

Welcome to the whale+ale...

We strive to deliver the most consistent and best priced food and beverage experience for our customers through quality produce, excellent service and great family atmosphere.

All our products are made with the freshest ingredients from local growers, delivered to us, and brought to your table daily. We wish for our patrons to note that as part of our fair price policy we will not surcharge your experience on public holidays.

On behalf of our Head Chef Brian Paterson and our service team we hope that you enjoy your experience this time and join us again soon.

*Lauren Hillier
(Food and Beverage Manager)*

Something to Start

Soup of the Day	6.9
freshly made daily served with a slice of garlic and herb bread	
Warm Bruschetta	9.9
2 slices of toasted garlic bread with diced red onion, tomatoes tossed in olive oil, garlic and balsamic, with fresh basil	
add feta or chorizo	+2
Sizzling Garlic Prawns	14.9
6 sizzling prawns served in a sizzling hot pot with fresh garlic butter, jasmine rice + a salad garnish	
Turkish Breads + Dips	10.9
8 slices of freshly cut turkish bread alongside a trio of dips	
Garlic Bread	6.5
4 boston slices of bread lashed with fresh garlic and herb butter	
Field Mushrooms	11.9
field mushrooms grilled and oven baked, with feta cheese, sundried tomatoes and basil, topped with wilted spinach and finished with a pine nut pesto and balsamic glaze	
Seafood Skewers	16.9
skewered scallops, prawns and salmon served with steamed jasmine rice, topped with a tarragon butter sauce + a salad garnish	
Chilli + Lemon Pepper Squid	13.9
marinated squid curls lightly fried on a bed of salad greens with garlic aioli dipping sauce	
Tasting Plate for Two	24.9
a selection plate including chorizo sausage, salt + pepper squid, crumbed mushrooms, sizzling garlic prawns, marinated feta, kalamata olives and prosciutto, served with turkish bread and a side of dip	

Homemade Salads



Classic Caesar

baby cos lettuce, crispy bacon, garlic croutons, parmesan cheese, all tossed in our homemade caesar dressing + topped with a poached egg
add avocado or chicken

19.9

+2

Cajun Chicken

tender chopped chicken breast sautéed in cajun seasoning + freshly chopped chilli, with toasted cashew nuts on top of a garden salad

24.9

Chilli + Lemon Pepper Squid

marinated squid curls lightly fried on a bed of salad greens with garlic aioli dipping sauce

22.9

Grilled Salmon Salad

a fresh grilled succulent salmon fillet on a bed of mediterranean greens, drizzled with a balsamic glaze

24.9

Tender Beef Salad

tender fillet beef pieces coated in honey soy sauce, pan fried and served on summer greens with a touch of fresh chilli

24.9

Greek Salad

baby spinach, wedged tomato, cucumber, red onion, feta cheese, kalamata olives, fresh basil all tossed in an olive oil, fresh vinegarett, salt, pepper and fresh lemon juice

19.9

Sides

House Fries

served with tomato sauce

6.9

Garden or Greek Salad

7.5

Seasonal Buttered Vegetables

7.5

House Sauces

béarnaise, green peppercorn, creamy mushroom, dienne, garlic

2.0

Sauce Condiments

mustard, tomato, tartare, sweet chilli, aioli, bbq, hp

0.5

Surf + Turf Sauce

3 prawns and calamari cooked in a garlic cream sauce

5.9

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Vegetarian



Vegetable Parcel

roast pumpkin, sweet potato, carrot + red onion, wrapped in filo pastry served with golden fries and garlic cream sauce

19.9

Spinach + Ricotta Cannelloni

tubes of pasta filled with spinach, ricotta cheese + red onion, topped with neapolitana sauce + grilled cheese served with a slice of garlic bread and a salad garnish

19.9

Veg Stack

a mound of roasted seasonal vegetables, including egg plant, zucchini, red capsicum, sweet potato and field mushroom, served on a bed of risotto, garnished with bok choy and asparagus, drizzled with a honey balsamic and aged olive dressing

19.9

Spanish Omlette

gourmet potato, spanish onion, red capsicum, oven baked, served with wilted spinach + tomato coulis

19.9

Sides

House Fries

served with tomato sauce

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Garden or Greek Salad

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Seasonal Buttered Vegetables

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Chicken

Chicken Royale

grilled chicken breast wrapped in bacon, served on top of garlic mash smothered with a rich mushroom sauce and green beans

24.9

Chicken Parmigiana

chicken breast, crumbed, oven baked, topped with tomato onion concasse with chedda cheese, served with house fries and a salad garnish

24.9

Chicken Schnitzel

chicken breast, crumbed, oven baked and served with house fries, salad garnish + your choice of one of our house sauces

22.9

Chicken Tikka

chicken tikka masala served with steamed jasmine rice, poppodoms and a mango chutney

23.9

+ BBQ Chicken Breast (Chef's Premium Selection)

oven baked chicken breast on top of roast gourmet potato with bbq sauce, crisp prosciutto ham and melted cheese

