WHALER HOTEL

SMALL PLATES

OHALLILAILU	
SOUP OF THE DAY w/ toasted ciabatta	\$9.5
GARLIC + CHEESE PIZZA BREAD w/ garlic butter, mozzarella, fresh rosemary, parmesan <i>GF Avail</i>	\$13
MARGARITA PIZZA BREAD w/ napoli, bocconcini, fresh basil + oregano GF Avail	\$14
ROASTED PUMPKIN ARANCINI w/ garlic aoili and a tomato salsa <i>3 pieces G</i>	\$15 F V
GRILLED SALMON NICOISE SALAD w/ boiled egg, tomato, olives, beans, potatoe mustard dressing <i>GF</i>	\$18 es +
MEZZE PLATE consisting of, trio of dips, cured prosciutto, semidried tomatoes, marinated olives, pizza	\$26 crusts
CRACKLING SMALL GOODS CHARCUTERIE BOARD Smoked waygu brisket, gypsy ham, chorizo, mustard,cornichons + relish, pizza crusts	\$30
GARLIC PRAWNS + CHORIZO Spanish style w garlic toast	\$16
SHAW RIVER BUFFALO MILK MOZZARELLA w/ prosciutto, basil, olives, sundried tomato vincotta dressing <i>GF</i>	\$15 and a
SOUTHERN FRIED CHICKEN TENDERS w/ charred corn, slaw and a house made ranch sauce	\$15
CAESAR SALAD	\$16
GREEK SALAD GF	\$14

ADD CHAR GRILLED CHICKEN

SMOKED SALMON

PRAWNS

\$6

\$8

\$8

LARGER PLATES

18 HOUR BRAISED LAMB SHOULDER RISOTTO garlic aioli, parmesan <i>GF</i>		\$22	
CHARGRILLED LAMB SHOULDER		\$28	
w/ fresh charred corn, tomato chilli and roasted pumpkin puree + roasted potat		b salsa,	
SEAFOOD RISOTTO		\$30	
pan seared prawns, scallops & fresh fla garlic, chilli, lemon & parmesan <i>GF</i>	ke, to	omato,	
POTATO + RICOTTA GNOCCHI		\$22	
chicken, caramelised onion, bacon, garlic + cream sauce			
CRISPY CRACKLING PORK BELLY		\$28	
Roasted cauliflower puree, apple and p salad, cider jus <i>GF</i>	rosci	utto	
PUMPKIN + FETTA RISOTTO CAKES		\$20	
garlic aioli, tomato, avocado + sweet ch	nilli sa	alsa V	
SALT & PEPPER CALAMARI		\$20	
w/ rocket pear pesto and parmasan sal with aioli +lemon \emph{GF}	ad se	rved	

TOMATO BUFFALO MOZZERELLA BASIL RAVIOLI w/ passata, porcini + lemon V

\$20

ZESTY SMOKED SALMON & AVOCADO STACK,

\$22

baby capers, spinach, Spanish onions, garlic aioli & lemon GF

= FROM THE CHARGRILI

All of our beef is from Provenir meats, 100% Australian, high welfare raised, free range grass fed Beef, processed on farm stress-free Beef.

Our steaks are char-grilled to your liking, served with Roasted duck fat potatoes, an iceberg, cherry tomato & fetta salad with house made jus.

CHARGRILL

400 GRAM RIB EYE	GF	\$46
300 GRAM SCOTCH	GF	\$40
300 GRAM PORTERHOUSE	GF	\$36
GARLIC & ROSEMARY MARINATED	GF	\$28
CHICKEN BREAST		
WESTERN DISTRICT LAMB FILLET	GF	\$34

Sauces Available: Gravy, mushroom, diane, peppercorn, garlic butter, Garlic Prawns +\$6 THE

WHALERS

CLASSICS	- PIZZA	ALL DAY
CHICKEN PARMIGIANA \$18	S SHAW RIVER BUFFALO CHEESE	\$22
triple smoked ham, napoli, melted cheese, house salad + chips	Napoli, mozzarella, prosciutto + fresh buffalo cheese	
CHICKEN SCHNITZEL \$16		\$19
w/ house salad, chips + gravy BEEF BURGER \$18	Napoli, mozzarella, shaved leg ham, m olives, artichoke	nushroom,
40g smashed beef patty, house-made pickles,	PEPPERONI	\$18
tomato, ice-berg, cheddar cheese, relish + roasted garlic aioli	Napoli, mozzarella + pepperoni	
CHICKEN BURGER \$18	Napoli, mozzarelia, snaved leg nam, c	\$19 aramelized
southern fried chicken breast, smoked bacon, slaw, ice-berg, cheddar cheese, smokey bbq + chipotle aioli	onion + egg POTATO	\$18
VEGETARIAN BURGER \$16	sliced potato, rosemary, garlic + parm	esan
pumpkin patty, fresh tomato, ice-berg + relish 🗸 🗸	BBQ CHICKEN	\$20
STEAK SANDWICH \$18		lized onion,
fresh tomato, iceberg lettuce, cheese, bacon + smokey bbg- sauce	spinach, smokey bbq sauce	
FRESH BEER BATTERED FLAKE \$24	GARLIC + CHILLI PRAWN	\$22
w/ house-salad, chips, tartare + lemon wedge	marinated Tiger prawns, Napoli, Span basil, chorizo + lemon	ish onion,
GF Avail	PORK + FENNEL SAUSAGE	\$22
FLAGGA'S SEAFOOD ——	Italian sausage, fire roasted capsicum	n, sliced
PLATTER FOR TWO	tomato, Napoli, pesto + mozzarella	
I LATILATION 1990	GLUTEN FREE BASES AVAILA	BLE +\$2

SENIORS

\$150

Give us 24 hours in advance and we will

organize a delicious seafood delight!

Chicken Schnitzel w/ house salad, chips + gravy

Roast of the Day Please see specials board

Fresh Beer Battered Flake w/ house-salad, chips,tartare + lemon wedge GF Avail

ALL \$15

DESSERT

KIDS

HAM + CHEESE PIZZA

CHICKEN PARMIGIANA

CHICKEN SCHNITZEL

CHEESE BURGER + CHIPS

CHICKEN BURGER + CHIPS

FLAKE + CHIPS

CHICKEN NUGGETS + CHIPS

\$14 \$14 CHOCOLATE PUDDING **VANILLA PAVLOVA** w/ white chocolate and hazelnut filling w/ fresh fruits GF \$30 CARAMEL PUDDING \$14 CHEESEBOARD

topped w/ a caramel glaze served with vanilla bean ice-cream

D'Affinois, Warrnambool Cheddar, fresh fruits, quince paste + crackers **Serves Two**

ALL \$10