

## Appetisers

- Homemade Soup** dinner roll, butter (V) \$8
- Bruschetta** tomatoes, onion, basil, balsamic drizzle (V) \$12 add feta +3
- Toasted Garlic & Herb Ciabatta** (V) \$8
- Mac N Cheese Sticks** tomato salsa, blue cheese dip (V) \$11
- Panko Crumbed Camembert** mizuna, toasted turkish bread, tomato chilli jam (V) \$14
- Crispy Pork Belly** seared scallops, pancetta, pea puree (GF) \$16
- Lemon Pepper Calamari** citrus aioli \$14
- Moroccan Chicken Tenders** cucumber salad, lemon & garlic dressing (GF) \$16
- Sizzling Garlic Prawns** scented rice, salad garnish, lemon (GF) \$16
- Tapas Style Chorizo and Olives** warm turkish bread \$14 add feta +3
- Whale & Ale Wedges** chilli con carne, wedges, cheese, sour cream \$14
- Chefs Tasting Platter** chicken tenders, garlic prawns, smoked salmon, lemon pepper calamari, mac n cheese sticks, feta, olives, crumbed camembert, turkish bread & dips \$33

## Salads

- Lemon Pepper Calamari** asian slaw, sesame seeds, shallots, citrus aoli \$26
- Middle Eastern Roast Veg** couscous, mizuna lettuce, buffalo fetta, truffle balsamic glaze (V) \$26
- Chicken, Pear, Macadamia & Parmesan** red onion, mizuna, lemon basil evoo, fig balsamic, berry compote (GF) \$25
- Whale + Ale Caesar Salad** lettuce, bacon, parmesan croutons, anchovies, poached egg, parmesan cheese, caesar dressing \$23 add chicken +3 add smoked salmon +5

## Pasta

- Scallop & Chilli Prawn Marinara** buffalo chorizo, spinach, napoletana sauce, linguini \$28
- Home-made Lasagne** fries, salad garnish \$24
- Beef Cheek Ravioli** creamy bacon mushroom sauce, red wine jus, parmesan shavings \$28
- Creamy Wild Mushroom Gnocchi** spring onion, semi dried tomato, parmesan (V) \$24 add chicken +3 add bacon +3

## Sides

- Fries** tomato sauce, garlic aoli \$8
- Onion Rings** BBQ sauce, garlic aoli \$10
- Wedges** sweet chilli, sour cream \$11
- Garden Salad** (V) \$8
- Steamed Vegetables** (V) \$8
- Surf & Turf Sauce** \$6

## Mains

**Slow Cooked Lamb Shank “Da Costa Style”** rich red wine and rosemary gravy, roast vegetables, mash (GF) \$31

**Crispy Skin Salmon** garlic prawns, grilled asparagus, fig jam, sweet potato mash, citrus butter sauce (GF) \$29

**Seared Barramundi** prawn dumplings, gourmet potatoes, asian greens, lemon butter sauce \$31

**Chicken Filo** bacon, mushroom, cheese, spinach, roast veg, green beans, red wine jus \$28

**Chicken Supreme** chicken breast, bacon, macadamia butter, mash, broccolini, mushroom sauce (GFO) \$28

**Asian Style Stir Fry** rice, spring vegetables, fried egg, chilli, ginger, nasi-goreng sauce (V) \$26

**Add Pork Belly \$6 or Chicken \$3**

**Steak Mushroom & Guinness Pie** broccolini, mash \$25

**Chicken Schnitzel** mash, broccolini, onion jam, mushroom sauce \$26

**Bangers & Mash** gravy, onion rings \$25

**Sizzling Garlic Prawns** prawns, scented rice, asian greens \$26

**Beer-Battered Fish & Chips** lemon, tartare, salad garnish \$26

**Chicken Parmigiana** fries, salad garnish \$26

**Add Bacon \$3**

**Halloumi Grilled Vegetable Stack** cous cous, capsicum coulis \$23 (V)

## From the Chargrill (served with fries, salad garnish and choice of house sauce)

### Sauces -

**Creamy Garlic, Creamy Mushroom (GF), Pepper (GF), Gravy (GF), Red Wine Jus (GF), Béarnaise** \$3

**MSA Porterhouse 300g** \$32

**MSA Rump 350g** \$29

**MSA Scotch Fillet 300g** \$38

**Surfin' Scotch** MSA scotch fillet, calamari, grilled prawns, seared scallops, gourmet potatoes, broccolini, garlic cream sauce \$40

**Beef Pig Pig** MSA rump steak, pork belly, pork rib, fries, corn cob, coleslaw, onion rings \$44

## Something Sweet

**Apple Crumble** custard \$9.9

**Caramel cheesecake** almond sugar dust, cream \$9

**Sticky Date Pudding** vanilla ice cream, warm butterscotch sauce \$9.9

**Fruits of the Forest Crème Brulee** biscotti, vanilla ice cream \$9

**Pavlova Stack** cream, mixed berries \$9

**Boutique Cakes** available in the cake fridge at the counter \$7.9

(GF) - Gluten free (V) - Vegetarian

\* Please note customer alterations are subject to surcharge