



WHITE HOUSE
Restaurant

A selection of canapes served to your table.

ENTREES

Beef Carpaccio

Wasabi aioli, cucumber salad, jalapeno, daikon

Zucchini & Goats Cheese Salad (GF)

Olive crumb, basil, honeycomb, dill, citrus dressing

Chicken Liver Parfait (GFO)

Fig marmalade, caper berries, pistachio crumb, brioche

Salt & Pepper Calamari (GF/DF not celiac)

Lime aioli, cucumber salad, jalapeno dressing

Clevedon Oysters (GF/DF)

6 fresh oysters, Shallot and pomegranate vinaigrette

MAINS

Scotch Fillet 250g (cooked medium rare) (GF)

Pome puree, greens, salsa verde, port wine jus

Pan seared crispy skin snapper.

Warm summer vegetable and goats cheese salad, red wine butter sauce

Crispy Skin Pork Belly (GF)

Confit potato, cauliflower puree, greens, prune jus

Grilled Chermoula Chicken (GF)

Chipotle potato salad, charred greens, chermoula jus

Pan seared crispy skin salmon.

Caponata, watercress salad, citrus vinaigrette

Potato Herb Gnocchi (VE)

Mushrooms, greens, broad beans, pistachio nut butter

DESSERTS

Mochaccino Brulee

Chocolate brownie biscuit

Avocado and Lime Cheesecake (GF)

Avocado, pistachio, date base, passionfruit syrup

Affogato

Vanilla bean ice cream, double espresso

Cheese Board (GFO)

Fig marmalade, candied walnuts, honeycomb, fig and walnut rye