

DINNER

WHITBY'S

RESTAURANT
& BAR

AVAILABLE
5.30-9.30PM

SET COURSE MENU

Two Courses \$67 | Three Courses \$79

ENTRÉE

Garlic Ciabatta Bread v, nf

Served with balsamic glaze

or

Soup of the Day

Please ask your server for today's soup, served with bread & butter

MAIN

AngusPure Sirloin gf, nf

Char-grilled sirloin steak, creamy mashed potato, rocket salad with parmesan and merlot jus

or

Mount Cook Salmon gf, nf

Tuscan butter beans, kale and chimichurri

or

Portobello Risotto v, gf

With creamy arborio rice, roasted portobello, wilted baby spinach and blue cheese

DESSERT

Spiced Chocolate & Orange Layer Cake v, nf

With orange gel, crème fraîche and freeze-dried orange

or

Black Doris Plum Ice Cream v, gf*

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

