

Parmesan Chicken Nibbles

Crispy chicken nibbles doused in a garlic butter glaze sprinkled with parmesan cheese **\$10**

House Fries

Tossed in chefs special seasoning served with aioli and tomato sauce **\$10**

Garlic Bread

Crushed garlic ciabattini **\$10**

Steamed Bao Buns

Korean fried chicken with fresh salad and drizzled with aioli **\$10**

Mongolian Fried

Crispy Chicken
Noodles with fried egg **\$15**

Korean Fried Chicken

With tossed salad **\$15**

Cheesy Bèarnaise Mussels

With toasted bread **\$15**

Tacos (2) Choice of Spicy Prawn or Crispy Chicken.

Served with lettuce, cabbage, avocado cream, honey yogurt and aioli **\$15**

Seafood Platter

For one **\$37**

For two **\$70**

Fish of the day golden battered or oven baked fish, cheesy bèarnaise mussels. Salt & pepper squid, shirmp cocktail, butterflied prawns, salad, fries with toasted bread, aioli sauce & tartare sauce

Kids

**FREE SUNDAE DESSERT
WITH ANY KIDS MEAL**

Crumbed Chicken Cutlet

& Fries **\$13**

Baby Pork Ribs & Fries **\$15**

Chicken Nuggets and Fries **\$13**

Captain Cook Fish & Chips **\$13**

Fried Chicken Burger & Fries **\$13**

**All the meat dishes are made
using organic meat**

Surf and Turf

Eye fillet char-grilled to your liking. Served with battered scallops, homemade rosti and green beans rolled in prosciutto. Sauce options: Pepper Sauce, Garlic Butter **\$35**

Salmon en Croute

Cream cheese, basil, spinach, rosti potato and yogurt mint sauce **\$29**

Beef Wellington

Eye fillet wrapped in bacon, mushroom and date paste, encased in pastry. Served with homemade rosti, steamed greens and onion gravy **\$40**

Chicken Ballotine

Chicken breast stuffed with cream cheese and roasted cashews, wrapped in bacon. Served with kumara wedges, steamed greens and ragu sauce **\$32**

Cracking Glazed Pork Belly

Served on cauliflower puree with greens & rosti potato **\$29**

Jack Daniel's BBQ Smoked Baby Pork Ribs

Slow cooked in Jack Daniel's BBQ sauce served with potato wedges & salad **\$30**

Herb Crusted Rack of Lamb

with Creamy Truffle Polenta, greens and mint yoghurt **\$37**

Chickpea Garden Salad

Mesclun, red onion, cabbage, sundried tomatoes, roasted cashews, cherry tomatoes, croutons and halloumi, tossed in salad dressing and drizzled with honey yogurt **\$25**

Add Crumbed Chicken **\$10**

Fish of the day

Golden batter or oven baked with fries and salad **\$24**



Classic Whiti Burger

Chargrilled steak, aioli, tomato, lettuce, and cheese with house fries **\$20**

Loaded Fried Chicken Burger

with aioli, tomatoes, lettuce, and house fries **\$20**

Veggie Patty Burger

Home-made crispy potato patty with aioli, tomatoes, lettuce, and house fries **\$20**

Glazed Pork Burger

with aioli, tomatoes, lettuce, and house fries **\$20**

Fish of the Day Burger

with golden batter, tartare sauce lettuce tomatoes, cheese and house fries **\$20**

Sides

Bacon **\$5**

Salad **\$5**

Fried Egg **\$5**

Kumara Fries **\$5**

Crispy Onions **\$5**

Greens **\$5**

Sweet Talk

Cheese Cake of the Day

Ask your wait staff for today's flavour **\$10**

Double Scoop Sorbet

Choice of flavour, please ask your wait staff for today's flavours ****GF & DF**** **\$10**

Home-Made Mushy

Bread Pudding
With mixed dried fruits and nuts served with vanilla bean ice cream **\$10**

Dessert of the Day

Ask your wait staff for today's special **\$10**

Ice Cream Sundae

With chocolate or berry sauce.
Double scoop **\$10**

