

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 Buttermilk Popcorn Chicken - NF

Fennel salt, chipotle mayonnaise

Prawn Tacos (2) - NF, GFO, DF, I

Grilled QLD prawns, lime and
coriander slaw, avocado

MAINS

Zucchini Orecchiette - V

Pistachio mint pesto, zucchini,
goats cheese, pangrattato

240g Flank Steak - NF

Grain-fed flank steak, herb vinaigrette,
crispy polenta

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 - GFO, NFO, DFO \$40

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

Walt's Cheese Board - V, GFO \$40

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

SNACKS

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

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

With salt and spice

Oysters - GF, NF, A \$6 ea

Served natural with mignonette dressing, herb oil and
lemon

Oysters Kilpatrick - NF, A \$6.50 ea

Smoked bacon, Japanese BBQ sauce

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

Roast capsicum dressing, pangrattato

Crumbed Prawn Toast - NF, I \$18

Miso hot sauce, sesame seeds

Fried Buttermilk Popcorn Chicken - NF \$18

Fennel salt, chipotle mayonnaise

SMALL PLATES



MAKE IT A TOWER

ANY 3 DISHES BELOW FOR \$60

Calamari - NF, DF, GF, I \$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, I \$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

Smoked Pork Terrine - GFO, DF, NF \$22

Cornichons, toasted sourdough

Burrata - V, GFO, NF \$24

Vanilla burrata, heirloom tomatoes, basil, sourdough
toast

Cured Salmon - GF, DF, A \$26

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

PUB CLASSICS

Burley Beef Burger - NF, GFO, DFO \$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, I \$32

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

Pork Sausages - NF, GF \$32

Pan fried pork sausages, red onion marmalade,
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 Potato - VE, V, GF, NF, DF \$16

Chimichurri, orange, pomegranate dressing

LARGE PLATES

Crispy Herbed Polenta - V, NF \$28

Roast mushrooms, gorgonzola, rocket

Zucchini Orecchiette - V \$30

Pistachio mint pesto, zucchini, goats cheese,
pangrattato

Fried Cauliflower, - VE, V, GFO, NF, DF \$24

Capers, raisins, preserved lemon, curry vinaigrette

Barramundi - GF, NF, DFO, A \$38

Green olive butter, smoked eggplant, roast green
beans

240g Flank Steak - NF \$36

Grain-fed flank steak, herb vinaigrette, crispy polenta

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

Frozen Cheesecake Parfait - V, GFO, NF \$18

Berries, oat biscuit

Dark Chocolate Cremeux - V, NF \$16

Dark chocolate mousse, honeycomb and cinnamon
crunch

Cheese Board For Two - V, GFO \$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

A - Australian Seafood

I - Imported Seafood

M - Mixed Seafood



← SCAN ME

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

WALT
BORLEY
KINGSTON FORESHORE

