

# White Fusion

## TAPAS FROM 11AM

<b>GARLIC, HERB &amp; PARMESAN BREAD</b> GFO	\$7	<b>STUFFED MUSHROOM CAPS (2)</b> GF V VGO	\$9
<b>HOUSE-MADE TRIO OF DIPS W' TOASTED TURKISH</b>	\$10	spinach, sun-dried tomato, olives & capsicum topped w' Persian feta	
<b>BOWL OF CHIPS - REGULAR   SWEET POTATO</b> GF	\$6.50   \$8	<b>HALOUMI FRIES</b> GF V	\$12
<b>GARLIC CHATS</b> GF V VG	\$8	spiced pomegranate & orange glaze	
baby roasted potatoes covered in garlic & herb butter		<b>LAMB RIBS</b>	\$18
<b>BAO BUN FILLED W' YOUR CHOICE OF:</b>	\$7 EACH	sticky tamarind glazed slow cooked lamb ribs	
pork belly w' chilli jam		<b>QLD HALF SHELL SCALLOPS (4)</b> GF	\$17
crispy chicken w' lime & pepper mayo		seared QLD scallops w' warm wakame & mirin topping	
salt & pepper calamari w' chilli jam		<b>CRISPY CHICKEN</b> GF	\$16
confit duck w' orange hoisin		house seasoned chicken pieces w' lime & pepper mayo	
all served w' Asian salad		<b>WARM OLIVES</b> GF V VG	\$9
<b>SALT &amp; PEPPER CALAMARI</b> GF	\$13	house marinated warmed mixed olives topped w' persian feta	
salt & Szechuan pepper calamari w' Asian salad & green chilli mayo		<b>SMOKED CHICKEN RISOTTO CAKES (4)</b> GF	\$13
<b>BEEF SLIDERS (2)</b>	\$14	<b>BRUSCHETTA</b> GFO V VGO	\$14
lettuce, tomato, caramelised onion & cheese w' house-made		tomato, onion, herb & feta mix served on toasted turkish	
BBQ burger sauce on a brioche bun		<b>ANTIPASTO PLATE FOR 2</b> GFO	\$25
<b>PORK BELLY (4)</b> GF	\$15	assorted meats, cheeses, olives, marinated grilled veg, dips & toasted turkish	
twice cooked pork belly, chilli jam & pork crackling		<b>CAULIFLOWER POPCORN</b> GF VG	\$12
<b>PRAWN GYOZA (4)</b>	\$12	<b>FRESH AUSTRALIAN OYSTERS</b> GF	3   6   12
steamed & then pan-fried w' a soy & citrus dipping sauce		natural w' cocktail sauce & lemon	\$12 \$20 \$38
<b>ARANCINI BALLS(4)</b>	\$12	lime & wasabi sorbet   lemongrass & ginger vinaigrette   kilpatrick	\$15 \$24 \$42
mushroom OR chorizo		bloody mary oyster shooters	\$8.5EA   3 FOR \$20

GF- GLUTEN FREE | V - VEGETARIAN | VG - VEGAN | GFO - GLUTEN FREE OPTION | VGO - VEGAN OPTION



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## DINNER MAINS FROM 5 P M

**BEEF RIBS GF** **\$32**

slow cooked beef ribs served w' crushed garlic potato, steamed greens & house-made sticky bbq sauce

**CRISPY SKIN SALMON** **\$27**

served w' pearl cous cous, pico de gallo & mesclun salad topped w' fresh mango & ginger salsa

**PORK BELLY GF** **\$26**

twice-cooked pork belly w' stir fried Asian vegetables, chilli jam & pork crackle

**VIETNAMESE SALAD GF|V|VG** **\$16**

wombok, cucumber, apple, capsicum, fried shallots, carrot, fresh Asian herbs, cashews & ponzu dressing

**Add pork belly \$7**

**Add crispy chicken \$7**

**Add s&p calamari \$7**