



WHITE HOUSE
Restaurant

LIGHT OFFERINGS

Warm Pumpkin & Rosemary Bread (GFO)

with garlic butter and onion butter

\$13

Chicken Liver Parfait (GFO)

Fig marmalade, caper berries, Dijon mustard, with butter walnut brioche

\$24

Salt & Pepper Calamari (GF/DF not celiac)

Lime aioli, jalapeno dressing

\$22

Oysters (GF/DF)

Pomegranate, apple and shallot vinaigrette

½ dozen **\$24**

1 dozen **\$42**

Seafood Chowder

Mussels, prawns, scallop, calamari & fresh fish, with toasted sourdough

\$28

Beef Tartare (DF)

Tabasco gel, wasabi aioli, Poppadom

\$25

Soup of the Day (GFO)

With grilled sourdough

\$18

Kashmiri Chilli & Garlic Prawns (GFO)

Garlic and herb butter, toasted sourdough

\$26

Goats Cheese Tortellini

Walnut Velouté, baby leek, honeycomb

\$25

Pan seared Scallops (GF)

Carrot lemongrass puree, chorizo, nashi & witloof salad

\$26

Balinese tempura chicken Skewers (DF/GF)

mango and sesame dressing

\$26

Zucchini & Goats cheese Salad

Olive crumb, honeycomb, dill, basil, citrus dressing

\$22

Fresh market fish crudo (GF/DF)

Jalapeno, wasabi Aioli, pickled onion, daikon. Lychee snow

\$25

Roasted Cauliflower Salad (GF)

Capers, raisins, macadamia nuts, with a mint, truffle and cumin dressing

\$24

MAINS

Green Lipped Mussels (GFO/DF)

White wine, coconut, chilli, ginger, tamarind, coriander, with grilled sourdough **\$30**

Grilled Flank Steak (cooked medium rare) (GF)

Pome puree, salsa verde, grilled broccolini, port wine jus **\$40**

Fish of the Day (GFO)

Chefs daily special **\$40**

Crispy Skin Ora King Salmon Fillet

Prawn tortellini, clams, spinach, braised fennel, on crayfish bisque **\$40**

Beer Battered Fish & Chips (GFO/GF) not celiac

mint peas, tartare sauce, grilled lemon **\$32**

Truffle Potato Gnocchi (VEO)

Pistachio butter, mushrooms, peas, crispy sage, manchego **\$34**

Crispy Skin Pork Belly (GF)

Potato confit, eggplant puree, glazed witloof, prune jus **\$41**

Mushroom and Truffle Ricotta Pappardelle

Chilli, mint, olives, manchego **\$34**

Add prawns \$40

Moroccan Lamb Tagine (DF)

Cous cous, almonds, peas, apricot, artichoke, coriander **\$39**

SIDE DISHES

All \$12

Roasted Brussel Sprout pancetta, walnuts, raisins, maple and soy glaze (GF/DF)

Grilled broccolini, pistachio butter, truffle and lemon vinaigrette (DF/GF)

Beer Battered Chunky Fries with Poppa G's ketchup

Pome puree and port wine jus (GF)

PIZZAS

All 12" (ALL GFO) made with chefs' sourdough

Margarita Tomato, basil, mozzarella **\$26**

BBQ Pork Pork belly, BBQ sauce, jalapeno, mozzarella **\$29**

Pepperoni Pizza Pepperoni, confit garlic, mozzarella and basil **\$28**

Kashmiri Chilli Prawn Tomato, mozzarella, goat cheese, confit garlic basil **\$30**