

SNACKS & SMALL PLATES

Oysters - GF, NF, VEO \$5.50 ea
Served natural with mignonette dressing, herb oil & lemon

Olives - V, NF, DF \$11
Marinated Mt Zero olives

Smoked Almonds - VE, DF, GF \$8
With salt & spice

Cheesy Garlic Bread - V, NF \$13
Sourdough baked with garlic, herbs & mozzarella

Potato Wedges - V, NF \$15
Garlic & parmesan with sweet chilli sauce and sour cream

Slow Cooked Octopus - GFO, NF, DF \$19
Marinated octopus and potato salad, smoked paprika oil, served with toasted sourdough

Tacos (2) \$16
Crispy fried pork belly, smoked cheese, pineapple and chilli dressing & fresh lime - **NF, GFO**

OR

Grilled QLD prawns, lime and coriander slaw, avocado & chilli - **NF, GFO, DF** \$17

Chicken Poppers - NF \$16
Buttermilk fried chicken with Walt's secret parliament spice & smoky BBQ sauce

Hiramasa Kingfish - NF, GF \$25
Lightly cured kingfish, tomato, buckwheat, sesame & citrus dressing

Calamari - NF, DF, GF \$24
Fried salt & pepper calamari, coriander, chilli & garlic crunch

WALT'S CHARCUTERIE BOARD (serves 2-3) \$49

3 x cured meats, 2 x artisanal cheeses, marinated olives, smoked almonds, fig paste, muscatels, fresh local honeycomb, lavosh and toasted sourdough



CHECK OUT THIS WEEK'S SPECIALS

SCAN THE CODE TO CHECK OUT WHAT SEASONAL SPECIALS OUR CHEF'S HAVE BEEN WORKING ON THIS WEEK



← **SCAN ME**
FEEDBACK & SUGGESTIONS
WE'D LOVE TO HEAR WHAT YOU THINK



LARGER PLATES

Burley Beef Burger - NF, GFO \$27
Char-grilled patty, 'mac sauce, BBQ onion, lettuce, cheese, tomato on a toasted pretzel bun with chips

- Make it a meat free patty - **VE, NF, DF** \$32

Schnitzel - NF \$27
Panko and parmesan crumbed chicken, salsa verde, chicken gravy, garden salad & chips

- Make it a Parma, with smoked ham, Napoli sauce and mozzarella - **NF** \$30

Fish & Chips - NF, DF \$29
Bentspoke beer battered hoki, tartare sauce, lemon, garden salad & chips

Pork Sausages - NF, GF \$32
Pan fried pork sausages, sweet onion & mustard gravy, cheesy potato mash

Orecchiette Pasta - V \$30
Orecchiette pasta with creamy basil pesto, charred sweet-corn, zucchini, stracciatella & lemon

Roast Pumpkin - NF, DF, GF, VE \$32
Slow roasted pumpkin, tuscan bean salad, charred peppers and a citrus vinaigrette

Wild Barramundi - NF, DF, GF \$36
Roasted barramundi fillet, saffron, fennel & white bean salad, orange chilli dressing

Scotch Fillet - GF, NF, DFO \$47
300g grass fed scotch fillet steak, red wine jus, confit garlic butter & chips

Herb Crusted Lamb - \$38
Slow cooked and crumbed lamb shoulder with native pepper, roasted carrots & romesco sauce

SIDES

Chips - V, NF, DF, GF \$10
Herb salt & aioli

Green Salad - VE, GF, DF \$12
Seasonal leaves & herbs, classic vinaigrette

Carrots - GF, V \$15
Roast baby carrots, carraway & lemon praline, dill yoghurt

Panzanella Salad - V, NF \$16
Tomatoes, cucumber, red onion, sourdough, basil & mozzarella

FEED ME MENU

JUST GO WITH THE FLOW AND LET US FEED YOU!

\$65 PER PERSON (min. 2 people)

Cheesy Garlic Bread

Sourdough baked with garlic, herbs and mozzarella

Tacos (2)

Crispy fried pork belly, smoked cheese, pineapple and chilli dressing and fresh lime

Slow Cooked Octopus

Marinated octopus and potato salad, smoked paprika oil, served with toasted sourdough

Chicken Poppers

Buttermilk fried chicken with Walt's secret parliament spice & smoky BBQ sauce

Wild Barramundi

Roasted barramundi fillet, saffron, fennel & white bean salad, orange chilli dressing

Herb Crusted Lamb

Slow cooked and crumbed lamb shoulder with native pepper, roasted carrots & romesco sauce

Panzanella Salad

Tomatoes, cucumber, red onion, sourdough, basil & mozzarella

SWEETS

Crème Brulée - V, GF, NF \$15
Orange & vanilla crème brulée, rum soaked pineapple

Chocolate - V, NF \$15
Dark chocolate mousse, honeycomb & cinnamon crunch

VE - Vegan

GF - Gluten Free

NF - Nut Free

VEO - Vegan Option

V - Vegetarian

GFO - Gluten Free Option

DF - Dairy Free

10% Surcharge applies on weekends

15% Surcharge applies on public holidays

* All of our staff are allergen trained and take the utmost care when it comes to all allergen requirements for our guests.