

WHITEHORSE INN

open 7 days lunch & dinner

STARTERS AND SMALL PLATES

GARLIC BREAD (V) \$10

CHEESY GARLIC BREAD (V) \$12

BOWL OF CHIPS (GF, VE) \$12

Served with tomato sauce

POTATO WEDGES (V) \$15

Served with sweet chilli, sour cream

KOREAN FRIED CHICKEN (GF) \$17

Gochujang sauce and crispy shallots

HOUSEMADE SPRING ROLLS (4) \$14

Pork or Vegetable. Served with sweet chilli

HOUSEMADE DUMPLINGS (6) \$14

Pork or Chicken. Served with sweet soy

CORN RIBS (GF) \$17

Served with garlic butter, paprika and parmesan

FRIED CHICKEN WINGS (1/2 KILO) \$17

Buffalo or BBQ Bourbon with chipotle

SENIORS LUNCH - MONDAY TO SATURDAY

\$18

ROAST OF THE DAY (GF,DFO)

seasonal veg, duck fat potatoes,
gravy and yorkshire pudding

CLASSIC SCHNITZEL

half chicken, beef or plant based
schnitzel with salad chips and sauce

LEMON PEPPER SQUID (GF,DF)

Chips, tartare, salad and lemon

FISH & CHIPS (GFO)

Battered, crumbed or grilled, with
chips, tartare and salad

BANGERS & MASH (GF, DFO)

Thick pork sausages (2), chive and
mash, gravy

CRUMBED PRAWNS

Crumbed prawns (4), chips,
tartare, salad and lemon

BURGERS

WHITEHORSE BURGER (GFO) \$29

Wagyu beef patty with bacon, cheese,
lettuce, tomato, pickles and burger sauce,
chips

PLANT BASED BURGER (GFO, VE) \$29

Plant based patty, vegan roll, vegan
cheese, lettuce, tomato, vegan aioli, chips

CHICKEN BURGER (GFO) \$29

Southern fried chicken, cheese, bacon jam,
lettuce, tomato and special sauce, chips

Gluten free bun +\$3 | Extra protein +\$5 | Add bacon +\$4 | Extra cheese +\$2

OFF THE CHARGRILL

250GM RUMP STEAK (GF) \$34

300GM SCOTCH FILLET (GF) \$49

MIXED GRILL (GF) \$52

250gm rump, pork sausage, bacon, fried egg and grilled tomato

All served, cooked to your liking, with chips, salad and your choice of sauce (gravy, pepper, mushroom, dianne)

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PUB CLASSICS

CHICKEN, BEEF OR PLANT BASED SCHNITZEL \$28

All schnitzels are hand crumbed, and served with chips, salad and choice of sauce (toppings extra)

CRISPY CHICKEN BREAST (GF) \$32

Crispy fried chicken,
Gochujang sauce, chips, salad

FISH AND CHIPS (GFO) \$27

Battered, crumbed or grilled,
chips, tartare and lemon

LEMON PEPPER SQUID (GF,DF) \$27

Served with crispy chips,
lemon and tartare

CRUMBED PRAWNS \$34

Served with crispy chips,
lemon and tartare

SEAFOOD BASKET \$37

Fish, lemon pepper squid,
crumbed prawns, chips

BANGERS AND MASH (GF,DFO) \$26

Thick pork sausages, chive and
potato mash, onion gravy

ROAST OF THE DAY (GF,DFO) \$32

Duck fat potatoes, seasonal
veg, gravy, yorkshire pudding

CURRY OF THE DAY \$30

See specials. Served with
jasmin rice and pita bread

CREAMY GARLIC PRAWNS (GF) \$32

Sauteed prawns in creamy garlic
sauce with rice and fried shallots

CAESAR SALAD (GFO) \$25

Cos lettuce, bacon, parmesan,
poached egg, anchovies,
croutons and dressing

KIDS

ALL MEALS \$15

CHICKEN NUGGETS AND CHIPS

FISH AND CHIPS (I)

PASTA - NAP SAUCE AND CHEESE

CHICKEN OR BEEF SCHNITZEL AND CHIPS

CHEESEBURGER AND CHIPS

KIDS PLATTER

Carrot and cucumber sticks,
ham, cheese and pita bread

Includes kids drink, and choice of zooper dooper or ice cream

DESSERTS

ICE CREAM SUNDAE (GFO) \$12

Vanilla ice cream, topping,
nuts, wafers, marshmallows

CHOCOLATE BROWNIE (GF) \$14

Warm chocolate fudge
sauce, vanilla ice cream

STICKY DATE PUDDING \$14

Butterscotch sauce,
vanilla ice cream

SAUCES AND TOPPINGS

GRAVY (GF,DF), MUSHROOM (GF),
DIANNE (GF), PEPPERCORN (GF)

EXTRA JUG OF SAUCE \$2

CREAMY GARLIC \$4

SEAFOOD SAUCE \$8

PARMI \$4

HAWAIIAN \$5

KILPATRICK \$5

BBQ MEATLOVER \$6

AUSSIE \$6

MEXICAN \$6

ADD ME

BACON \$4

FRIED EGG \$4

LEMON PEPPER SQUID \$4

CHICKEN \$4

MASH \$4

SEASONAL VEGETABLES \$4

DUCK FAT POTATOES \$5

PRAWNS \$8

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood (all seafood is imported), shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal, is the responsibility of the diner. Public holidays will incur a 10% surcharge.

V=Vegetarian, VG= Vegan, VGO=Vegan Option, GFO=Gluten Free Option, GF=Gluten Free, C=Celiac, CO=Celiac Option, All seafood imported