

WHALEBRIDGE

SEAFOOD

SYDNEY ROCK OYSTERS	7ea
with mignonette	
PRAWN SANDWICH.....	18
Marie rose	
LES CALAMARS.....	28
Flash fried squid, aioli	
TIGER PRAWNS.....	32
Unpeeled, Marie Rose sauce	

BREADS

FRENCH BAGUETTE.....	10
Cultured butter	
FRENCH ONION DIP.....	16
Toasted baguette	

CHARCUTERIE

MT ZERO OLIVES	10
JAMBON DE PARIS	14
LP'S SAUCISSON SEC.....	16
JAMBON CRU.....	18
ALL 3	48

MAINS

SALADE COMPOSEE	32
Smoked chicken, comte, herbes	
BURGER MAISON.....	34
Angus patty, Gruyère, French onion mayo, dill pickle, French fries	
GNOCCHI À LA PARISIENNE.....	38
Swiss Brown mushrooms, comté	
POULET RÔTI	38
Bannockburn chicken, corn, jus gras	
POISSON ET FRITES.....	38
Gurnard, gribiche, French fries	
STEAK FRITES.....	59
280g Angus sirloin, Café de Paris, French fries	

SIDES

VINE TOMATO SALADE.....	16
Vinaigrette	
SALADE	16
Soft leaves, dijon vinaigrette	
FRITES	16
French fries, herbes de Provence	

CHEESE

BLEU D'AUVERGNE · COMTÉ · FROMAGER D'AFFINOIS	
ONE.....	14
TWO	22
THREE.....	36

DESSERTS

RASPBERRY GRANITA, VANILLA ICE-CREAM.....	15
BASQUE BURNT CHEESECAKE.....	18
CHOCOLATE ESPRESSO TARTE.....	18
Vanilla chantilly	

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SOUTH / BAR MENU

WHALEBRIDGE

SPRITZ

LA PÊCHE	22
Peach Aperitif, Sparkling, Orange, Basil	
APEROL SPRITZ	22
Aperol, Sparkling, Soda	
JALISCO SPRITZ	23
Espolòn Blanco, Sparkling, Grapefruit, Soda	
BLUSH HUGO	24
Strawberry, St-Germain, Sparkling, Mint, Soda	

SIGNATURE COCKTAILS

HARBOURSIDE COOLER	23
Espolòn Blanco, Raspberry, Lime, Ginger Beer	
BORA BORA MARTINI	23
Gin, Chambord, Mezcal, Pineapple, Coconut	
SUNSET MARGARITA	23
Espolòn Blanco, Aperol, Watermelon, Lime	
PARISIAN DAIQUIRI	24
Bacardi Carta Blanca, St-Germain, Lime, Pernod	
CROISSANT OLD FASHIONED	25
Wild Turkey Rye, Croissant Syrup, Walnut Bitters	
OYSTER SHELL MARTINI	26
Hickson House Oyster Shell Gin, Olive Brine, Balsamico Rose	
CLARIFIED POP	26
Leblon Cachaça, Mango, Lime	
PASSIONFRUIT MACARON SOUR	26
Wild Turkey Bourbon, Liqueur 43, Disaronno, Passionfruit Foam	

NON-ALC

STRANGE LOVE (LO-CAL SODA)	10
Very Mandarin or Lime and Jalapeno served with mint	
HARBOURSIDE GINGER ALE	15
Raspberry, Lime, Ginger Ale	
GRAPEFRUIT SODA	15
Housemade Grapefruit Cordial, Lime, Soda	
CRODINO APERITIVO	17
Non-Alcoholic Aperol Spritz	

FIZZ

NV TYRRELL'S 'MOORES CREEK', SPARKLING BRUT <i>Hunter Valley, NSW</i>	13/65
NV LAURENT-PERRIER BRUT <i>Tours-sur-marne, FRA</i>	26/150
DRAUGHT BEER	
STONE & WOOD PACIFIC ALE <i>Byron Bay</i>	14/18

STUBBIES & CIDER

CORONA <i>Mexico</i>	13
JAMES BOAGS PREMIUM LIGHT <i>Tasmania</i>	9
LITTLE CREATURES	
PIPSQUEAK APPLE (330mL) <i>Adelaide Hills</i>	12
JAMES SQUIRE GINGER BEER <i>NSW</i>	12

WHITE

2024 MESH RIESLING <i>Eden Valley, SA</i>	17/85
2025 PUNT ROAD PINOT GRIS <i>Yarra Valley, VIC</i>	16/80
2025 CRAGGY RANGE TE MUNA ROAD, SAUV. BLANC <i>Martinborough, NZ</i>	17/80
2024 TYRRELL'S 'MOORES CREEK', CHARDONNAY <i>Hunter Valley, NSW</i>	13/65

ROSÉ

2024 L'ARNAUD ROSÉ <i>Provence, FRA</i>	16/80
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RED

2024 PARINGA ESTATE CORONELLA, PINOT NOIR <i>Mornington Peninsula, VIC</i>	18/90
2025 TYRRELL'S 'MOORES CREEK', SHIRAZ <i>Hunter Valley, NSW</i>	13/63
2023 BOWEN ESTATE, CABERNET SAUVIGNON <i>Coonawarra, SA</i>	20/100

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