

## **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 Grieve guid	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

Tempura battered local wild caught Barramundi 19.95

served with chips & house-made tartare

Whet house chicken curry (yes – it's hot) 19.95 served with basmati rice, mint raita & pappadams

Chilli & garlic marinated kangaroo loin (cooked medium rare) 31.00 served with a zucchini, eggplant, squash & tomato ratatouille & a black olive jus

Chicken supreme pan-seared with herbed dumpling, 29.50 grilled zucchini, pan juices, green olives & pistachio

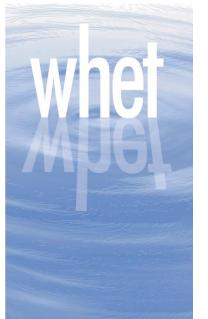
Local wild caught barramundi pan fried 31.50 served with a roasted root vegetable & almond salad, crispy capers & basil aioli

Char-grilled eye fillet steak (cooked to your liking) served with fondant potatoes, cauliflower puree, pickled beetroot, asparagus & a beef jus

sides & desserts over page.....

21.00

34.50



## 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
Sau	uces & Mustards (each)	1.00
	Vegetarian & Gluten Options Available on Request A surcharge of 15% applies on all public holidays	
De	esserts	
	ft centred chocolate fondant	14.50
Sei	rved with coconut shortbread & vanilla ice-cream	
Ler	mon tart with a brulee crust	14.00
& a	a Chantilly cream	
Wh	net cheese board	
	Your choice of 1 cheese	16.00
	2 cheese	18.00
Sei	rved with muscatels, frozen grapes, taro crackers, pickled apple & candied	walnuts
Wł	net Espresso Martini	16.50
Sh	ot of coffee with Vodka & Frangelico	

Whet Affogato 16.50

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

Whet Monk

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!