

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 (vg) (gf)

Grilled Portuguese octopus, beet salad,
parsley chimichurri \$18

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

MAINS

Seared diver scallops, confit tomato,
artichoke purée \$38

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

Ossobuco ragú, house made saffron
tagliatelle \$38

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

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

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

GRILL

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

Sashimi grade Yellowfin tuna \$42

Piedmontese bavette steak frites \$40

Maine lobster, Pernod and herb butter \$M/P (gf)

NY beef filet 10oz \$46 (gf)

Whole branzino \$36 (gf)

King Ora salmon \$38 (gf)

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

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)

DESSERTS

\$14

Blueberry pie, vanilla ice cream

Chocolate liégeois (gf)

Banana and passionfruit parfait,
spiced sunflower seeds, vanilla tuile

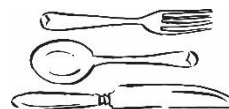
Berry sundae (gf)

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