

# White

## Winter 2010

Executive Chef,  
Cristiano De Martin

HOMEGROWN by White celebrates New Zealand grown produce, harmonizing natural fresh flavours and textures to create a cuisine which showcases the best of New Zealand.

Lunch served 12 midday - 3:00 pm

Dinner served 6:00 - 10:30 pm

Monday to Sunday


*With White's commitment to freshness,  
at times the fish variety may vary  
from our menu description*


## Starting...

Artisan style breads with Te Arai Extra Virgin  
olive oil and Chef's pesto...\$7.50

Pacific Oysters...  
Half-dozen...\$20  
One-dozen...\$39  
...Natural...  
...Citrus jelly...  
...Aromatic pepper syrup...


## Entrees...

Leigh snapper and prawn soup with barley and herbs...\$22 



Cream of roast pumpkin with walnut dukkah  
mascarpone and fragrant oil ...\$16 


Farm Gate free range chicken liver parfait with spiced  
pear chutney and toasted brioche...\$20


Caesar salad with organic poached egg, air dried pancetta,  
herb croutons and fillet of anchovies...\$20

Gruff Junction Fendalton and spinach tart with picked rocket,  
pine nuts, vanilla and honey dressing...\$20 

Grilled Pukekohe quail with house made saffron cous cous,  
mint and cucumber salad, spiced cream fraiche...\$22

Carpaccio of long line caught snapper with citrus, rosemary  
and chilli oil, salted capers and milled pepper...\$22  

Pan seared New Zealand scallops, crushed peas and pancetta, steamed  
surf clams and paprika scented foam...\$24 

Cured and smoked Canter Valley duck breast on crisp  
peppery filo, tamarillo and fennel salad,  
cabernet verjus dressing...\$22 



**Chef's recommendation**




**Healthy Option**




**Vegetarian**


*If you have any dietary requirements please inform your waiter*

## Mains...

Organic egg tagliatelle with braised mushroom and spinach, cream and parsley reduction, shaved Crescent Dairy goat cheese...\$29 


Potato and sage gnocchi with traditional Italian pork and beef ragu, herbs, white wine and tomato, with shaved Grana Padano...\$29

Daily vegetarian risotto – ask for today’s selection...\$27 


Risotto of fresh New Zealand fish and seafood with tomato and basil foam...\$31 

Wakanui Blue beef, 90-day grain fed eye fillet on braised lentil, bone marrow, roast beetroot and parsley jus...\$42

King Country T-Bone 450g steak served with seasonal vegetables, beef jus, garlic and herb butter...\$36

Hawke’s Bay lamb loin over carrot and orange millefeuille, rainbow beets, raisin and pomegranate syrup, cumin scented jus...\$39 

Best of New Zealand catch on roasted onion, crushed potato with Motutira and dill, smoked eel butter sauce ...\$38

Pan roasted Leigh snapper on parsnip cream, spinach, sautéed mushroom and chorizo, crayfish oil...\$38 

Chef’s seafood selection “fritto misto” style with parsley aioli and picked leaves...\$36

Cervena venison ossobuco on kumara puree, pickled carrot, refined braising stock, parsley oil...\$36

## Sides...

Pear and rocket salad with organic walnut, vanilla and honey dressing...\$9

Garden salad leaves with balsamic vinegar dressing...\$9

Seasonal vegetable selection tossed in almond butter...\$9

Creamed potato...\$9

Thin and crispy fries with aioli...\$9



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## Desserts...

Selection of house-made  
ice cream and sorbet...\$15

Pear and almond flan with  
house-made ginger ice cream...\$15 


Warm chocolate pudding served with "Malaga" ice cream  
and pumpkin seed biscuit...\$16

Apple tart tatin, apple sorbet and anglaise sauce...\$16

Organic milk pannacotta with brandy poached fruits...\$16

Kahlua and white chocolate mousse on a crunchy base  
and served with a sea salt caramel sauce...\$16

Chef's dessert tasting platter...\$40

**New Zealand Cheese selection  
served with toasted fruit bread,  
crackers and nuts... **

One cheese...	\$15.00
Additional cheeses (each)...	\$ 3.50

Whangaripo Buffalo Brie  
[buffalo milk]

Gruff Junction Lyttleton Blue [goats milk]

Hawke's Bay Hohepa Aged Tasty  
[organic cows milk]

Galactic Gold – Over the Moon  
washed rind [cows milk]

Crescent Dairy Old Gold  
aged over 1-year [goats milk]

Crescent Dairy Pervenu  
3 to 4 months old [goats milk]



**Chef's recommendation**



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15% surcharge applies on Public Holidays*