

DINNER

WHITBY'S

RESTAURANT
& BAR

AVAILABLE
5.30-9.30PM

BREAD, SOUP & SALADS

Ciabatta Bread v, nf 18
Garlic ciabatta bread with balsamic glaze

Soup of the Day 19
Ask your server for today's soup, served with bread and butter

Buddha Bowl v, vgn, df, gf 25
Quinoa, hummus, tomato, cucumber, red onion, olives and spinach
Add free-range chicken +10

MAINS

Capellini Pasta v 32
Broccoli pesto, pomodoro sauce, olive tapenade
Add free-range chicken +10

Spiced Eggplant v, gf 32
Served with green pea rice, tahini yoghurt and pomegranate

Thai-Green Curry gf, df 35
Chicken curry with Asian vegetables and jasmine rice

Mount Cook Salmon gf, nf 47
Served with squid ink polenta, pea purée and tomato-corn salsa

Fish & Chips nf 33
Beer-battered fish served with fries, tatar sauce and lemon
Swap to grilled fish +5

Pork Belly gf, df 42
Served with cauliflower purée, broccolini, vermouth jus and apple relish

Lumina Lamb Cutlets gf 48
Served with chimichurri crispy potatoes, romesco sauce and rosemary jus

Beef Burger 35
AngusPure patty, bacon, cheddar, griddled onion, lettuce, burger sauce, brioche bun and fries
Vegetarian patty and gluten-free bun available

SMALL PLATES

Wairiri Burrata v, gf 25
Basil pesto, roasted beetroot and walnuts

Jackfruit Croquettes v, nf 20
Served with rocket salad and curry leaf ranch

Tuna Tataki gf, nf 28
Sesame-crusted tuna with avocado crema and mango salsa

Seared Scallops gf, nf 28
Baba ghanoush and shaved fennel salad

FROM THE GRILL

AngusPure Sirloin (220g) nf 52
AngusPure Eye Fillet (200g) nf 60
Served with rocket & parmesan salad and choice of merlot jus or chimichurri

SIDES

Fresh Garden Salad v, vgn, df, gf, nf 14 Ea
Sautéed Broccoli with Olive Tapenade v, gf
Chimichurri Crispy Potatoes v, gf
Creamy Mashed Potatoes v, gf, nf

DESSERTS

Lime & Vanilla Panna Cotta nf 19
Served with honey melon and prosecco gelée

Berry Mousse Cake 19
Peppermint chocolate, matcha sponge and forest fruits gelato

Dessert Tasting Plate 25
Chef's selection of petit fours, perfect for two

Cookies & Cream Ice Cream v 16
With raspberry sauce and cocoa nib streusel

Kapaiti Cheese Board v 38
Selection of New Zealand premium cheese served with grapes, quince jelly, nuts and crackers

Liqueur Coffee / Affogato 18
Espresso shot with your choice of Kahlua, Baileys or Frangelico, served with cream or ice cream

Please advise our friendly staff of any allergies or dietary requirements

Vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), nut-free (nf) Gluten-free dishes may contain traces of gluten



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