

Lunch Menu

MAKIKIHI FRIES 12.5
tomato & aioli sauces (*GF)

VEGAN FRIES 13
with vegan aioli (DF) (*GF)

FISH & CHIPS 36
Tempura-style battered fish with
tartare sauce, salad & local Makikihi
fries

SEAFOOD CHOWDER 29
House-made with market fish prawns,
squid & mussels served with a slice of
garlic bread

GARLIC PRAWNS & GNOCCHI 38
garlic sautéed prawns in a creamy
Parmesan cheese sauce with house-
made potato gnocchi (*GF)
** (V) option on request*

ROAST OF THE DAY 36
slow cooked roasted meat, crispy
potato, seasonal vegetables,
gravy & Yorkshire pudding

BANGERS & MASH 30
Chopped Butchery pork & apple cider
sausages with gravy, on a creamy
mash potato with peas (*GF)

CLASSIC PUB BURGER 36
House-made 180g beef patty with
lettuce, tomato, beetroot relish,
Whitestone Totara Tasty cheddar
cheese, gherkin & fries

ARANCINI 19.50
Rice balls filled with parmesan &
mozzarella cheeses with special fire-
roasted capsicum & tomato dipping
sauce (V)

BEETROOT, PUMPKIN & 30
WHITESTONE HALLOUMI SALAD
Roasted beetroot & caramelised
pumpkin, with golden-seared Ferry
Road Halloumi, fresh greens, candied
walnuts, sprinkle of feta & a citrus
dressing (N)
** (VE) option on request*

ADD TO YOUR PLATE
+ HALF FRIES (*GF) 8
+ SIDE SALAD (*GF) (V) 9

(*GF) – Please note, we cannot guarantee a gluten free kitchen as we use wheat flour, but we do our best not to cross-contaminate | (VE) Vegan | (V) Vegetarian (DF) Dairy Free (N) Nuts