

THE WHITBY BAR

STARTERS

- Chai spiced butternut squash soup \$16 (vg) (gf)
- Tricolore salad - Burrata, tomato, avocado, basil, olives, balsamic \$22 (v) (gf)
- Crispy cauliflower, scallions, Bomba di Calabria, Parmigiano \$17 (v) (gf)
- Sashimi grade Yellowfin tuna carpaccio, mandarin orange, wild fennel, serrano, oregano oil \$24 (gf)
- Beef smoked salmon, cucumber salad, mustard mascarpone, pumpernickel \$22

MAINS

- Black bass, braised leeks and fingerlings, saffron and mussel cream \$38
- Chestnut and mushroom ravioli, brown butter, riesling, sage \$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 \$26 (v)
- Ossobuco ragú, house made saffron tagliatelle \$38
- Lobster grilled cheese, NY State cheddar, grilled scallions, tomato soup \$38
- Pan seared halibut, apple and fennel butter, smoked red cabbage, fennel salad \$38 (gf)

GRILL

- Miso marinated eggplant, kale, crispy shallots, spicy mayo \$34 (vg)
- Sashimi grade Yellowfin tuna \$44
- Aged NY strip steak, 14oz \$52 (gf)
- Shawarma spiced half chicken \$34 (gf)
- NY beef fillet, 10oz \$46 (gf)
- New Caledonian blue shrimp, garlic and lemon, crostini \$42
- Tandoori style branzino \$38 (gf)
- King Ora salmon \$38 (gf)
- Au poivre / Scallion ginger / Mushroom daube / Fennel and citrus vinaigrette

SALADS

- Plain \$25 / Chicken \$32 / Shrimp \$34
Bavette steak \$40 / Salmon \$38 / Tuna \$42
- Leafy greens, avocado, cucumber, late harvest tomatoes (vg) (gf)
- Red and green baby gem Caesar, Calabrian Pecorino, ciabatta crouton
- Friseline, dandelion, watercress, radish, mint, lavash baked falafel, cucumber, tomatoes (vg)
- Cobb wrap, bacon, Roquefort, chopped egg, avocado, radish, red cabbage, grilled scallions
- Lemon Dijon / Buttermilk / Roquefort / Aged sherry tahini vinaigrette / Caesar

SIDES

- \$12
- House made French fries (v)
- Fontina mac and cheese, porcini breadcrumbs (v)
- Honey glazed Norwich Farms Kyoto carrots, caraway and lavender (v) (gf)
- Steamed organic broccollette, olive oil, sea salt (vg) (gf)
- Crispy Brussels sprouts, black cured olives, Pecorino, oregano oil (v)
- Crispy King Oyster mushroom, Calabro Straciatella (gf) (v)

DESSERTS

- \$14
- Chocolate liégeois (gf) (v)
- Vanilla crème brûlée, sautéed apple (v) (gf)
- Lemon tart, meringue
- Caramel chocolate cake, candied walnuts, Earl Grey ice cream
- Pumpkin lava cake, crème fraîche ice cream (v) (gf)
- Spiced chai cheesecake, caramel crémeux
- Selection of artisanal cheese, fresh fruit, red pepper marmalade, pickled pearl onion, nut brittle, grilled cranberry walnut bread
\$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