

DINNER

WHITBY'S

RESTAURANT
& BAR

AVAILABLE
5.30-9.30PM

SMALL PLATES

Garlic Ciabatta Bread v, nf 18
Served with balsamic glaze

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

Oysters gf, df, nf 5.50 ea
Natural, mignonette, lemon or
beer battered, lemon aioli **Minimum order 3nos*

Grilled Halloumi v, gf, nf 23
With roasted purple kumara & pumpkin, Kawakawa
tzatziki and pickled shallots

Golden Fried Beetroot v, nf 20
With pickled fennel, chive and lemon aioli

Fish Crudo nf 28
Nori crusted daily fresh white fish, yuzu ponzu,
salmon caviar and radish sprouts

Steamed Green Lipped Mussels nf 28
With sriracha butter and sourdough bread

Lamb Salad 28
Lemongrass marinated lamb, fresh herb salad,
crispy noodles and Nuoc Mam Cham

FROM THE GRILL

AngusPure Sirloin (220g) gf, nf 52
AngusPure Eye Fillet (200g) gf, nf 60
B & B Chicken Breast (210g) gf, nf 35
*Served with rocket & parmesan salad and choice of
merlot jus, peppercorn sauce or Café De Paris butter*

SIDES

Fresh Garden Salad vgn, gf, nf 14 ea
Miso Braised Bok choy v, gf, nf
Chimichurri Crispy Potatoes v, nf
Creamy Mashed Potatoes v, gf, nf

LARGE PLATES

Portobello Risotto v, gf 33
With creamy arborio rice, roasted portobello,
wilted baby spinach and blue cheese
Add free-range chicken +10

Roasted Harissa Cauliflower vgn, gf 32
With hummus, rockets, harissa chickpeas and
balsamic reduction

Mount Cook Salmon gf, nf 49
Tuscan butter beans, kale and chimichurri

Pan Seared Catch of the Day nf 42
Tare glazed, crispy sticky rice cake, bok choy and
miso beurre blanc

Pork Katsu nf 38
With citrus shaved fennel & cabbage with plum
agrodolce

Lamb Shank gf, nf 48
With red wine and rosemary jus, creamy potato
mash, baby carrots and broad beans

DESSERTS

Spiced Chocolate & Orange Layer Cake v, nf 19
With orange gel, crème fraiche and freeze-dried
orange

Maple Walnut Pudding v 19
With caramelised walnuts, brown butter crumble
and vanilla ice cream

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

Black Doris Plum Ice Cream v, gf* 16
Central Otago plum ice cream served with
shortbread

Kapiti Cheese Board v, gf* 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 food allergies or special dietary requirements
Vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), nut-free (nf), gluten-free on request (gf*)
Gluten-free dishes may contain traces of gluten

WHITBY'S
RESTAURANT
& BAR