

T H E

WHITE ♦ HOUSE

R E S T A U R A N T

UPSTAIRS AT 232 ORIENTAL PARADE • ORIENTAL BAY • WELLINGTON

PHONE: (04) 385 8555 • FAX: (04) 382 9749 • WWW.WHR.CO.NZ • INFO@WHR.CO.NZ

Complimentary sourdough roll with homemade organic cultured butter

ENTRÉES

- Live native Tio Point oysters shucked to order, served natural with mignonette sauce - These are the Bluff variety \$4 each
- Seared scallops, harissa, smoked herring puree, fennel, date and orange salad 28/43
- Mussel and leek chowder, Spanish pepper crème fraiche 26
- Waikanae crab ravioli, pawpaw salsa, Thai inspired sauce 28
- Free range cured pork belly served, ginger and lychee jelly and spicy cashew butter 26
- Sauteed lamb sweetbreads, creamed mushrooms and cress 26
- Braised prawns, cherry tomatoes, sweet garlic, mild chilli and linguine pasta 28/40

VEGETARIAN

- Florence salad of shaved fennel, radicchio, grana padano, olive oil and lemon 19
- Truffled frittata and Taleggio 30/42
- Roast pumpkin and amaretti ravioli with burnt butter and sage 24/34

MAINS

300g 21 day aged Black Angus sirloin steak	46
Angus beef fillet (medium rare) fried scampi, Worcestershire spatzli, young carrots, oxtail juice - please allow 40 minutes	50
Crispy skin snapper on ink, crayfish risotto and brandy air	42
Braised lamb shoulder with roasted rack of lamb (cooked pink), fried manchego and pea puree	42
Waimarino pork served almost nose to tail	46
Duck breast (served pink), slow cooked leg, braised cabbage and bacon, kumara mash and mandarin	45
Grilled venison, truffled parsnip, puy lentils and game pie	45

SIDE DISHES

Peas, cooked French style	6
Champ mash	6
Hand cut chips with truffle salt	8
Root vegetable mash	6
Mesclun tossed with mandarin and raspberry dressing	10
Florence salad of shaved fennel, chopped radicchio, grana padano, olive oil and lemon	10

CHEESE

5 for \$45, 3 for \$34, 2 for \$26, 1 for \$20

CAMEMBERT DU BROCAGE

A cows milk Camembert with a distinct white rind. It has a stronger, saltier flavour than you would usually expect from a Camembert.

OVER THE MOON

A triple cream New Zealand brie, it has a buttery texture and flavour

JENSENS RED

A slightly sweet full flavoured washed rind cheese with a delicious oozy texture. Some annatto (an astringent orange herb) is brushed onto the outside after making.

GARROTXA

A modern mild Spanish farmhouse goats cheese based on an old recipe.

MANCHEGO

The most important and well-known sheep's milk cheese in Spain. The true Manchego cheese, however, is made only from whole milk of the manchega sheep raised in the "La Mancha" region

NEW ZEALAND VINTAGE CHEDDAR

by Talbot Forest. A well matured cows' milk Cheddar with a crumbly texture and a creamy finish.

GORGONZOLA

Thought to be produced in Milan in 879AD, it is a straw white soft blue cheese with a peculiar characteristic taste.

VERNIÈRES ROQUEFORT

A prince among French cheeses, this semi-hard aromatic sheep's milk cheese has a blue mould.

PILGRIMS CHOICE WAXED AGED STILTON

Known as "The King of English cheese" this is the key product of the Pilgrim's choice blue cheese range. This cheese has a long aftertaste with a "Marmite" finish.

With your cheese selection we suggest:

a glass of Warres "Otima" 10 year old Tawny Port,

Portugal 17

or

a glass of Ata Rangi Kahu Botrytis Riesling 2008,

Martinborough 17

DESSERTS

Vanilla bean panna cotta, poached rhubarb, rhubarb sorbet, rhubarb sponge	18
White House sorbets	19
Apple tarte tatin, vanilla bean ice cream	19
Rum baba, roasted pineapple, coconut ice cream and butterscotch sauce	19
Crème caramel	18
Sticky gingerbread pudding, butter milk ice cream, brandy sauce	19
Banana fritters, peanut butter ice cream, chocolate sauce	18
Variations on a theme of chocolate	24

White House gift vouchers make ideal gifts or "thank you" presents.
Any of our staff can assist you.

Now Open Sundays from 6pm
BYO Wine (\$10 per bottle corkage)

Also BYO Wine Monday & Tuesday During Winter

We are open for Lunch on Fridays
And Dinner Seven Nights
Open for groups at other times by arrangement

Private dining is available, seating from 2 to 65 guests.

We accept all major credit cards and Eftpos but we do not accept cheques.
One account per table, please.