



WHITE HOUSE Restaurant

Open Tuesday to Sunday from 12:00 noon

Closed Mondays

Serving food all day until 8:30 pm when the kitchen closes

Vegan menu available on request

Takeaway meals available

GF Gluten Free

GFO Gluten free option

V Vegetarian

VO Vegetarian option

VE Vegan

VEO Vegan option

DF Dairy Free

LIGHT OFFERINGS

Antipasto Platter (GFO) \$60

bread, dips, pate, salami, blue cheese, brie, gherkins, olives, sundried tomatoes, chutney & fruit

Garlic Bread (GFO/V) \$10

toasted ciabatta with garlic butter

Breads & Dips (GFO/DFO/V/VE) \$15

selection of breads served with dukkha, olive oil & balsamic

Homemade Chicken Liver Pate (GFO) \$18

toasted ciabatta, dijon mustard, caramelized onions, gherkins & walnuts

Bruschetta (GFO/DF/V/VEO) \$14

toasted ciabatta, cashew kaffir lime pesto, tomato, avocado, feta

Salt & Pepper Calamari (GF) \$19

resting on julienne salad garnish with aioli

Oysters Natural (GF/DF)

with a citrus foam

½ dozen \$22 1 dozen \$40

Carpaccio with Crostini (GFO) choice of:

Eye fillet – capers & parmesan cheese \$20

Venison Fillet – apricot, capsicum chutney & horseradish \$23

Seafood Chowder \$20

mussel, prawn, scallop & fish served with toasted ciabatta

Soup of the Day \$18

chefs daily special

Scallops (6) (GF) \$23

pan fried scallops on velouté cauliflower puree with a spicy chorizo & artichoke salsa

Chilli Prawns (6) (GF/DFO) \$24

watermelon, feta, micro salad, and curried watermelon dressing

Octopus Sous Vi \$24

crispy tortilla, tomatoes, cucumber, capsicum, and onion salad with olive mayo

Pulled Pork Croquettes (3) \$19

served with julienne salad garnish sweet chilli and siracha mayo

Corn Fritters (GF/V/VE) (5) \$19

Served with julienne salad garnish and guacamole

Ceviche (DF) \$23

crispy tortilla, raw fish, potato, tiger milk, onions, capsicum

Lamb Backstrap (GF) \$44

cheesy polenta, seasonal vegetables & chimichurri sauce

Scotch Fillet 250g (GFO) \$40

served with creamy mashed potatoes, seasonal vegetables, and a choice of sauce:

mushroom pancetta

blue cheese

merlot jus

compound butter

Fish of the Day (GFO) POA

daily special

Vegetarian Stack (VE) \$33

lentil and kidney bean pattie with charred courgette, eggplant, tomato, and oyster mushroom finished with beetroot sauce

Ora King Salmon \$38

celeriac puree, confit fennel, and apple salsa verde

Fish & Chips \$32

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

Warm Thai Salad (GF/DF) \$32

rice noodles, asian salad, thai dressing

Add Prawns \$36

Add Chicken \$35

Add Beef \$38

Twice Cooked Crispy Pork Belly (GF) \$39

truffle potato gratin, seasonal vegetables, apple pear puree
pickled daikon & chilli caramel sauce

Avocado Cos Salad (GF/DF/V/VE) \$29

tossed with seasonal salad and fresh herb dressing

Add Prawns \$33

Add Chicken \$32

Add Beef \$38

Sorrentino Mushroom Pasta (V) \$32

mushroom filled pasta, tossed in a medley of mushrooms and spinach with a walnut gremolata & grated pecorino cheese

**Thank you for dining with us
from all the White House Team.**