

## DINNER

### Starters

Sourdough with roasted garlic butter & parsley	7.00
Turkish bread with house-made apple balsamic in olive oil & dukkah	7.00
Marinated olives with fennel, garlic, chillies, feta & orange Served with crusty rye bread	9.50
Pepper crusted beef carpaccio & rocket dressed simply with infused lemon oil & parmesan shavings	16.00
Twice cooked pork belly & seared scallop duet With burnt orange glaze, roast cumin & coconut	16.00

### 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	21.00
Tempura battered local wild caught Barramundi served with chips & house-made tartare	19.95
Whet house chicken curry (yes – it's hot) served with basmati rice, mint raita & pappadams	19.95
Chilli & garlic marinated kangaroo loin (cooked medium rare) served with a zucchini, eggplant, squash & tomato ratatouille & a black olive jus	31.00
Chicken supreme pan-seared with herbed dumpling, grilled zucchini, pan juices, green olives & pistachio	29.50
Local wild caught barramundi pan fried served with a roasted root vegetable & almond salad, crispy capers & basil aioli	31.50
Char-grilled eye fillet steak (cooked to your liking) served with fondant potatoes, cauliflower puree, pickled beetroot, asparagus & a beef jus	34.50

*sides & desserts over page.....*

## Sides

- Garden Salad	7.00
- Kipfler potatoes with white miso & wasabi	9.50
- Steamed green beans with Bulgarian feta & roast almonds	9.50
- Chips with rosemary, garlic & parmesan salt	7.00

Sauces & Mustards (each)	1.00
--------------------------	------

Vegetarian & Gluten Options Available on Request  
A surcharge of 15% applies on all public holidays

## Desserts

Soft centred chocolate fondant Served with coconut shortbread & vanilla ice-cream	14.50
--	-------

Lemon tart with a brulee crust & a Chantilly cream	14.00
---	-------

Whet cheese board	
Your choice of	
1 cheese	16.00
2 cheese	18.00

Served with muscatels, frozen grapes, taro crackers, pickled apple & candied walnuts

Whet Espresso Martini	16.50
Shot of coffee with Vodka & Frangelico	

Whet Affogato	16.50
Vanilla ice-cream topped with hot espresso coffee & a shot of Kahlua	

Whet Monk	16.50
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 9yrs, Noah 7yrs, & Ari 4yrs.*

*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!*