

OYSTERS

NATURAL (GF)	6 12	29 54
KILPATRICK (GF)	33 56	
TEMPURA	33 56	

Tempura oyster, wakame, ponzu and wasabi mayo.



SHARE PLATES

CRISPY CAULIFLOWER FLORETS (VG)	17
Roasted spice cauliflower florets. Served with Japanese spicy mayo and orange mayo.	
STUFFED MUSHROOMS (3) (V)	17
Wild mushrooms stuffed with a mix of vegan cheese, sundried tomatoes and basil.	
BRUSCHETTA (VG) (GFO)	17
Heirloom cherry tomatoes, feta, red onion, basil and balsamic glaze. Served on toasted Turkish bread.	
DUCK SPRING ROLLS (4)	18
Served with plum sauce.	
CALAMARI (GF)	19
Served with Japanese spicy mayo and orange mayo.	
MAC N CHEESE BALLS (4) (V)	19
Homemade mac n cheese balls served with red onion chilli jam, finished with blue cheese mayo.	
TRUFFLE MUSHROOM ARANCINI (4) (VG)	19
Homemade arancini balls, served with truffle mayo and parmesan.	
KARAAGE CHICKEN (GF)	22
Served with Japanese spicy mayo and soy mayo.	
TEMPURA KING PRAWNS (4)	22
Marinated king prawns with confit garlic and fresh chilli. Served with yuzu mayo.	
PORK BELLY BITES (GF)	24
Crispy pork belly bites, pickled red onion and caramelised honey pineapple. Finished with wasabi coriander dressing and shallots.	
WAGYU BEEF SLIDERS (3)	26
Soft brioche bun sliders, slow cooked wagyu beef brisket, mozzarella cheese, sliced tomatoes and oak lettuce, finished with aioli.	
WAGYU BEEF NACHOS (GF)	26
Crispy tortilla chips topped with slow cooked wagyu beef, salsa, beans, Mexican cheese and shallots. Served with guacamole, fresh salsa and sour cream on the side.	

SHARE FROM THE GRILL

SWEET CORN RIBS (VG) (GF)	17
Served with a mild spicy butter and lime.	
LAMB KOFTAS (4)	19
Served with a fresh tzatziki sauce and fresh mint.	
TERIYAKI CHICKEN SKEWERS (3) (GF)	23
Served with soy mayo, topped with fresh chilli and shallots.	
BEEF SKEWERS (3) (GF)	25
Served with yuzu mayo, topped with fresh chilli, shallots and fried garlic.	
PORK RIBLETS (GF)	26
12 hour slow cooked pork riblets, tossed with a sticky barbecue glaze and fried garlic.	
JAPANESE STEAK	29
150g of black onyx, served with a yuzu mayo, pickled ginger, ponzu and fried shallots.	

SMALL BITES

THICK CUT CHIPS (VG) (GF) (VO)	11
Served with aioli or tomato sauce.	
GARLIC BREAD (V)	13
ADD: CHEESE \$3 - CHEESE & BACON \$7	
TURKISH BREAD (V)	13
Served with a selection of dips, balsamic and olive oil.	
TRUFFLE FRIES (VG) (GF)	16
Thick cut chips topped with truffle oil and parmesan, served with truffle mayo.	
HALLOUMI FRIES (VG)	18
Served with tomato relish.	

ADDITIONAL SAUCES \$1.5

AIOLI - CHIPOTLE MAYO - TRUFFLE MAYO - SOY MAYO - SPICY MAYO - ORANGE MAYO

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SIGNATURE BURGERS

*ALL BURGERS COME WITH CRUNCHY THICK CUT CHIPS AND TOMATO SAUCE.

ARANCINI BURGER (VG) (GFO)	24
Arancini patty, smashed avocado, grilled mushroom and halloumi. Topped with chipotle mayo and served on a toasted milk bun.	
WAGYU BEEF BURGER (GFO)	26
Wagyu beef patty served on a toasted milk bun with oak lettuce, sliced tomato, caramelised onion, double melt cheddar, sliced pickles, bacon and potato rosti. Finished with aioli and tomato relish.	
SOUTHERN FRIED CHICKEN BURGER (GFO)	26
Double stacked southern style fried chicken, served on a toasted milk bun with crunchy slaw and cheese, topped with chipotle mayo.	

FOR YOURSELF

CAESAR SALAD (GFO)	20
Baby gem lettuce, shaved parmesan, poached egg, crispy bacon and croutons. Finished with a caesar dressing.	
VEGETARIAN NACHOS (VG) (GF)	22
Crispy tortilla chips topped with salsa, beans, Mexican cheese, and shallots. Served with guacamole, fresh salsa and sour cream on the side.	
POKE BOWL (V) (GF)	24
Crunchy slaw, edamame, cherry tomatoes, oak lettuce, shredded carrot, pickled ginger, chilli and brown rice with a citrus soy dressing.	
CHICKEN CARBONARA (GFO)	28
Creamy white wine sauce with crispy bacon and onion. Finished with shaved parmesan and parsley.	
FISH & CHIPS	29
Lightly beer battered crispy barramundi served with thick cut chips, garden salad and tartare sauce.	
FOUR CHEESE CHICKEN PARMIGIANA	32
Oven baked chicken schnitzel topped with homemade tomato based sauce, mozzarella, parmesan, eggmont and brie, finished with crispy bacon. Served with thick cut chips and garden salad.	
SLOW BRAISED BEEF RAGU (GFO)	34
Slow cooked beef wagyu brisket in a homemade tomato based sauce. Served with pappardelle pasta, finished with shaved parmesan and parsley.	
SEAFOOD RISOTTO (GF)	36
Scallops, prawns, calamari, cherry tomatoes, confit garlic and red chilli. Finished with a basil oil and parsley.	

ADD:

CHEESE \$3 - AVOCADO \$4 - BACON \$4 - BEEF PATTY \$5
HALLOUMI \$6 - CHICKEN SCHNITZEL \$7
KARAAGE CHICKEN \$7 - PRAWNS \$9
GLUTEN FREE PASTA \$2 - GLUTEN FREE BUN \$2



KIDS MENU

*UP TO 12 YEARS OLD.

CHICKEN NUGGETS & CHIPS	14
CHEESEBURGER & CHIPS (GFO)	14
MAC N CHEESE BALLS (4) (VG)	14
FISH & CHIPS	16
CHICKEN SCHNITZEL & CHIPS	20
ICE CREAM WITH TOPPING	5

*ALL KIDS MEALS SERVED WITH TOMATO SAUCE.

DESSERTS

CHOCOLATE BROWNIE (GF)	22
Served with fresh strawberries, vanilla ice cream and chocolate soil, finished with chocolate fudge.	
LEMON AND PASSIONFRUIT CHEESECAKE	22
Served with fresh strawberries, passionfruit coulis, white chocolate and cream.	

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

ALTHOUGH EVERY EFFORT WILL BE MADE IN THE CASE OF ALLERGENS AND INTOLERANCES, PLEASE BE AWARE THAT WE CANNOT 100% GUARANTEE DISHES WILL NOT CONTAIN TRACES OF SUCH INGREDIENTS.

APPLICABLE SURCHARGES:
10% ON SUNDAYS
15% ON PUBLIC HOLIDAYS

BAR & EATS
White Rhino