



## START WITH

- Warm Olives (VG)**  
*Marinated with citrus, garlic and jalapeno*
- Cheesy Garlic Bread (M,G,W,S)**  
*Garlic butter roll with melted brie*
- Soup of the Day (G°,W°,M°)**  
*Ask your waiter for soup of the day, served with a slice of European Bakery sourdough and homemade butter*
- Squid (MO,G,W,S)**  
*Fried squid with soy mayo and lemon*
- Mushroom Bruschetta (M°,G°,W°)**  
*Pan fried mushrooms with herb infused goats cheese on European Bakery sourdough*

## LIGHT MEALS

- Mercure Salad (G°,W°,E°,M)**  
*Cos lettuce, bacon, croutons made with European Bakery sourdough, boiled egg and parmesan shavings with Whitestone Windsor blue cheese dressing*
- Spinach & Coriander Prawn (C,G°,W°)** 28  
*Coconut infused green curry served with fresh Tagliatelle*
- Mercure Club Sandwich (G°,W°,E°,M°,S)** 28  
*Grilled chicken, fried egg, Whitestone brie, lettuce, tomato, Jalapeno mayo on European Bakery sourdough with shoestring fries*
- Shoestring Fries (M°)**  
*Served with truffle oil and parmesan*
- Pork Belly (G,W,H,SE,S,M)**  
*Sticky pork belly with apple slaw, two bao buns and dipping sauce*
- Caprese Salad (M°)**  
*Local tomatoes served with buffalo mozzarella, balsamic reduction and fresh basil*

## LARGER PLATES

- 11 **Wagyu Beef Burger (G°,W°,M°,S)** 33  
*Buttermilk bun with 200g Wagyu beef patties, lettuce, tomato, cheese and dill pickle, served with shoestring fries*
- 15 **Chicken Burger (G°,W°,M°,S)** 33  
*Buttermilk bun with fried chicken thigh, lettuce, tomato, cheese and jalapeno served with shoestring fries*
- 18 **Eggplant Burger (G°,W°,M,S)** 32  
*Buttermilk bun with grilled eggplant, lettuce, tomato, sundried tomato and mozzarella cheese served with shoestring fries*
- 20 **Fish and Chips (F,S,M)** 32  
*Battered New Zealand Dory fillets served with shoestring fries, salad, tartare sauce and lemon*
- 22 **Lamb Meatballs with Tagliatelle (G°, W°,E,M)** 31  
*Homemade meat balls with homemade napolitano sauce, fresh basil and grated parmesan cheese*
- 28 **Pumpkin Risotto (M°)** 30  
*Creamy risotto with roasted, pureed pumpkin and pumpkin seeds*

## DESSERTS

- 28 **Chocolate Fondant (G,W,E,M,S)** 18  
*Warm chocolate fondant served with vanilla bean ice cream*
- 16 **Beeramisu (M,SU,G,W,E)** 18  
*Homemade tiramisu made with smooth Guinness*
- 25 **Ice Cream (M,E)** 15  
*Served with homemade chocolate or caramel sauce*
- 28 **Cheese Platter** 29  
*Local Whitestone cheese, Airedale, Brie, Windsor served with quince jelly and crackers*

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate all dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance. Dishes marked with a ° can be adjusted if you ask—just keep in mind they'll still be made in the same kitchen space.

V = Vegetarian. VG = Vegan. G = Gluten. W = Wheat. F = Fish. MO = Mollusca. E = Egg. SE = Sesame. M = Milk. S = Soy. A = Almond. PN = Pine Nuts. CN = Cashew Nuts. C = Crustacean. WA = Walnut. H = Honey. SU = Sulphites.