



**WHITE HOUSE**  
Restaurant

**Small shared plates**

**Garlic Bread (GFO)** \$14  
Confit garlic herb butter, toasted sourdough

**Burrata** \$32  
Honey, pistachios, dried fig, toasted pizza bread

**Salt & Pepper Calamari** \$25  
Miso sesame slaw, spicy mayo

**Kashmiri Chilli Prawns (GF)** \$28  
Toasted sourdough, lemon cheek

**Beef Tataki on crispy rice** \$32  
Eye fillet, crispy sushi rice, ponzu sauce, spicy mayo

**Mushroom Arancini,** \$27  
Vegan mozzarella, sugo

**Seafood Chowder (GF, not celiac)** \$36  
Mussels, prawns, calamari, fish, creamy dill sauce and toasted sourdough

**Larger plates**

**Scotch Fillet Steak (medium rare)** \$45  
served with potato mash, seasonal greens, port wine jus

**Beer Battered Fish & Chips** \$32  
Tartare sauce, lemon, mashy peas

**Porchetta (GF)** \$44  
Rolled pork belly, stuffed with pancetta, sage and pistachios,  
served with pome puree and jus

**Fish of the Day** \$POA  
Market fish - ask wait staff for chef's creation today

**Vegan Dumpling Laksa** \$32  
Creamy red curry sauce, noodles, greens

**Confit Duck legs** \$52  
Braised cabbage, fondant potatoes, celeriac puree, jus

**Sides**

Seasonal Vegetables \$14

Fries - confit garlic aioli \$14

Pomme Puree, port wine jus \$14

**Pizzas 12" made with our very own sourdough**

**Margherita (V)** \$30  
Mozzarella, sugo sauce, basil

**Moroccan Chicken** \$32  
Sugo, moroccan sliced chicken, red onion, capsicum, fresh tomato and basil, aioli