



THE WHITT DINNER MENU

FOR THE TABLE

HOUSE FOCACCIA \$4PP
saltbush whipped butter

STARTERS

BARRAMUNDI WING \$25
*green papaya & mango | asian herbs |
nuoc cham caramel*

KEFALOTYRI \$25
bush tomato chutney | burnt honey | lemon thyme

PORT ARLINGTON MUSSEL \$25
ESCABECHE
pickled carrot | yuzu | saffron | fennel

HIGH COUNTRY VENISON \$25
CARPACCIO
*davidson plum | lemon oil | pickled enoki | fried
parsley | grissini*

MAINS

SPATCHCOCK \$46
burnt pineapple | gochujang | lime | ajo verde

HUMPTY DOO BARRAMUNDI \$44
*crispy skin | asian greens | toasted coconut |
lychee | green curry sauce*

add roti \$4.5

CHAR SUI PORK COLLAR \$48
*miso eggplant | wombok kimchi | scallion |
wasabi leaf*

BUCKWHEAT RISOTTO \$40
*pea | mint | lemon | stracciatella | parmesan |
porcini | swiss browns | crispy leek*

3 POINT LAMB RACK \$54
*turmeric & cauliflower soubise | saltbush dukkah |
balsamic beets | red wine jus
served medium*

FROM THE GRILL

BLACK ANGUS HANGER \$52
STEAK & FRITTS
*horseradish cafe de paris butter | burnt onion
ketchup | super crunch chips*

300G 4+ SCOTCH FILLET \$62
*duck fat kipfler potatoes | glazed shallot |
red wine jus*

SIDES

BROCCOLINI \$14
*smoked yoghurt | nut free dukkah |
lemon*

HOUSE SALAD \$14
*roquette | radicchio | chard | raspberry
vinaigrette*

DUTCH CREAM POTATO \$14
MASH
extra virgin olive oil | black pepper | chives

SUPER CRUNCH CHIPS \$14
whittaker seasoning | confit garlic aioli

BEER BATTERED ONION \$14
RINGS
burnt onion ketchup
3 FOR \$37

DESSERT

WATTLESEED PANNACOTTA \$16
*lychee | melon | desert lime marmalade |
sorrel*

DARK CHOCOLATE \$16
SEMIFREDDO
rosella apple jam | honeycomb

ARTISAN GELATO \$12
blood orange | chocolate