



WHITE HOUSE Restaurant

Open 6 days a week (closed Mondays) from 1200 noon

Serving food all day

Please let us know if you have any dietary requirements

Vegan Menu available on request

GF Gluten free | **GFO** Gluten free option |

V Vegetarian | **VO** Vegetarian Option | **VE** Vegan | **VEO** Vegan Option |

DF Dairy free

LIGHT OFFERINGS

Garlic Bread (GFO/V)

toasted ciabatta served with garlic butter

10

Breads and Dips (GFO/DFO/V)

selection of breads served with dukkha, olive oil and balsamic

14

Bruschetta (GFO/DF/V)

toasted ciabatta topped with hummus, roast pepper, mushroom,
caramelized almonds and walnuts

12

Homemade Chicken Liver Pate (GFO)

toasted ciabatta, Dijon mustard, caramelized onions and gherkins

15

Calamari (GF)

deep fried squid tossed in mixed peppers, served with sweet chilli and aioli

18

Oysters Natural (GF)

with a citrus foam

½ dozen **22**

1 dozen **40**

Carpaccio with Crostini

choice of:

Eye fillet – capers and parmesan cheese (GFO) **18**

Venison Fillet- apricot, capsicum chutney and horseradish (GFO/DF) **22**

Trio of Empanadas (VO)

vegetarian, beef and seafood served with salsa

18

Seafood Chowder

mussel, prawn, scallop and fish served with toasted ciabatta

19

Soup of the Day

chefs daily special

18

Scallops in the Shell (6) (GF)

gratinated with parmesan cheese

21

Spicy Sautéed Prawns (6) (GF)

served with a mixed endive salad and Huancaína sauce

21

SIDE DISHES

Fresh Seasonal Vegetables

Fresh Seasonal Salad

Beer Battered Fries with Tomato Sauce and Aioli

Mashed Potatoes

9

PIZZAS 12"

Margarita (GFO/V)

tomato, basil pesto, mozzarella and bocconcini

Chicken (GFO/DFO)

chicken, bacon, camembert, tomato, spinach and bearnaise sauce

Vegetarian (GFO/DFO/V/VE)

artichoke, spinach, olives, tomato, and mushroom

Pizza Special (GFO)

Chef's choice

26

MAINS

Scotch Fillet 250g (GFO)

seasonal vegetables and mashed potatoes with a choice of sauce

Mushroom pancetta

Blue cheese

Merlot Jus

Compound Butter

39

Green Lipped Mussels (12) (GFO/DF)

steamed in white wine with chilli, ginger, garlic, coconut cream served with toasted ciabatta

24

Seafood Bouillabaisse (GF/DF)

mussels, clams, prawns, scallops and fish in a tomato and fennel broth served with toasted ciabatta

36

Marinated Chicken Thigh

parsley steamed rice, egg, olives, seasonal vegetable and Peruvian chilli cream sauce

34

Lamb Rump (DFO/GF)

kumara risotto, seasonal vegetables and chimichurri sauce

40

Fish of the Day (GFO)

daily special

POA

Warm Salmon Sashimi (DF)

seared Ora King salmon, soba noodles, spicy soy ginger broth and
asian slaw

34

Vegetarian Risotto (GF/DFO/V/VEO)

pumpkin risotto, pine nut gremolata and basil crème fraiche

28

Moroccan Tagine (GF/DFO/V/VE)

chickpea, roasted eggplant, spinach and pecorino cheese

28

Fish and Chips

beer battered or pan-fried fish, served with beer battered chips and fresh
salad

30

Meat Carnivore (DFO)

Sirloin steak, chicken thigh and Spanish chorizo, served with mashed
potato, seasonal vegetable with a choice of sauce

Mushroom pancetta

Blue cheese

Merlot Jus

Compound butter

42

Twice Cooked Crispy Pork Belly (GF)

Truffle potato gratin, apple pear puree, seasonal vegetables, pickled
daikon and chilli caramel sauce

36