

WELCOME TO THE WHALE+ALE

DINNER

WELCOME TO THE WHALE+ALE

WE STRIVE TO DELIVER THE MOST CONSISTENT AND BEST PRICED FOOD AND BEVERAGE EXPERIENCE FOR OUR CUSTOMERS .

ON BEHALF OF OUR HEAD CHEF JOEL EVELYN AND OUR SERVICE TEAM WE HOPE THAT YOU ENJOY YOUR EXPERIENCE THIS TIME AND JOIN US AGAIN SOON.

APPETISERS

HOMEMADE SOUP DINNER ROLL, BUTTER (V) \$8

TOASTED GARLIC & HERB CIABATTA (V) \$8

CRUMBED CAMEMBERT MIZUNA, TURKISH BREAD, TOMATO CHILLI JAM (V) \$14

LEMON PEPPER CALAMARI CITRUS AIOLI \$14

SIZZLING GARLIC PRAWNS SCENTED RICE, SALAD GARNISH, LEMON (GF) \$16

BRUSCHETTA TOMATOES, ONION, BASIL, BALSAMIC DRIZZLE (V) \$12

MAC N CHEESE STICKS TOMATO SALSA, BLUE CHEESE DIP (V) \$11

CRISPY PORK BELLY SEARED SCALLOPS, PANCETTA, PEA PUREE (GF) \$16

MOROCCAN CHICKEN TENDERLOINS, CUCUMBER, LEMON & GARLIC (GF) \$16

TAPAS STYLE CHORIZO AND OLIVES WARM TURKISH BREAD \$14

ADD FETA +3

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

WARM CHICKEN, BACON & AVOCADO SALAD MESCULAN, RED ONION, TOMATOES, CUCUMBER & BALSAMIC DRESSING (GF) \$29

ANTIPASTO VEGAN SALAD MOROCCAN FRUITY COUSCOUS, MIZUNA, CHARGRILL VEG, OLIVES, TOMATOES, BASIL, TRUFFLE GLAZE, (V) \$29

ADD CHICKEN +5 ADD SMOKED SALMON +5

PASTA

SCALLOP & CHILLI PRAWN MARINARA BUFFALO CHORIZO, SPINACH, NAPOLETANA SAUCE \$28

HOME-MADE LASAGNE FRIES, SALAD GARNISH \$24

CHICKEN CARBONARA BACON, ONIONS, MUSHROOMS, GARLIC, CREAM, PARMESAN SHAVINGS \$28

CREAMY WILD MUSHROOM GNOCCHI PUMPKIN, SPINACH, SEMI DRIED TOMATO, PARMESAN (V) \$25

ADD CHICKEN +5 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

WELCOME

TO THE WHALE+ALE

DINNER

MAINS

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, CHIPS, SALAD GARNISH, MUSHROOM SAUCE \$28

CHICKEN SUPREME CHICKEN BREAST, BACON, MACADAMIA BUTTER, MASH, BROCCOLINI, MUSHROOM SAUCE (GF0) \$28

HALLOUMI GRILLED VEGETABLE STACK COUS COUS, CAPSICUM COULIS (V) \$23

STEAK MUSHROOM & GUINNESS PIE BROCCOLINI, MASH \$25

BANGERS & MASH GRAVY, ONION RINGS \$25

SIZZLING GARLIC PRAWNS PRAWNS, SCENTED RICE, ASIAN GREENS \$26

BEER-BATTERED FISH & CHIPS LEMON, TARTARE, SALAD GARNISH \$26

ASIAN STYLE STIR FRY RICE, SPRING VEGETABLES, FRIED EGG, CHILLI, GINGER, NASI-GORENG SAUCE (V) \$26

PORK BELLY \$6 OR CHICKEN \$5

CHICKEN PARMIGIANA FRIES, SALAD GARNISH \$26 ADD BACON \$3

FROM THE CHARGRILL

(SERVED WITH FRIES, SALAD GARNISH AND CHOICE OF HOUSE SAUCE)

MSA RUMP 350G \$29

MSA SCOTCH FILLET 300G \$38

MSA T-BONE 500G \$34

SURFIN' SCOTCH MSA SCOTCH FILLET, CALAMARI, GRILLED PRAWNS, SEARED SCALLOPS, GOURMET POTATOES, BROCCOLINI, GARLIC CREAM SAUCE \$40

SAUCES -

CREAMY GARLIC, CREAMY MUSHROOM (GF), PEPPER (GF), GRAVY (GF), BÉARNAISE

*EXTRA SAUCE \$3

SOMETHING SWEET

RED WINE POACHED PEAR CINNAMON ICE-CREAM, BISCUIT CRUNCH \$9

CARAMEL CHEESECAKE ALMOND SUGAR DUST, CREAM \$9

STICKY DATE PUDDING VANILLA ICE CREAM, WARM BUTTERSCOTCH SAUCE \$9.9

VANILLA PANA COTTA GRILLED STRAWBERRIES SYRUP \$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