

LUNCH

WHITBY'S

RESTAURANT
& BAR

AVAILABLE
12.00-2.30PM

BREAD, SOUP & SALADS

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

Caesar Salad nf 25
Romaine lettuce, smoked bacon, poached egg,
anchovies, croutons, parmesan and garlic dressing
Add free-range chicken +10

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

MAINS

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

Roasted Mushroom & Kale Pizza v, nf 26
Mozzarella and balsamic reduction

Chipotle Chicken Cheese Melt 23
With red onion, avocado ranch, sourdough
and fries

Fish & Chips nf 35
Beer-battered fish served with fries, tartar sauce
and lemon
Swap to grilled fish +5

Beef Short Rib Pie nf 19
Slow braised beef short rib, mushroom & cheese
pie served with garden salad and tomato ketchup

Chicken & Coconut Curry Bowl gf, df 35
With red curry paste, Asian vegetables served
with jasmine rice

Beef Burger 35
AngusPure beef patty, streaky bacon, gherkins,
cheddar, lettuce, burger sauce, seeded brioche
bun and fries
Vegetarian patty and gluten-free bun available

SIDES

Fresh Garden Salad vgn, gf, nf 14 ea
Steamed Vegetables vgn, gf, nf
French Fries v, nf

DESSERTS

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

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

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

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