

THE WHITBY BAR

STARTERS

Tomato gazpacho, brioche crouton,
goat's cheese \$15 (v)

Tricolore salad
Burrata, tomato, avocado, basil,
olives, balsamic \$20 (v) (gf)

Summer bean salad, egg,
tarragon-buttermilk dressing \$15 (v) (gf)

Sashimi grade Yellowfin tuna tartare, Asian pear,
rosemary and miso aioli, sunchoke chips \$24 (gf)

Beet smoked salmon, cucumber salad,
mustard mascarpone, pumpnickel \$22

MAINS

Chicken breast paillard Niçoise,
basil and lemon vinaigrette \$34 (gf)

Burrata ravioli, heirloom tomato sauce, basil \$32 (v)

House made squid ink pasta,
fresh crab, spring garlic, chilli \$36

House cut burger, red wine braised onions,
Gruyère, French fries \$28

Veggie burger, caramelized onions, Gochujang
mayo, Fontina, sweet potato chips \$24 (v)

Ossobuco ragú, house made saffron
tagliatelle \$38

Smoked salmon Reuben on rye, weinkraut,
creamy mustard Gruyère \$28

Poached halibut, lemongrass and coconut broth,
fresh turmeric rice \$39 (gf)

SIDES

\$10

House made French fries (vg)

Quinoa bibimbap, quail egg (v)

Roasted cauliflower, turmeric,
sweet pepper, raisins (v)

Steamed broccoli, truffle and soy vinaigrette (vg)

Chilled Brussels sprouts, Granny Smith apples,
hazelnuts, crème fraîche, thyme

Sweet potato bravas (vg) (gf)

SALADS

Plain \$25 / Portobellos \$28 / Chicken \$32
Shrimp \$34 / Skirt steak \$38 / Salmon \$38 / Tuna \$42

Leafy greens, avocado, cucumber,
late harvest tomatoes (vg) (gf)

Red and green baby gem Caesar,
Calabrian Pecorino, ciabatta crouton

Boston Bibb, bacon, Roquefort, fines herbs,
late harvest tomatoes, shallots (gf)

Friseline, dandelion, watercress, radish, mint, lavash
baked falafel, cucumber, tomatoes (vg)

Napa cabbage, pea greens, shredded beets, wax
beans, runner beans, jicama, radishes (v)

Lemon Dijon / Buttermilk / Roquefort /
Aged sherry tahini vinaigrette / Caesar

GRILL

Miso marinated eggplant, kale,
crispy shallots, spicy mayo \$32 (vg)

Sashimi grade Yellowfin tuna \$42

Piedmontese bavette steak frites \$40

Whole branzino \$36 (gf)

King Ora salmon \$38 (gf)

Au poivre / Scallion ginger / Miso mustard cream /
Roasted garlic Roquefort vinaigrette

DESSERTS

\$14

Blueberry pie, vanilla ice cream

Chocolate liégeois (gf)

Banana and passionfruit parfait,
spiced sunflower seeds, vanilla tuile

Berry sundae (gf)

Coconut semifreddo, poached pineapple,
lemongrass cream (gf)

Lemon tart, meringue

Vanilla crème brûlée (gf)

Selection of artisanal cheese, fresh fruit,
tomato jam, preserved cherry, toast
\$21 / \$28 / \$33

#TheWhitbyBar

We hope you enjoy your meal. Tim & Kit Kemp

An automatic gratuity of 20% will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness
(v) - vegetarian (vg) - vegan (gf) - gluten free