



EVENING MENU

◆ ENTREE ◆

- House-baked mini loaf w salted whipped butter \$22.50
- Duck liver pâté w ploughman's relish & crisp crostini \$23.50
- Seared scallops w corn & jalapeños, corn chips, citrus tomato
& chorizo salsa \$31.00
- Crispy confit pork belly on celeriac purée w celeriac, apple
& kohlrabi remoulade \$28.00
- Dahl makhni lentil soup served w roti paratha & spiced
mint yoghurt \$26.00
- Prawn cutlets poached in miso broth w soba noodles
& sautéed greens \$28.50

◆ MAINS ◆

- Chargrilled beef striploin w truffle mash, short rib schnitzel,
brandy glazed oyster mushrooms & salsa verde \$49.50
- Crispy confit pork belly w tahini glazed carrots, creamy mustard
velouté, savoy & bacon lardons \$46.00
- Roasted lamb rump w chèvre dumplings, winter greens, walnut
& sage crumb, sumac spiced jus \$47.00
- Pan seared venison striploin w braised leeks, roasted kumara
croquette, blackberry spiced jus \$48.00
- Roasted butternut squash wedges w charred sweetcorn salsa,
feta & spiced pumpkin seeds za'atar \$42.00
- Salmon fillet on creamed fennel emulsion w agria fondants
& cavalo nero, black olives and capers \$47.00

Please advise if you have any dietary requirements



◆ SIDES ◆

Harissa spiced roasted potatoes w tahini & soy \$13.00

Iceberg wedges w smoky aubergine cream & parmesan \$15.00

Shoestring fries w confit garlic aioli \$10.50

Roasted winter root vegetables w miso dressing \$16.00

◆ DESSERTS ◆

Rhubarb & pear frangipane tart, roasted almond ice cream
& sea salt praline \$18.00

Marmalade & caramel steamed pudding w coconut cardamon
ice cream & Grand Marnier sauce \$18.00

Whitestone cheese selection for two w pinot figs, quince
paste, honeycomb, fruit & walnut crostini \$36.00