

## 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
Daintree Tea smoked chicken breast served with cos lettuce, parmesan aioli, olive gel & crostini	14.50
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	21.00
Fettucine pasta with tomato & chilli salsa with chicken	17.50 Add 6.00
Tempura battered local Spanish Mackerel 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
Tender roasted lamb rump served medium rare served with kipfler potato, leek & cherry tomato cream & our house made apple balsamic glaze	34.50
Local wild caught barramundi pan fried & served with a roasted root vegetable & almond salad & basil aioli	30.00
Char-grilled eye fillet steak (cooked to your liking) served with onion rings, asparagus, beetroot jam, potato pave, parsnip puree & a beef jus	33.50

## Sides

- Garden Salad 7.00
- Seasonal Vege 7.00
- Chips with rosemary, garlic & parmesan salt 7.00

Sauces & Mustards (each) 1.00

Vegetarian & Gluten Options Available on Request

## Desserts

Soft Centred Chocolate Pudding 14.50  
Served with vanilla ice-cream

Lemongrass & kaffir lime parfait 13.00  
with midori jelly & a mandarin & lychee salad

Coconut pannacotta served with jaboticaba jelly truffles 14.00

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 8yrs, Noah 6yrs, & 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!*