!!

### MENU

**Garlic bread**, artisan turkish loaf 5.5

**Baguette**, olives, goat's curd, olive oil 16.5

**Herb & Cheese Arancini**, baby spinach, mustard dressing 15.5

**\*Vegetarian Antipasto**, assorted seasonal vegetables, smoky eggplant dip, bread 19.9

**\*Prawn & Scallop Dumplings** with fish broth 18.9

**Salt & Sichuan Pepper Squid**, chilli, garlic, spring onion, coriander 18.9 / 28.9

**Seafood Chowder**, pipis, mussels, fish, baguette 16.9

### AND A BIT MORE.....

**Grilled Coorong Mulloway**, olive oil mash, chorizo & garbanzo bean salsa 29.9

**Beer battered Flathead**, chips, cos lettuce, buttermilk dressing 28.9

**Whole SA Gulf Prawns**, peri peri sauce with saffron rice 31.9

**Malaysian Spice Rubbed Kingfish Fillet**, eggplant sambal, sautéed greens, rice 29.9

**Masala Dosa**, Southern Indian rice & lentil pancake, potato curry, red lentil dahl, coriander 25.9

**\*Chargrilled Beef Fillet Steak**, gratin dauphinoise, beans, red wine jus or peppercorn sauce 39.9

**\*Chicken Forestiere**, chicken breast, soft polenta, wild mushrooms, porcini cream, greens 28.9

**Duck Ragout** with pappardelle pasta & parmesan 30.9

**\*Roasted Pear, walnuts, mixed leaves 9.9**

**\*Steamed Greens 9.9**

**Chips & Aioli 9.9**

\* Gluten free option available, please advise

**Wine specials available on our blackboard!**

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### **JUST DESSERTS**

- \*Poached Pear**, raspberry coulis, coconut ice-cream 13.5  
**Salt Caramel Sundae** – English toffee, chocolate & vanilla ice-cream with wafers, salt caramel 13.5  
**Sticky Date Pudding**, butterscotch sauce, vanilla ice-cream 13.5  
**Warm Chocolate Fondant**, vanilla bean ice-cream – allow 15 minutes 13.5  
**Tarte Aux Fines** with house made rhubarb ice-cream – allow 15 minutes 13.5  
**\*Affogato Special with liqueur** 15.5

**Dessert is like a feel good song, the best ones make you dance!!**

- Three Cheeses** 31.9      **One Only** 15.5  
Gorgonzola Dolce' (blue) - Caramelised fig  
King Island Triple cream Brie - Relish  
South Cape Vintage Club Cheddar – Apple

\* Gluten free option available, please advise

### **THE FINISHING TOUCH**

- |  |          |
|--|----------|
| <b>Spring Seed Organic "Sweet Pea" Moscato</b> | 8.5      |
| <b>Schluck White Fortified</b>                 | 6.5      |
| <b>Rockford PS Marion Tawny Port</b>           | 8.5      |
| <b>Penfolds Port</b>                           | 8.5      |
| <b>Seppeltsfield Liqueur Tokay / Muscat</b>    | 8.5      |
| <b>Valdespino – Spanish Black Sherry</b>       | 8.5      |
| <b>Bremerton Ciel</b>                          | 8.5      |
| <b>Patrick "Jessie" Botrytis Riesling</b>      | 12.5/58  |
| <b>Mitchell Noble Semillon</b>                 | 7.5/34.5 |
| <b>Cognac 30ml/60ml</b>                        | 9.5/19   |
| <b>Irish or liqueur coffee</b>                 | 13       |

Wildfire Organic Tea or Monjava coffee made with Fleurieu milk

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