



THE WHITT
DINNER MENU

FOR THE TABLE

HOUSE OLIVES \$12

*garlic, chilli, rosemary, thyme,
citrus*

FOCCACIA \$4PP

*sun dried tomato & caper
tapenade*

STARTERS

BURRATA \$26

*tomato, basil, olive crumb,
balsamic reduction, red onion
tulle, melba toast*

FREMANTLE OCTOPUS \$28

*skordalia, corn sponge, chorizo,
chimichurri, wasabi leaf*

MAINS

HOMEMADE GNOCCHI \$42

*cashew romesco, mushroom,
asparagus, preserved lemon, pea
shoot salad, feta snow*

CONFIT CHICKEN MARYLAND \$45

*burnt corn puree, braised cavolo
& radicchio, nduja crumble,
chambord gastrique*

LAMB RUMP \$50

*harissa yoghurt, eggplant kasundi,
zucchini pickle, puffed barley,
served pink*

GRILLED MAHI MAHI \$52

*mussel escabeche, prawn &
saffron bisque, chermoula, crispy
kale*

FROM THE GRILL

STEAK + FRITS \$50

*black angus hanger, cowboy
butter*

300g 4+ SCOTCH FILLET \$65

*dauphinoise potato, roast cherry
tomatoes, truffled pea shoots, red
wine jus*

SIDES

SAUTED GREEN BEANS \$15

gremolata, pangritata

BITTER LEAF SALAD \$15

cranberry & sherry agrodolce

ROAST POTATOES \$15

*roast confit garlic, rosemary &
thyme*

3 FOR \$40

SUPER CRUNCH CHIPS \$18

confit garlic aioli

DESSERT

BACKLAVA CHEESECAKE \$18

*whipped ricotta & mascarpone,
caramelised milk powder,
pistachio praline, burnt honey,
raspberry, kataifi*

GINGERBREAD PUDDING \$18

*crystalised ginger, vanilla bean
ice cream, sauce suzette*

• SKI CLUB OF VICTORIA •

Please Note; prices are not inclusive of your member discount. These will be applied upon payment.