

The Whitt

DINNER MENU

HOUSE FOCACCIA saltbush whipped butter	4pp
SAGANAKI bush tomato chutney burnt honey, lemon thyme	25
PORT ARLINGTON MUSSELS ESCABECHE pickled carrot, yuzu, saffron, fennel	25
PANKO CHICKEN KATSU sushi rice, pickled ginger slaw, friend shallots, curry sauce	32
BRISKET CHEESE BURGER milk bun, burnt onion relish, mac sauce, american cheese, pickles	32
HUMPTY DOO BARRAMUNDI green curry sauce, crispy skin, asian greens, coconut, lychee	42
add roti	4
CHAR SUI PORK COLLAR nasi goreng, asian greens, pickled onion, kimchi	42
BUCKWHEAT RISOTTO pea, mint, lemon, stracciatella, parmesan, porcini, crispy leek	38
LAMB PARPARDELLE cherry tomatoes, spinach, pangritata	44
 BLACK ANGUS HANGER STEAK horseradish cafe de paris butter, chips	 52
BROCCOLINI smoked yoghurt, nut free dukkah, lemon	14
HOUSE SALAD roquette, raddicchio, chard, raspberry vinaigrette	14
DUTCH CREAM POTATOES extra virgin olive oil, black pepper, chives	14
CHIPS house seasoning, confit garlic aioli	14
BEER BATTERED ONION RINGS burnt onion ketchup	14
FLOURLESS BROWNIE vanilla ice cream * contains nuts	16
BREAD & BUTTER PUDDING frangelico anglaise	16
ARTISAN GELATO blood orange, chocolate	12