

PREMIUM MENU

ENTRÉE

Seared tuna fillet, soft boiled egg, roast tomato, black olive, kipfler potato crisps, sauce verde **(GF/DF/PF)**

Grilled salmon, fennel chilli puree, crab and fennel 'Kimchi', rocket oil, fried chilli **(GF/DF/PF)**

Green tiger prawns, honey roast carrot, smoked goats curd, roast chorizo **(GF)**

'The Ploughmans' - confit chicken, leek and mushroom terrine, aged cheddar, pickles, caperberries, croutons **(PF)**

Marinated chicken, black olive caponata, grilled eggplant, pomegranate molasses, pine nut gremolata **(DF/GF/PF)**

Mushroom ravioli, mushroom, sage, shaved pecorino, truffle oil, roast walnut **(V/PF)**

Four cheese ravioli, napoli sauce, lemon labneh, basil oil, parmesan **(V/PF)**

Slow roast pork belly, cauliflower cream, roast cauliflower, caramelised apple, crackle **(GF)**

Pork belly, maple and chilli glaze, roast pumpkin, baby corn and pepita salad, crackle **(GF/DF)**

Fried haloumi, pearl cous cous, almonds, lemon, beetroot, parsley, almond skordalia, garlic pitta crisp **(V/PF)**

Ham hock and manchego croquette, radish, frisee and almond salad, romesco

Sicilian style meatballs, currants, pine nuts, lemon zest, white polenta, grated pecorino, parsley **(PF)**

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

MAIN

Free range chicken breast, mushroom feta and tarragon tart, caramelised onion puree, feta dressing **(PF)**

Free range chicken breast, char grilled radicchio 'caesar', garlic crisp crouton, prosciutto, lemon kewpie, parmesan, smoked chilli oil

Free range chicken breast, corn puree, glazed carrots, confit leg, bacon and sage crumble **(DF)**

Salmon fillet, crushed potato salad, asparagus, lime and coriander mayo, crispy capers **(GF/DF/PF)**

Barramundi, ajo blanco, pickled grapes, dill, apple and mustard remoulade, vinegar dressing **(GF/PF)**

Pork medallion, fried goats cheese polenta, tomato, fennel and pine nut braise (GF)

Pork medallion, indian spices, du puy lentil dahl, roast cashew, green paw paw salad, turmeric oil **(GF/DF)**

200gm lamb rump, roast eggplant, tomato, preserved lemon, dukka, pistachio, date yoghurt, fried basil **(GF/PF)**

200gm lamb rump, pearl barley and mushroom 'risotto', minted green pea pesto, dressed pea tendrils **(PF)**

PREMIUM MAINS A

Please note that following premium menu selections incur a surcharge of \$2.00 per meal:

200gm beef eye fillet, thyme potato rosti, onion jam, horseradish yorkie **(PF)**

200gm beef eye fillet, miso roasted kipfler, sesame pumpkin mash, asparagus, black sesame and seaweed salt **(GF/DF/PF)**

PREMIUM MAINS B

Please note that following premium menu selections incur a surcharge of \$3.00 per meal:

Pan-fried duck breast, onion soubise, grilled witloof, duck confit rillettes, black olive crumble, port glaze **(GF/PF)**

4 point lamb rack, pickled and sautéed carrots, almond puree, basil and red capsicum emulsion **(GF/DF/PF)**

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

SIDES

Please select 1 hot side and 1 cold side:

COLD

Grain and nuts, pearl barley, freekeh, raisins, pumpkin seeds, parsley, coriander, almonds **(DF)**

Iceberg, bacon, grain mustard dressing **(GF)**

Rocket, parmesan, pine nuts, balsamic syrup **(GF)**

Greek salad, cucumber, tomato, feta, olive, oregano **(GF)**

Tomato, bocconcini, basil, balsamic **(GF)**

HOT

Roast chats, garlic, rosemary, rock salt **(GF/DF)**

Steamed chats, butter, mint, lemon zest **(GF)**

Steamed greens **(GF/DF)**

Steamed seasonal vegetables **(GF/DF)**

Roast honey and cumin carrots, pine nut crumble **(GF/DF)**

Roast root vegetables, sage, olive oil **(GF/DF)**

Warm chickpea, chorizo, sweet corn salad **(GF/DF)**

Fries with sea salt **(GF/DF)**

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

DESSERT

Rosewater panna cotta, watermelon granita, strawberry, meringue shard **(GF)**

Soft belcolade chocolate, mascarpone, freeze-dried raspberry, Chocolate shortbread, raspberry sauce, hazelnut crisp

Gingerbread pudding, coconut curd, grilled pineapple, pineapple punch ice cream

'The donut' – caramelised pear, crispy pastry, crème anglaise, donut, pistachio

Passion fruit pavlova, passion fluid gel, thickened cream, crushed blackberries **(GF)**

'Chocolate and peanuts', crisp chocolate peanut slice, peanut butter cream, chocolate sauce, popping peanut praline

'Deconstructed strawberry and white chocolate cheesecake', strawberry coulis, white chocolate whip, strawberries, strawberry tuile, biscuit crumb

Rhubarb compote, apple terrine, vanilla ice cream, custard, ginger crumble, apple chips

Raspberry and limoncello tiramisu, lemon macaron

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

KIDS MENU

ENTREE

Meat party pies with tomato sauce

Sausage rolls with tomato sauce

Assorted mini pizzas

Grilled chicken satay sticks with peanut sauce **(GF/DF)**

MAINS

Spinach ricotta tortellini

Half sized chicken parmigianna & chips

Fish & chips

Spaghetti Bolognese (DF)

DESSERT

Ice cream with topping (GF)

Frog in the pond (GF)

Fruit salad with ice cream (GF)

Chocolate slice

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

White Night reserves the right to change menus and notifying the client, according to produce availability and seasonal variations.