



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

blue cheese sauce, mushrooms, pumpkin, baby spinach, pangritata, candied pepitas, vegetable crisps

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

CHERMOULA BAKED DORY \$52

mussel escabeche, prawn & saffron bisque, crispy kale

PORK CUTLET \$54

celeriac puree, pickled cabbage, cider braised fennel, apple caramel, chicheron

BEEF CHEEK PROVENCALE \$54

Paris mash, vegetable medley, red wine jus

350G VEAL COTOLETTA \$58

house slaw, salsa verde, gremolata

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

550G T-BONE \$70

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

SIDES

GREEN BEANS \$15

olive oil, gremolata, lemon

ICEBERG WEDGE \$15

green goddess dressing, pangritata, soft herbs

ROAST POTATOES \$15

roast confit garlic, rosemary & thyme

3 FOR \$40

SUPER CRUNCH CHIPS \$18

confit garlic aioli

DESSERT

STRAWBERRIES & CREAM \$15

meringue, berry mousse, strawberry five ways

STICKY DATE PUDDING \$18

drunken dates, candied ginger, butterscotch sauce, vanilla bean ice cream

ARTISAN GELATO \$12

blood orange & chocolate

• SKI CLUB OF VICTORIA •

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