

DINNER

Starters

Sourdough with roasted garlic butter & parsley	7.00
Turkish bread with house-made apple balsamic in olive oil & dukkah	7.00
Twice cooked pork belly & seared scallop duet With burnt orange glaze, roast cumin & coconut	15.50

Mains

Whet house salad with mixed leaves, goats cheese, apple, celery, walnuts, mint & a champagne vinaigrette	16.00
With grilled chicken	Add 6.00
With Spicy squid	Add 5.50

Medium rare seared tuna fillet, served on a nicoise salad of kipfler potato, soft boiled egg, cherry tomato, olive tapenade & pesto	22.00
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Tempura battered local Spanish Mackerel served with chips & house-made tartare	22.95
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Whet house chicken curry served with basmati rice, mint raita & pappadums	19.95
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Tender roasted lamb rump Served with a leek & cherry tomato cream, potato, mint & balsamic glaze	
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Succulent duck breast cured & served medium rare with Asian slaw, two dressings & a confit duck leg wonton	29.95
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Local wild caught barramundi pan fried & served with a roasted root vegetable & almond salad & basil aioli	30.00
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Char-grilled eye fillet steak (cooked to your liking)	34.50
served with onion rings, asparagus, roasted beetroot, potato pave & a pepper jus	

Sides

- Garden Salad	7.00
- Seasonal Vege	7.00

- Chips with rosemary, garlic & parmesan salt	7.00
Sauces & Mustards (each)	1.00

Desserts

Soft Centred Chocolate Pudding Served with vanilla ice-cream	14.50
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Whet Espresso Martini	16.00
Shot of coffee with Vodka & Frangelico	

Whet Affogato	14.50
Vanilla ice-cream topped with hot espresso coffee & a shot of Kahlua	

Whet Monk	14.50
Jamesons & Frangelico in a hot chocolate	

Whet is a family owned business, opened in 2007 by Matt & Michelle Wenden. They have had 3 children since opening. Chloe 7yrs, Noah 5yrs, & Ari 2yrs.

Whet was built entirely by the Wendens & took almost 2 years to complete.

Whet is fully self-sustained & "off-grid" – with generated diesel power, a tertiary level sewerage & grey water treatment plant, our own private water supply & rubbish removal. Where ever possible, Whet recycles all waste materials.

Our grey water is used to irrigate our tropical fruit orchard at the rear of the property. Our rubbish removal is done by us, by hand to ensure maximum recycling. Our polystyrene containers are re-used by local environmental groups to grow plants & seedlings for revegetation projects & our cardboard is used to mulch our tropical fruit orchard.

We hope you enjoy your visit with us, and please remember that word of mouth is our best form of advertising, so please tell everyone to come & whet their appetite!

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Whet Your Appetite
www.whet.net.au