

WALT
BURLEY
KINGSTON FRESHORE

MAIN MENU



FEED ME MENU

GO WITH THE FLOW AND LET US FEED YOU!

\$65 PER PERSON (min. 2 people)

TO START, SERVED AS A TOWER

Cheesy Garlic Bread

Sourdough baked with garlic, herbs and mozzarella

Fried Zucchini Flowers - V, VEO, NF

Goats cheese, mozzarella, tomato jam

Prawn Tacos (2) - NF, GFO, DF

Grilled QLD prawns, lime and coriander slaw, avocado

MAINS

Zucchini Orecchiette - V, GFO

Pistachio mint pesto, zucchini, goats cheese, pangrattato

250g Picanha Rump Cap - GF, NF

Chimi churri, smashed potatoes, jalapeno, olive oil

Baby Cos Salad - V, VEO, GF, NF, DFO

Cherry tomatoes, pepitas, salad cream

Add dessert, \$12 per person

BOARDS TO SHARE

(SERVES 2-3)

Walt's Charcuterie Board \$40

Three cured meats, cheese, marinated olives, smoked almonds, tomato chutney, marinated vegetables, grilled sourdough and lavosh

Walt's Cheese Board \$40

A selection of three cheeses, fresh honeycomb, fig and sherry compote, grilled sourdough and lavosh

SNACKS

Oysters Kilpatrick - NF \$6.50 ea

Smoked bacon, Japanese BBQ sauce

Oysters - GF, NF \$6 ea

Served natural with mignonette dressing, herb oil and lemon

Cheesy Garlic Bread - V, NF \$15

Sourdough baked with garlic, herbs and mozzarella

Warm Marinated Olives - V, NF, DF, GF \$12

Marinated Mt Zero olives

Char Grilled Sea Scallop - GFO, NF, DF \$7 ea

Roast capsicum dressing, pangrattato

Fried Zucchini Flowers - V, VEO, NF \$6 ea

Goats cheese, mozzarella, tomato jam

Smoked Almonds - VE, DF, GF \$11 ea

With salt and spice

SMALL PLATES

MAKE IT A TOWER

ANY 3 DISHES BELOW FOR \$60



Calamari - NF, DF, GF \$24

Szechuan salt and pepper calamari

Chicken Wings - NF, GF \$23

Crispy fried chicken wings with Frank's Buffalo Sauce and ranch dressing

Prawn Tacos (2) - NF, GFO, DF \$20

Grilled QLD prawns, lime and coriander slaw, avocado

- Add an extra taco, \$10

Sweet Potato Tacos (2) - V, VEO, GFO, NF, DFO \$18

Roast sweet potato, fetta, pineapple & chilli dressing

Crispy Pork Belly Skewers - GF, NF, DF \$20

Herb & mustard dressing

Burrata - V, GFO, NF \$24

Vanella burrata, heirloom tomatoes, basil, sourdough toast

Cured Salmon - GF, DF \$26

Cured Tasmanian salmon, almond cream, black olive tapenade, pomegranate

PUB CLASSICS

Burley Beef Burger - NF, GFO \$27

Char-grilled patty, 'mac sauce, BBQ onion, lettuce, cheese, tomato on a toasted potato bun with chips

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

Southern Fried Chicken Burger - NF, GFO \$27

With sriracha aioli, pickled cucumber, slaw on a toasted potato bun with chips

Schnitzel - NF \$27

Parmesan crumbed chicken breast, chicken gravy, Walt's salad and chips

Chicken Parmy - NF \$30

Parmesan crumbed chicken, smoked ham, Napoli sauce, mozerella, Walt's salad and chips

Fish and Chips - NF, DF \$32

Bentspoke beer battered hoki, rustic tartare sauce, Walt's salad and chips

Pork Sausages - NF, GF \$32

Pan fried pork sausages, sweet onion and mustard gravy, cheesy potato mash

SIDES

Fries V, NF, DF, GF \$11

Herb salt and aioli

Potato Wedges - V, NF \$17

Garlic and parmesan wedges with sweet chilli sauce and sour cream

Baby Cos Salad V, VEO, GF, NF, DFO \$14

Cherry tomatoes, pepitas, salad cream

Char Grilled Broccolini - V, VE, GF, DF, NFO \$16

Lemon, olive oil, almonds

Roast Sweet Cabbage - V, VEO, GF, NF, DFO \$18

Chickpea, cavalo nero salsa, sesame seeds

LARGE PLATES

Crispy Herbed Polenta - V, GF, NF \$28

Roast mushrooms, gorgonzola, rocket

Zucchini Orecchiette - V, GFO \$30

Pistachio mint pesto, zucchini, goats cheese, pangrattato

Walt's Green Bowl - VE, V, GF, NF, DF \$32

Quinoa, avocado, sweet potato, mushrooms, charred kale

Barramundi - GF, NF, DFO \$38

Green olive butter, smoked eggplant, roast green beans

250g Picanha Rump Cap - GF, NF \$36

Chimi churri, smashed potatoes, jalapeno, olive oil

300g Scotch Fillet - GF, NF, DFO \$49

Grass fed scotch fillet steak, red wine jus, confit garlic butter and chips

Roast Lamb Shoulder - GF, NF, DF \$40

Salsa verde, braised haricot beans, red pepper sofrito

SWEETS

Crème Brûlée - V, GF, NF \$16

Orange and vanilla crème brûlée, rum soaked pineapple

Dark Chocolate Cremeux - V, NF \$16

Dark chocolate mousse, honeycomb and cinnamon crunch

Cheese Board For Two \$40

A selection of three cheeses, fresh honeycomb, fig and sherry compote, grilled sourdough and lavosh

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.

VE - Vegan

GF - Gluten Free

NF - Nut Free

VEO - Vegan Option

V - Vegetarian

GFO - Gluten Free Option

DF - Dairy Free



← **SCAN ME**

**DON'T KEEP WALT'S
TO YOURSELF**
BRAG ABOUT IT WITH
A GOOGLE REVIEW

WALT
BORLEY
KINGSTON FORESHORE