26.9

Chicken Filo

diced breast of chicken, mushroom + spinach, tossed in garlic cream, rolled in filo pastry, baked golden brown + served with house fries and topped with mushroom sauce

25.9

Sides

House Fries

served with tomato sauce

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+	Specialised Meat	
+	Pork Rib Eye (Chef's Premium Selection)	26.9
	tender pork cutlet served on a bed of stir fry vegetables, hokkien egg noodles tossed through hoi sin sauce	
	Veal Schnitzel	22.9
	crumbed veal fillet served with golden fries, salad garnish and your choice of our house sauces	
	Cumberland Sausages	22.9
	3 plump pork sausages served on a bed of creamy garlic mash potato topped with caramelised onion and gravy	
	Steak + Guinness Pie	22.9
	premium beef steak cooked with guinness, onions, mushrooms and rich gravy, served with a puff pastry lid, garlic mash potato and buttered steamed vegetables	
	Lamb Shanks	24.9
	lamb shanks served with steamed vegetables, on a bed of garlic mash potato finished with a red wine jus	

Sides

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served with tomato sauce	
Garden or Greek Salad	7.5
Seasonal Buttered Vegetables	7.5
House Sauces	2.0
béarnaise, green peppercorn, creamy mushroom, dienne, garlic	
Sauce Condiments	0.5
mustard, tomato, tartare, sweet chilli, aioli, bbq, hp	
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From the Grill

- +** **Whale Fillet of Beef** (Chef's Premium Selection) 32.9
 250 gram fillet steak cooked to your liking on a bed of hassle back potato with 3 creamy chilli prawns cutlets and sautéed green beans
- +** **Lamb Rump** (Chef's Premium Selection) 29.9
 grilled lamb rump, cooked to your liking, on hassle back potato topped with a mint honey soya jus and buttered green beans

Grilled Steaks

cooked to your liking served with golden fries, salad garnish and your choice of mushroom, green pepper, garlic, béarnaise or dianne sauce



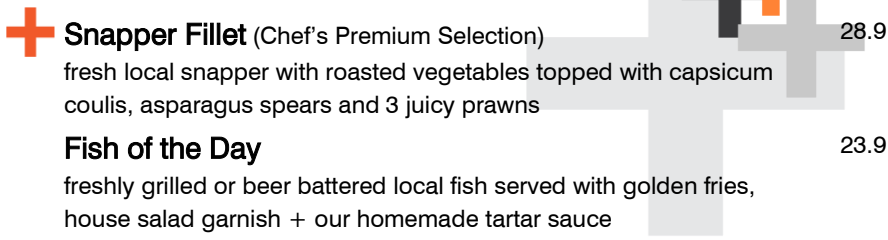
T-Bone 400g	27.9
Fillet 250g	29.9
Scotch 300g	26.9
Rump 350g	25.9
Surf + Turf Sauce	5.9

Sides

House Fries	6.9
served with tomato sauce	
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Fresh Seafood



+ Snapper Fillet (Chef's Premium Selection)	28.9
fresh local snapper with roasted vegetables topped with capsicum coulis, asparagus spears and 3 juicy prawns	
Fish of the Day	23.9
freshly grilled or beer battered local fish served with golden fries, house salad garnish + our homemade tartar sauce	
Seafood Platter for 2	59.9
an assortment of our oceans best, chilli mussels, garlic prawns, crayfish, lemon pepper calamari, grilled barramundi, seafood skewers, 4 oysters kilpatrick alongside golden fries and a trio of dips	
Garlic Prawns	24.9
12 prawn cutlets served in your choice of garlic butter or creamy garlic sauce with steamed jasmine rice and a salad garnish	
Salmon Fillet	26.9
freshly grilled salmon fillet on a dill cented risotto topped with 3 juicy prawns, asparagus spears and hollandaise sauce	
Barramundi Fillet	26.9
oven baked barramundi fillet on a bed of garlic mash potato topped with 3 garlic prawns and a coat of creamy sauce	

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Sauce Condiments	0.5
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Pasta



Seafood Marinara

chef's choice of a seafood combination including mussels, squid, prawns, salmon, sautéed with diced onion, garlic and a hint of chilli with spinach, fettuccini pasta bound in a neapolitana sauce

22.9

Fettuccine Alla Pecorara

fettuccine tossed with feta cheese, black olives, sundried tomato finished with spinach and neapolitana sauce

21.9

Seafood Four Seasons

a medley of prawns, calamari, mussels and salmon tossed through fettuccine in a garlic cream sauce

23.9

Fettuccine Di Pollo

chicken, spinach, onion and mushroom tossed through fettuccine pasta with a creamy garlic sauce

21.9

Ravioli

pillows of pasta stuffed with spinach + ricotta served with a touch of chilli + neapolitana sauce

19.9

Sides

House Fries

served with tomato sauce

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Garden or Greek Salad

7.5

Seasonal Buttered Vegetables

7.5

House Sauces

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Sauce Condiments

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