

The Whitt

DINNER MENU

HOUSE FOCACCIA saltbush whipped butter	4pp
HIGH COUNTRY VENISON CARPACCIO davidson plum, lemon oil, pickled enoki, fried parsley, grissini	25
PORT ARLINGTON MUSSEL ESCABECHE pickled carrot, yuzu, saffron fennel	25
SAGANAKI bush tomato chutney, burnt honey, lemon thyme	25
CHAR GRILLED BARRAMUNDI WING green papaya & mango, asian herbs, nuoc cham caramel	25
SPATCHCOCK burnt pineapple, gochujang, lime ajo verde	46
HUMPTY DOO BARRAMUNDI crispy skin, asian greens, toasted coconut, lychee, green curry sauce	44
+ ADD ROTI \$4	
CHAR SIU PORK COLLAR miso eggplant, wombok kimchi, charred scallions, wasabi leaf	48
BUCKWHEAT RISOTTO pea, lemon, mint, swiss browns, porcini, grana padano, crispy leek	40
3 POINT LAMB RACK turmeric & cauliflower soubise, saltbush dukkah, balsamic beets, red wine jus served medium	54
300g 4+ VICTORIAN SCOTCH FILLET duck fat Kipfler potatoes, roast cherry tomatoes, sherry glazed shallot, red wine jus	62
BLACK ANGUS HANGER STEAK & FRITTS horseradish cafe de paris butter, burnt onion ketchup, super crunch chips served medium rare	52
DUTCH CREAM POTATO MASH extra virgin olive oil, black pepper, chives	14
BROCCOLINI smoked yoghurt, nut free dukkah, lemon	14
HOUSE SALAD rocket, radicchio, chard, raspberry vinaigrette	14
SUPER CRUNCH CHIPS confit garlic aioli	14
TEMPURA ONION RINGS burnt onion ketchup	14
ANY 3 SIDES	37
WATTLESEED PANNACOTTA desert lime marmalade, compressed melon	16
DARK CHOCOLATE SEMIFREDDO rosella apple jam, honeycomb	16
ARTISAN GELATO DUO blood orange, chocolate	12