

Whalers

SEASIDE DINING

Welcome
to Whalers

ENTRÉE

Garlic Bread	9
Four slices of grilled turkish loaf lavished with housemade garlic butter. <i>Gluten friendly option available. Add \$2</i>	
Dukkah Board for Two	22
Warm locally baked Turkish bread, Egyptian dukkah, mixed olives, olive oil and balsamic glaze.	
Duck Spring Rolls	16
Served with Asian style salad and dipping sauce (4).	
Salt and Pepper Squid	16
Served with Asian style salad and sweet chilli & lime mayonnaise dipping sauce.	

Please Note: We are a gluten friendly establishment. Every precaution is taken when producing our gluten friendly menu options. We do not claim to be gluten free as we also produce many options which contain gluten.

Dinner served from 6pm–8pm
20% Public Holiday Surcharge

MAINS

Asparagus, Pumpkin & Beetroot Salad ~ Ve GF	30
Oven roasted asparagus, pumpkin and beetroot with a rocket, pickled spanish onion and maple glazed cashew salad, dressed with lemon and olive oil, topped with beetroot and cashew tapenade and garnished with Egyptian dukkah.	
Prawn Skewer Salad ~ GF	35
Grilled prawn skewers with sweet potato noodles, fresh herb and vegetable salad, drizzled with Homemade Thai dressing, fried shallots and toasted peanuts.	
Thai Beef Salad ~ GF	35
Tender Eye Fillet Steak with fresh herb and vegetable salad, drizzled with Homemade Thai dressing, fried shallots and toasted peanuts on a bed of fresh salad greens.	
Stuffed Mushrooms & Grilled Halloumi ~ V GF	32
Swiss browns stuffed with baby spinach, pinenuts and spring onions topped with grilled halloumi, served with caponata and rocket. <i>Vegan option available (omit halloumi, add avocado).</i>	
Curry Pumpkin, Eggplant and Chickpea ~ V GF	32
Vegetable vegan friendly curry made from fresh seasonal produce served with basmati rice and stir fried greens.	
Curry Beef (Beef Madras) ~ GF	32
Homemade from fresh seasonal produce served with basmati rice, raita and pappadams.	
Chicken Breast Schnitzel	24
Crumbed Chicken breast served with garden salad, chips & your choice of sauce. <i>Sauces ~ Add \$3 ~ Mushroom, Green Peppercorn, Dianne, Gravy or Killer Kilpatrick</i>	
Beef Schnitzel	24
Crumbed Beef Schitzel served with garden salad, chips & your choice of sauce. <i>Sauces ~ Add \$3 ~ Mushroom, Green Peppercorn, Dianne, Gravy or Killer Kilpatrick</i>	
Potato Gnocchi	35
Prawns and Blue Swimmer Crab, baby spinach and asparagus in a chilli, garlic and anchovy rose cream sauce.	

Fresh SA Garfish 26 / 32

Crumbed or battered, served with garden salad, chips, lemon and tartare sauce. *Half serve available.*

Fresh SA Flathead 38

Lightly crumbed or battered, served with garden salad, chips, lemon and tartare sauce. *Half serve available.*

Crumbed Prawns and Flathead Combo 38

Crumbed Prawns and fresh Flathead crumbed or battered, served with garden salad, chips, lemon and tartare sauce.

Crumbed Prawns 26 / 35

Served with garden salad, chips, lemon & tartare sauce. *Half serve available.*

Oven Baked Barramundi 39

NT Humpty Doo Barramundi with almonds, spring onion and ginger topping served with Au gratin potatoes, roasted carrot and pumpkin, broccolini & divine lemon butter sauce. *Gluten friendly option available.*

Orange Glazed Duck Breast 36

Pan seared duck breast with Au gratin potatoes, roasted carrot and pumpkin, broccolini and duck a'L'orange glaze. *Gluten friendly option available.*

Crispy Skin Pork Belly 36

Served with Au gratin potatoes, roasted carrot and pumpkin, broccolini and pork reduction glaze. *Gluten friendly option available.*

Oven Roasted Lamb Rump 36

Served with Au gratin potatoes, roasted carrot and pumpkin, broccolini and blistered tomatoes, dressed with red wine jus, salsa verde and feta & lemon crumble. *Gluten friendly option available.*

Black Angus Eye Fillet 42

Served with Au gratin potatoes, roasted carrot and pumpkin, broccolini and your choice of sauce ~ *Mushroom, Green Peppercorn, Dianne, Gravy, Killer Kilpatrick or Red wine Jus.* *Gluten friendly option available.*

DESSERT

Pavlova Stack ~ (GF)	14
Served with fresh berries and whipped cream, garnished with berry coulis and flake milk chocolate.	
Limoncello Amaretti Cookie Sandwich ~ (GF)	15
Crisp and chewy limoncello cookies with zesty icecream, lemon curd, white chocolate and raspberries.	
White Chocolate Cheesecake ~ (GF)	15
Fresh fruit, berry coulis, garnished with white chocolate shards.	
Berry Creme Chocolate Mousse Tart	15
Chocolate fudge sauce, fresh berries, berry coulis and garnished with chocolate flake and freeze dried chocolate strawberries.	
Ice Cream Sundae	15
Golden North Ice Cream topped with toasted almonds, chocolate wafer and flavour of your choice. <i>Strawberry, Lime, Chocolate, Caramel, Vanilla, Banana.</i>	
Affogato	12
Espresso Shot poured over Vanilla Ice Cream.	
Affogato Liqueur	18
Add your favourite liqueur ~ <i>Baileys, Butterscotch Schnapps, Frangelico, Kahlua, Tia Maria.</i>	
Assorted Cakes, Muffins, Biscuits and Slices	
<i>From the display fridge</i>	

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