



WHITBY'S

Breakfast Buffet

Served 6.30am - 10.00am
(10.30am weekends)

Full Buffet Breakfast | \$31 per person
Continental Buffet Breakfast | \$25 per person
Children 5 -12 years are half price
Children under 5 free
Credit card surcharges apply

CONTINENTAL BREAKFAST MENU

Freshly baked danishes, croissants, bagels, assorted muffins
& a selection of sliced breads

Assorted jams, spreads, dips and condiments

Assorted fresh juice selection including orange, grapefruit, tomato and apple

Seasonal fresh fruits featuring melons, oranges and pineapples, as well as a
variety of fruit compotes & fresh whole fruits

Assorted flavours of yoghurt, milk, soy milk and smoothies

Bircher muesli, porridge with fresh cream

Cereal selection of Muesli, Cornflakes, All Bran, Ricies and Weet-Bix

A selection of continental meats and cheeses

French toast accompanied by cinnamon sugar and maple syrup

FULL BUFFET BREAKFAST MENU

(In addition to continental selection)

Chef's Cooking Station

Poached, fried or boiled eggs
Omelette with your choice of mushrooms, tomatoes,
onions, cheese, bacon, ham and capsicum
Pancakes

Whitby's Breakfast Special of the Day

Oven-baked rind-less smoked bacon, breakfast sausages, scrambled eggs
Sautéed mushrooms, grilled tomatoes, hash browns, baked beans and spaghetti

Freshly brewed coffee and a selection of tea and herbal infusions



WHITBY'S

Lunch Buffet Menu

Served noon - 2.30pm
Monday - Saturday

\$36.00 per person
Children 5 -12 years - half price
Children under 5 free
Credit card surcharges apply

STARTERS

Soup of the day | two choices
Freshly baked breads and rolls

COLD SELECTION

A selection of seasonal seafood including prawns, green-lipped mussels,
baby shrimps & seafood salads
Platters of continental style meats including succulent honey cured ham,
smoked and cured meats, roasted chicken pieces & boiled eggs
Sushi served with traditional accompaniments
A selection of seasonal salads with all the condiments and dressings

HOT SELECTION

Chef's choice of prime beef, fish or poultry grilled to your liking
Hot savouries or quiches
Traditionally prepared stews and curries
Fresh pasta's accompanied with daily changing sauces
Locally sourced prime beef, lamb, fish and poultry dishes
Seasonal vegetable dishes and potatoes
Vegetarian dish of the day

LIVE COOKING

Our daily special live action cooking, featuring
fish and steak, cooked to your preference by
one of our Chefs

DESSERT SELECTION

Ice-cream, pavlova, assorted gateaux and tarts, and other chef specialities

AFTER DESSERT

New Zealand cheeses served with crackers, nuts & dried fruits
Freshly brewed coffee, tea and a selection of herbal infusions



WHITBY'S

Sunday Lunch Buffet

Served noon - 2.30pm
Sunday

\$36.00 per person
Children 5 -12 years - half price
Children under 5 free
Credit card surcharges apply

STARTERS

Soup of the day | two choices
Freshly baked breads and rolls

COLD SELECTION

A selection of seasonal seafood including prawns, green-lipped mussels, baby shrimps & seafood salads
Platters of continental style meats including succulent honey cured ham, smoked and cured meats, roasted chicken pieces & boiled eggs
Sushi served with traditional accompaniments
A selection of seasonal salads with all the condiments and dressings

HOT SELECTION

Chef's choice of prime beef, fish or poultry grilled to your liking
Hot savouries or quiches
Traditionally prepared stews and curries
Fresh pasta's accompanied with daily changing sauces
Locally sourced prime beef, lamb, fish and poultry dishes
Seasonal vegetable dishes and potatoes
Vegetarian dish of the day

CARVERY SELECTION

Chef's choice of roast carving with condiments

DESSERT SELECTION

Ice-cream, pavlova, assorted gateaux and tarts, and other chef specialities

AFTER DESSERT

New Zealand cheeses served with crackers, nuts & dried fruits
Freshly brewed coffee, tea and a selection of herbal infusions



WHITBY'S

Dinner Buffet

Served 5.30pm - 10.00pm

\$49.00 per person
\$42.00 per person earlybird (dine & depart by 7pm)
Children 5 -12 years \$24.50 (\$21.00 for earlybird)
Children under 5 free
Credit card surcharges apply

STARTERS

Soup of the day | two choices
Freshly baked breads and rolls

COLD SELECTION

Platters of continental style meats including succulent honey cured ham, smoked and cured meats, roasted chicken pieces & boiled eggs
Sushi served with traditional accompaniments
A selection of seasonal salads with condiments and dressings

HOT SELECTION

Traditionally prepared stews and curries
Fresh pasta's accompanied with daily changing sauces
Locally sourced prime beef, lamb, fish and poultry dishes with traditional accompaniments alternating daily
Seasonal vegetable dishes and potatoes
Vegetarian dish of the day

LIVE COOKING

Our daily special live action cooking. Prepared to your tastes right before your eyes, with ingredients and dishes rotating regularly

DESSERT SELECTION

Ice-cream, pavlova, assorted gateaux and tarts and other chef specialities

AFTER DESSERT

New Zealand cheeses served with crackers, nuts & dried fruits
Freshly brewed coffee, tea and a selection of herbal infusions