

# White Fusion

## TAPAS FROM 11AM

**GARLIC, HERB & PARMESAN BREAD GFO** **\$7**

**HOUSE-MADE TRIO OF DIPS W' TOASTED TURKISH** **\$10**

**BOWL OF CHIPS - REGULAR | SWEET POTATO GF** **\$6.50 | \$8**

**GARLIC CHATS GF|V|VG** **\$8**

baby roasted potatoes covered in garlic & herb butter

**BAO BUN FILLED W' YOUR CHOICE OF:** **\$7 EACH**

pork belly w' chilli jam

crispy chicken w' lime & pepper mayo

salt & pepper calamari w' chilli jam

confit duck w' orange hoisin

all served w' Asian salad

**SALT & PEPPER CALAMARI GF** **\$13**

salt & Szechuan pepper calamari w' Asian salad & green chilli mayo

**BEEF SLIDERS (2)** **\$14**

lettuce, tomato, caramelised onion & cheese w' house-made

BBQ burger sauce on a brioche bun

**PORK BELLY (4) GF** **\$15**

twice cooked pork belly, chilli jam & pork crackling

**PRAWN GYOZA (4)** **\$12**

steamed & then pan-fried w' a soy & citrus dipping sauce

**ARANCINI BALLS(4)** **\$12**

mushroom OR chorizo

**STUFFED MUSHROOM CAPS (2) GF|V|VGO** **\$9**

spinach, sun-dried tomato, olives & capsicum topped w' Persian feta

**HALOUMI FRIES GF|V** **\$12**

spiced pomegranate & orange glaze

**LAMB RIBS** **\$18**

sticky tamarind glazed slow cooked lamb ribs

**QLD HALF SHELL SCALLOPS (4) GF** **\$17**

seared QLD scallops w' warm wakame & mirin topping

**CRISPY CHICKEN GF** **\$16**

house seasoned chicken pieces w' lime & pepper mayo

**WARM OLIVES GF|V|VG** **\$9**

house marinated warmed mixed olives topped w' persian feta

**SMOKED CHICKEN RISOTTO CAKES (4) GF** **\$13**

**BRUSCHETTA GFO|V|VGO** **\$14**

tomato, onion, herb & feta mix served on toasted turkish

**ANTIPASTO PLATE FOR 2 GFO** **\$25**

assorted meats, cheeses, olives, marinated grilled veg, dips & toasted turkish

**CAULIFLOWER POPCORN GF|VG** **\$12**

**FRESH AUSTRALIAN OYSTERS GF** **3 | 6 | 12**

natural w' cocktail sauce & lemon

**\$12|\$20|\$38**

lime & wasabi sorbet | lemongrass & ginger vinaigrette | kilpatrick **\$15|\$24|\$42**

bloody mary oyster shooters

**\$8.5EA | 3 FOR \$20**

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



# White Fusion

## 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