



WHITE HOUSE
Restaurant

**An evening with Jackie Clarke
accompanied by Grant Winterburn**



Two nights only 22nd and 23rd August 2024

Shared Plates Menu served to your table

Entrees

Oven baked Garlic Ciabatta

Salt & Pepper Calamari (GF, not celiac). Pickled cucumber, soft herb salad, confit garlic aioli

Prawns Fermented chilli butter, grilled lemon, toasted sourdough

Mains

House Made Pappardelle

Wild mushrooms, roasted walnuts, artichokes, sage, lemon, butter, parmesan

Angus sirloin Steak (medium rare) served with potato mash

Pork Belly (GF). Slow roasted pork belly, truffle mash, rocket, parmesan salad, plum jus

Chicken Saltimbocca (GF). Chicken breast wrapped in sage & prosciutto served on creamy polenta
& sautéed spinach

Pumpkin quinoa & kale Salad . Pumpkin, feta, carrot, watercress, almonds,
dukkah & garlic tahini dressing

Marinated Lamb with mint sauce

Seasonal Vegetables

Desserts

Salted Caramel and Dark Chocolate Mini Tart with vanilla cream and raspberry gel

Cheeseboard. Chef's selection of local and international cheese

\$130 per person Dinner and Entertainment

Book now on 07 552 4443