



WHITE HOUSE
Restaurant

LIGHT OFFERINGS

Pumpkin and Rosemary Sourdough

Onion and roasted garlic butter

\$15

Pea and Goats Cheese Bruschetta (GFO)

Broad beans, mint, avocado, fennel, citrus dressing

\$18

Chicken Liver Parfait (GFO)

Fig marmalade, caper berries, pistachio crumb, brioche

\$25

Salt & Pepper Calamari (GF/DF not celiac)

Lime aioli, jalapeno dressing

\$24

Clevedon Oysters (GF/DF)

Apple, shallot pomegranate vinaigrette

½ dozen **\$25**

1 dozen **\$45**

Seafood Chowder (GFO)

Mussels, prawns, scallops, calamari, fish, sourdough

\$30

Pork and Potato Croquettes

Parmesan, basil, chipotle aioli

\$22

Beef Tartare (DF/GF)

Tabasco gel, egg yolk, wasabi aioli, poppadom

\$26

Soup of the Day (GFO)

With grilled sourdough

\$18

Chilli & Garlic Prawns (GFO)

Kashmiri butter, grilled sourdough

\$28

Goats Cheese Tortellini

Walnut velouté, baby leek, honeycomb

\$25

Pan seared Scallops (GF)

Carrot lemongrass puree, chorizo, apple

\$30

Tempura Chicken Skewers (3) (DF/GF)

Mango and sesame dressing, lime aioli

\$28

Zucchini & Ricotta Salad (GF)

Olive crumb, basil, honeycomb, dill, citrus dressing

\$24

LIGHT OFFERINGS continued

Fish Crudo (GF/DF)

Lychee, wasabi aioli, pickled onion, daikon. apple \$25

Watermelon and Goats Cheese Salad (GF)

Pumpkin seeds, fermented garlic, mint, kashmiri vinaigrette \$22

MAINS

Green Lipped Mussels (15) (GFO/DF)

Balinese coconut broth, grilled sourdough \$31

Scotch Fillet (cooked medium rare) (GF)

Pome puree, greens, salsa verde, port wine jus \$55

Gurnard or Salmon

Braised fennel, prawn tortellini, clams, greens, crayfish bisque \$45

Beer Battered Fish & Chips (GFO/GF) not celiac

Tartare sauce, grilled lemon, watercress and parmesan salad, citrus dressing \$33

Potato Herb Gnocchi (VE)

Oyster mushrooms, greens, broad beans, pistachio nut velouté \$34

Crispy Skin Pork Belly (GF)

Confit potato, cauliflower puree, greens, prune jus \$45

Half Grilled Chermoula Chicken (GF)

Chipotle potato salad, charred greens, \$45

SIDE DISHES

All \$12

Watercress and Parmesan salad – Walnuts, raspberry vinaigrette (GF)

Grilled greens of the day sesame maple and soy dressing (GF)

Beer Battered Fries Poppa G's ketchup

Pome puree - mashed potato, port wine jus (GF)

PIZZAS

All 12" made with chefs' sourdough

Margarita Tomato, basil, mozzarella, confit garlic \$27

BBQ Pork Pork belly, BBQ sauce, jalapeno, mozzarella \$30

Pepperoni Pizza Pepperoni, confit garlic, mozzarella, and basil \$29

Kashmiri Chilli Prawn Tomato, mozzarella, cream cheese, chorizo, confit garlic basil \$34