

Brunch

Brunch with fruit juice and coffee \$20

- ✓ Nasi Goreng
Pancakes with fresh strawberries & honey
- ✓ Eggs Benedict
- ✓ Eggs & Bacon, fried or poached
- ✓ Confit tomatoes, sourdough & Goatscurd
- ✓ Anchovies & toast
Homemade Granola, yoghurt & berry compot

Lunch

- ✓ Fresh Fish Carpaccio \$22
- ✓ Greek Salad \$18
- Fish & Chips \$18
- Salt & Pepper Squid \$22
- ✓ Prawn & chicken Pad Thai \$18
- Fresh Potato Gnocchi, Pasatta & Provolone \$18
- ✓ Herb & lemon marinated chicken skewers,
squashed tomato & basil salad \$18
- ✓ Seared Fillet Steak au Poirve, pommes frites (200g) \$32
- Seafood platter: Grilled Local Fish, King Prawns, Calamari,
and other seasonal seafood, salad,
french fries and dipping sauces
 - Platter for One \$60
 - Platter for Two \$80
- Pommes Frites & Aioli \$ 6
- FB salad - greens & dressing \$ 6
- Market Vegetables \$ 6
- Garlic Bread \$ 6

✓ Denotes Gluten Free

Dinner

Entree

Salt & Pepper Prawns with yuzu Aioli	\$16
✓ Fresh fish Carpaccio	\$16
✓ Fab Fig: Fresh Fig, Preserved Fig, Dolcelatta & Prosciutto	\$16
✗ Pork Bun, Charsui Pork belly, brioche bun	\$16
Calamari, Skordalia, Chorizo & lemon	\$16

Main

✓ Seared Fillet Steak au Poirve, pommes frites	\$32
Duck tasting plate: Duck egg, Duck prosciutto, Duck wonton, Duck confit	\$32
Fresh Potato Gnocchi, Pasatta & Provolone	\$26
✓ Herb & Lemon chicken, zucchini gratin	\$28

Seafood Platter: Grilled Local Fish, King Prawns, Calamari,
and other seasonal seafood, salad,
french fries and dipping sauces

Platter for One	\$60
Platter for Two	\$80

Pommes Frites & Aioli	\$ 6
FB salad - greens & dressing	\$ 6
Market Vegetables	\$ 6
Garlic Bread	\$ 6

Dessert

✗ Knickerbocker Glory, trio of ice cream, cream, wavers	\$15
✓ Tiddly Melba, poached peach, raspberry puree, plum sorbet, bubbles	\$15
✓ Vanilla Pannacotta, berries	\$15
Chocolate Brownie, mascarpone, valdespino mascerated sultanas	\$15

Cheese Plates available

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Beer & Spirits

Cooper's Light	\$5
James Boag's Light	\$5
Toohey's Extra Dry	\$6
Pure Blonde	\$6
Coopers Pale Ale	\$6
Coopers Sparkling Ale	\$6.50
XXXX Summer	\$7
Coopers Clear	\$7
Crown Lager	\$7.50
James Boag's Premium	\$7.50
Vale Ale Dry	\$8
Vale Ale	\$8
Corona	\$8.50
5 Seeds Cider	\$6

Spirits - \$5.00 neat, \$8.00 with mix

Top Shelf Spirit \$7.50

Basic
Scotch
Bourbon
Brandy
Vodka
Gin
Bundy
Bacardi

Soft Drinks

Coke	\$3.80
Diet Coke	
Lemonade - sprite	
Fanta	
Lemon Squash	
San Pellegrino	\$3.8 Sm \$6 Lg
Lemon, Lime & Bitters	\$4.50
Juice Mountain Fresh	\$3.80
Apple & Guava	
Tropical	
Apple & Apricot	
Juice boxes	\$2

Coffee & Tea

Espresso	\$ 3.0
Long Black	\$ 3.5
Cappucino	\$ 3.5
Flat White	\$ 3.5
Cafe Latte	\$ 3.5
Macchiato	\$ 3.5
Hot Chocolate	\$ 3.5
Vienna Coffee	\$ 4.0

Affogato	\$ 5.0
Affogato Specials	\$12.5

Irish Coffee \$12.5

Selection of leaf teas \$ 3.5
Camomile,
English Breakfast,
Green tea, Peppermint,
Earl Grey

Milkshakes: \$ 5.5
Chocolate, Strawberry,
Lime, Caramel
Iced Coffee

The Finishing Touch

Penfolds Grandfather	\$18
Morris Liqueur Tokay	\$10
Valdespino	\$10

Sticky wines available

by the bottle	\$30
or the glass	\$ 6

Sparkling Wines

Sparkling White

Eat at Whalers Sparkling	7	30
Bremerton "Wiggy"		
Sparkling Chardonnay		40
Janz Sparkling	12	46

Sparkling Red

NV Mt. Jagged Sparkling Red -		26
Southern Fleurieu		
Burra Creek Sparkling Shiraz		22
Hollick Sparkling Merlot		38

French

Louis Bouillot Blanc de Blanc		50
Moet & Chandon		110

White Wines

Sweet

Grant Burge Moscato	7	28
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Sauvignon Blanc

Bremerton - Langhorne Creek	7	34
Shaw & Smith - Adelaide Hills		42

Riesling

Mitchells Watervale Riesling	8	37
Mesh Riesling		45
O'Leary Walker Watervale Riesling		39

Chardonnay

Chapel Hill Unwooded Chardonnay		28
Ninth Island Chardonnay		33
The Lane Chardonnay		30
Bremerton Reserve Chardonnay		55

Other Varietals & Blends

Bremerton Verdelho (the friend)	7	34
ARC Semillon/Sauvignon Blanc	7	28
Rockford Local Growers Semillon		40

Red Wines

Rose'

Maximus Rose	7	34
Eckhidna Rose		26
Rockford Alicante Bouchet		42

Cabernet Sauvignon

'09 Bremerton "Coulthard"	8	37
Cabernet Sauvignon		
'06 Simon Hackett Hillsvie		30
Cabernet Sauvignon - McLaren Vale		
'06 Reschke Vitulus Cabernet Sauvignon -		42
Coonawarra		
'07 McKenzie 'The Farmer'		44
Cabernet Sauvignon - Wrattenbully		
'09 Rymill 'Yearling' Cabernet -		26
Coonawarra		

Shiraz

Eat at Whalers Shiraz	7	34
'07 Karanto 7A - Langhorne Creek		38
'08 Renards Folley Shiraz - McLaren Vale		35
'09 Woodstock Shiraz - McLaren Vale		46
'09 Maximus Premium Shiraz - McLaren Vale		44
'07 First Drop 2% Shiraz - Barossa		54

Other Varietals & Blends

'09 Pleno Navarra Tempranillo - Spain	7	30
'08 Maximus GSM - McLaren Vale		44
'07 Karanto Aglianico - Langhorne Creek		44
Rockford Moppa Springs (GMS)		50
'07 Frank Potts - Langhorne Creek		54
'08 Hollick Cabernet Merlot - Coonawarra		38
'08 First Drop Minchia Montepulciano -		62
Adelaide Hills		65
Rockford Rod & Spur (Shiraz/Cabernet)		
'08 First Drop 'The Big Blind'		52
Nebbiolo Barbera - Adelaide Hills		
'06 Minko Merlot - Fleurieu Peninsula		30
'08 D'Arrys Original Shiraz Grenache -		38
McLaren Vale		

BYO - Corkage - Wine only		15
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