



SMALL SHARE

FRESHLY SHUCKED OYSTERS

Natural with lemon GF, DF 4.50 each 4 min
Beer battered with Kilpatrick jam DF 5.00 each 4 min

CRACKER JACK CHICKEN WINGS GF, DF 16
Spicy green tomato mayonnaise

SUCKLING PIG CROQUETTES 16
Fennel salt, maple mustard aioli

GRILLED HALF SHELL SCALLOPS DF 22
Spinach puree, spring onion oil, herb and bacon crumbs

SALT AND PEPPER SQUID GF, DF 20
Chipotle mayonnaise

TRUFFLED MAC N CHEESE V 15
Preserved lemon aioli

BEETROOT CURED SALMON GF 24
Heirloom baby beetroots, goats cheese, compressed cucumber, shaved radish, olive and fennel crumble

SALADS

SUPER GRAIN DF, V, VEG 22
Freekah, pearl barley, quinoa, red grapes, mint, pistachio, sunflower seeds, rocket, lemon and pomegranate dressing

Add chicken 6

SEARED TUNA NICOISE GF, DF 26
Green beans, kipfler potato, parsley, semi dried tomatoes, dehydrated olives, pickled red onion, black garlic mayonnaise

LARGE SHARE

CHARCUTERIE BOARD (GFO) 29
Cured meats, smoked ham hock terrine, duck parfait, Ouzo olives, house pickles, celeriac remoulade, grilled sour dough, grissini

SEAFOOD PLATTER DF 99
Natural and beer battered Kilpatrick jam oysters, beetroot cured salmon, salt and pepper squid, grilled half shell scallops, chilled prawns, beer battered Dory served with fries, mixed leaf salad and condiments

12-HOUR BRAISED LAMB SHOULDER GF 90
Sherry glazed heirloom carrots, toasted fennel seeds, carrot puree, roasted Kipfler potatoes, minted peas, braising liquor

MAIN

ANGUS BEEF BURGER 22
Red onion jam, cheese, butter lettuce, tomato, truffle aioli, fries

GRILLED CHICKEN BURGER 21
Lemon thyme marinated breast, avocado puree, bacon, parmesan, baby cos, aioli, fries

MIDDLE EASTERN CHICKPEA BURGER V 20
Beetroot hummus, mint yoghurt, tabouleh, fries

LEMON AND CHILLI POACHED CRAB AND RAZOR CLAM LINGUINI 28
Shellfish bisque, gremolata, baby herbs

SOUTH COAST BEER BATTERED DORY DF 26
Beer battered chips, fennel salad, tartare sauce and lemon

HERB AND PARMESAN CRUMBED CHICKEN SCHNITZEL 24
Beer battered chips, mixed leaves and lemon

PAN ROASTED SALMON GF, DF 30
Cumin marinated chickpeas and wild rice, lemon jam, parsley oil, sumac yoghurt

BUTTERNUT PUMPKIN RISOTTO V 28
Parmesan, mascarpone and chives

CHARGRILL

PORK CUTLET GF 34
350 GR SCOTCH FILLET GF, DF 38
200 GR EYE FILLET GF, DF 35
Served with roasted baby vegetables, watercress and preserved lemon salad

Add sauce red wine jus GF/DF, pepper GF, DF 3 each
or mushroom GF

SIDES

Wedges - avocado puree, sour cream, chilli jam 14
Beer battered fries - garlic aioli 12
Green beans - herb butter, smoked almonds GF 12
Garden salad GF, DF 9

DESSERT

CHOCOLATE AND HAZELNUT BROWNIE 16
White chocolate soil, milk chocolate ganache, chocolate ice cream

KNICKERBOCKER GLORY GF 16
Vanilla custard, mixed berries, Chantilly cream, toasted almonds, strawberry jelly, vanilla ice cream

AUSTRALIAN CHEESE BOARD (GFO) 26
Maffra cheddar, King Island blue, double brie, mixed nuts, quince, lavoush, grissini and crackers

GF = GLUTEN FREE V = VEGETARIAN
DF = DAIRY FREE VEG = VEGAN
GFO = GLUTEN FREE OPTION AVAILABLE

PLEASE ORDER

AT THE BAR

PLEASE SEE THE BLACKBOARD FOR OUR CHEF'S DAILY SPECIALS

/WALTANDBURLEY

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