



To Begin With

Chicken Nibbles (5) **\$15**
Sauce Options
Doused in a creamy garlic glaze sprinkled with parmesan cheese.
Smokey Barbeque Sauce
Korean Sauce

House Fries **\$12**
Tossed in chefs special seasoning served with aioli and tomato sauce

Garlic Bread **\$12**

Steamed Bao Buns **\$7 Each**
Soft, pillowy bao filled with your choice of:
• Korean Fried Chicken
• Vegetarian Halloumi Potato Cake
Paired with fresh salad, then drizzled in creamy aioli & mint yoghurt.

Mongolian Fried **\$22**
Tender crispy chicken or golden vegetarian halloumi, tossed with fresh garden greens and wok-fried noodles, finished with a perfectly fried egg on top

Korean Fried Chicken **\$20**
With tossed salad

Fresh Coromandel Mussels **(12)**
With Yellow Curry Sauce & toasted bread **\$20**

Tacos (2)
Indulge in your choice of: **\$20**

- Spicy Prawn
- Crispy Chicken
- Korean Chicken
- Fresh Crumbed Fish
- Vegetarian Halloumi Potato Cake

Wrapped in soft tortillas and layered with crisp lettuce, shredded cabbage, creamy smashed avocado, mint yoghurt, and aioli.

Seafood Platter

For one **\$42**
For two **\$80**

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

Fish of the day **\$28**
Golden batter or oven baked with fries and salad

Classic Whiti Burger **\$25**

Chargrilled steak, aioli, tomato, bacon, lettuce, and cheese with house fries

Loaded Fried Chicken or char grilled Burger **\$23**
A hearty burger stacked with aioli, fresh tomatoes, crisp lettuce, melted cheese, and mild peri peri sauce, served with a side of golden house fries.

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

Glazed Pork Burger **\$24**
with aioli, tomatoes, lettuce, cheese and house fries

Fish of the Day Burger **\$22**
with golden batter, tartare sauce lettuce tomatoes, cheese and house fries

Sides

All \$8

Bacon
Salad
Fried Egg (2)
Kumara Fries
Crispy Onions
Greens
Potato Cake
Wedges
Fries

Kids

FREE SUNDAE DESSERT
WITH ANY KIDS MEAL

Crumbed Chicken Cutlet **\$15**
Baby Pork Ribs **\$17**
Chicken Nuggets **\$15**
Captain Cook Fish **\$15**
Fried Chicken Burger **\$15**

Choice of fries, vege or salad
w/kids meal



All the meat dishes are made
using organic meat

Eye Fillet \$38

Eye fillet char-grilled to your liking.
Served with potato cake and steamed greens.

Sauce options:

Mushroom Sauce, Garlic Butter
or both sauces

Beef Wellington \$42

Eye fillet wrapped in bacon,
mushroom and date paste,
encased in pastry. Served with
potato cake, steamed greens
and ragu sauce.

Chicken Ballotine \$36

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

Cracking Glazed Pork Belly \$35

Served on cauliflower puree
with greens & potato cake

**Jack Daniel's BBQ Smoked
Baby Pork Ribs** \$35

Slow cooked in Jack Daniel's BBQ
sauce served with potato wedges &
salad

Chickpea Garden Salad \$25

A vibrant mix of mesclun, red onion,
cabbage, sundried tomatoes, roasted
cashews, cherry tomatoes, croutons,
and halloumi, tossed in a light salad
dressing and finished with a drizzle of
honey yoghurt & aioli.

Add your choice of: \$10

- Fried Chicken
- Char-grilled Chicken
- Grilled Fish

Rack of Lamb \$42

Served on cauliflower puree
with greens and mint yoghurt

BBQ Meat Lovers Platter \$85

Perfect for two-
Indulge in a hearty selection of flame-
grilled and slow-cooked favorites', crafted
for true meat lovers:

- Slow-Cooked Pork Ribs -glazed with
chef's smoky BBQ sauce.
- Crispy Chicken Wings -tossed in a light
seasoning.
- Barbeque Lamb Ribs - Succulent Ribs
slow cooked for four hours to fall off the
bone, tenderness finished with rich
smokey barbeque.
- Spicy Chorizo Sausage -rich and full of
flavour.

Accompanied by golden house fries,
creamy mixed slaw, and a duo of dipping
sauces - aioli & tomato relish.

Sweet Talk All \$14

Cheese Cake of the Day

Ask staff for today's flavour.

Double Scoop Sorbet

Choice of flavour, please ask your
wait staff for today's flavours (GF&DF)

**Home-Made Mushy Bread
Pudding**

Made with nuts and served with
vanilla bean ice cream

Dessert of the Day

Ask staff for today's
special

Ice Cream Sundae

With chocolate, berry or caramel
sauce

Double scoop

CONTACT

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