

DINNER MENU

ENTREES

SOUP OF THE DAY Served with Whitestone cheese rolls

HALLOUMI CRUMB 20

Crispy crumbed Ferry Road Halloumi sticks served with salad and Marinara dippping sauce (v)

CAMPBELL'S BAY BAKED BRIE 18

Served with house baked breads, rosemary butter & pesto (v) (gf+)

WHITESTONE BLUE CHEESE & 20 CHEDDAR VEGGIE QUESADILLA

Flour tortilla with Blue Cheese, Totara Tasty and served with dipping sauce (v)

DINER BURGERS

All burgers are served with house made slaw & a slice of pickle

KYEBURN CHOOK 26.5

Japanese style crunchy fried chicken, Kewpie mayo, red onion, iceberg lettuce served with smokey Mt Kyeburn and sushi sauce (n) (qf+)

BENMORE BRIE & BLUE COD 26.5

Blue cod crumbed in panko, Benmore Brie, housemade tartare sauce, red onion, apple & fennel salad (sf) (n)

FERRY ROAD HALLOUMI 26.5

Pan fried Ferry Road Halloumi, Kakanui tomatoes, housemade chilli jam, mesclun & pickled cucumber (v)(n)(gf+)

THE TUI SMASH BURGER 27

100% local beef patty, Ada May's chutney, lettuce, tomato, housemade burger sauce and Whitestone Cheese four cheese melt (n) (gf+)

SIDES

FERNBROOK FRIES

French fries with housemade seasoning & aioli (v)

SAUTEED SEASONAL VEGGIES 16

Sauteed fresh seasonal locally sourced vegetables (v)

PAPAKAIO POUTINE 18

French fries, fresh Whitestone cheese curds and special Tui gravy (v)

MAINS

GRILLED HALLOUMI SALAD

24

10

Crispy shallots, mesclun, picked onion, orange segments, cucumber, toasted cashew and special housemade dressing (n)

ROUND HILL CHICKEN SALAD 28

Chicken thigh marinated in Asian spices, mesclun, orange segments, toasted cashew nuts, cucumber, pickled red onion, house special dressing & Round Hill cheese (n) (gf+)

SOUTHERN BBQ PORK RIBS 30 WITH MAC N CHEESE

Southern-style Sticky BBQ pork ribs paired with our famous Mac and Cheese

PARMESAN CRUSTED FISH 34 CATCH OF THE DAY

Served with salad and fries, tartare sauce and lemon (sf)

OAMARU BLUE BUTTERED 38 RIBEYE STEAK

300g ribeye served with salad and fries

(sf) = Seafood (n) = Nuts including sesame & tree nuts

(v) = Vegetarian (gf+) = Gluten Free Available on request

Unless specified, all dishes contain gluten, dairy and eggs as ingredients. All Whitestone cheeses (excluding our Feta) are made with vegetarian microbial rennet. For any special dietary requirements please speak to our friendly team.



DINNER MENU

CHEESE TO PLEASE

TASTING PLATE

14

Selection of five seasonal cheeses as a taster, served with wafers (v) (gf)

HIGH CHEESE FOR TWO

25

A modern cheese platter of three cheeses with perfect pairings for sharing (gf+)

CHEESEMONGERS CHOICE

30

Four ripe & ready cheeses served with crackers and perfect pairings (2–3 people) (gf+)

DESSERTS

ICE CREAM SUNDAE

14

Three scoops of vanilla bean ice cream, cream and caramel, chocolate or strawberry topping (v) (gf+)

TOTARA TIRAMISU

15

Traditional tiramisu with caramel popcorn and strawberry couli (v)

APPLE TART

16

Apple slices on apple compote, with butter shortcrust pastry, served with cream (v)

SUE'S LEMON CHEESE CAKE

16

Berry family recipe of lemon cheese cake served with cream (v)

FOR THE KIDS

UNDER 12 YEARS ONLY

DUNBACK MINI MAC

14

Our housemade macaroni cheese (v)

JACKSON'S BEEF BURGER

14

Beef pattie, lettuce, tomato sauce with fries & slaw (gf+)

CHICKEN BURGER

14

Chicken schnitzel in mayo and tomato sauce, lettuce and chips

BOE'S ICE CREAM SUNDAE

12

Three scoops of vanilla bean ice cream, rainbow sprinkles, marshmallows and Whitestone cream with caramel, chocolate or strawberry topping

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