

Eat at Whalers restaurant – open lunch Wednesday to Sunday!
Dinner Friday & Saturday 8552 4400
Casual seaside dining, we love where we live!!

Artisan Bread, goat's curd, olive oil, kalamata olives 15.0

Second Valley Lily White Brie, oven baked with honey & thyme,
artisan bread 16.9

Duck Rillettes, cornichons, relish & toasted Turkish bread 16.9

House Made Dips with warm pita bread 16.9

Seared Hervey Bay Scallops, wakame, ponzu 16.9

Salt & Sichuan Pepper Squid, chilli, garlic, spring onion,
coriander 18.9 / 28.9

Panko Prawns, ponzu, wakame & wasabi aioli 18.9

Create your own Fleurieu platter from our morsels in the fridge

EAT LOCAL Feather & Peck | Fleurieu Milk | Hungry Caterpillar
| Winter Creek Olive oil
Coorong Fresh | Goolwa Pipi Co | Golden North ice cream
Harbor Chocolate | Second Valley Cheese

***Prawn & Chicken Larb**, prawn & chicken salad with Thai
flavours (contains peanuts) 27.9

King George Whiting six bean salad, rocket, lemon 32

Beer Battered Coorong Mullet, chips, garden salad 29.9

***Chargrilled Beef Fillet**, crash hot potato and green
peppercorn sauce 39.9

***Chicken breast**, ricotta filling, Ratatouille 28.9

***Masala Dosa**, Southern Indian rice & lentil pancake, potato
curry, red lentil dahl, coriander 25.9

Fattoush Salad topped with grilled Haloumi, fresh herbs,
orange, pomegranate, falafel, flatbread,
pomegranate molasses 27.9

* Gluten free option available, please advise

***Rocket, Pear & Parmesan Salad** 9.9

***Steamed Greens** 9.9

Chips & Aioli 9.9

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JUST DESSERTS

- Vanilla Bean Panacotta** with fresh berries 14.5
***Poached Pear**, raspberry sorbet, raspberry coulis 13.5
Apple Crumble and Chantilly cream 13.50
Chocolate Tart, English toffee ice-cream 13.5
Raw Sugar Pine Nut Meringue, blueberries, cream 13.5
***Affogato Special with liqueur** 15.5

Ice creams in the ice cream freezer...

Chocolates by Harbor chocolates 2.50 each

THE FINISHING TOUCH

- Spring Seed Organic “Sweet Pea” Moscato** 8.5
Schluck White Fortified 6.5
Rockford PS Marion Tawny Port 8.5
Penfolds Port 8.5
Seppeltsfield Liqueur Tokay / Muscat 8.5
Valdespino – Spanish Black Sherry 8.5
Bremerton Ciel 8.5
Patrick “Jessie” Botrytis Riesling 12.5
Katnook Botrytis 12.5
Cognac 30ml/60ml 9.5/19
Irish or liqueur coffee 13

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