



MAIN MENU

STARTERS

CRUSTY BAGUETTE \$12
CULTURED BUTTER AND OLIVE OIL

OLIVES \$16
MARINATED AND SERVED WARM WITH BAGUETTE
AND BALSAMIC REDUCTION & OLIVE OIL

WALT'S ANTIPASTO \$49
SOFT CHEESE, MORTADELLA, PROSCIUTTO, DOUBLE
SMOKED HAM, CHILLI PASTRAMI, MARINATED
VEGETABLES, OLIVES, AIOLI, PESTO, LAVOSH AND
BAGUETTE

FRESHLY SHUCKED SYDNEY ROCK OYSTERS

NATURAL \$5 EA
PONZU, WAKAMI, CHILLI - GF \$5.5 EA
KILPATRICK - GF \$5.5EA

GIN CURED ATLANTIC SALMON - GF \$22
PICKLED FENNEL, CRUNCHY RYE GRANOLA,
BEETROOT AND AVOCADO

CHILLI MUSSELS (500G) \$22
COOKED WITH SPICY CHORIZO SAUSAGE, ROAST
TOMATO, FRESH HERBS, SERVED WITH CRUSTY
BAGUETTE

FRIED DOUBLE CHEESE KRANSKY SAUSAGE - GF \$16
SAUERKRAUT, TOMATO RELISH, MUSTARD, PARMESAN
CHEESE

EDAMAME - GF \$13
STEAMED AND TOSSED THROUGH SOY MARINATED
WAKAME AND FRIED SHALLOTS

POTATO WEDGES \$15
GUACAMOLE, SOUR CREAM, SWEET CHILLI

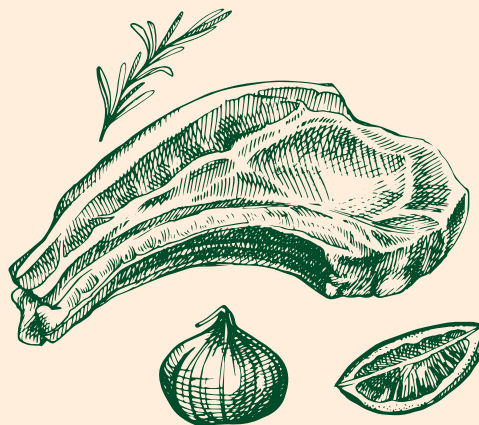
SALT & SZECHAUN PEPPER CALAMARI \$19
CITRUS AIOLI

PORK FRIES \$18
LOADED FRIES WITH PULLED PORK, HOISIN, KEWPIE,
SRIRACHA, CORIANDER AND FRIED SHALLOTS

CHICKEN MOLE TACOS (3PC) - GF \$20
TOASTED TORTILLAS TOPPED WITH REFRIED BLACK
BEANS, SLAW, AVOCADO AND FRESH LIME

TRUFFLED MUSHROOM ARANCCINI \$16
WILD ROCKET PESTO AND SHAVED PARMIGIANO
REGGIANO

WALT'S CHICKEN WINGS \$18
STICKY BLACK PEPPER SAUCE AND GREEN SHALLOTS
OR BOURBON BBQ



MAINS

CHICKEN SCHNITZEL \$28
SERVED WITH FRIES, SALAD AND CHOICE OF SAUCE

CHICKEN PARMIGIANA \$29
ROAST TOMATO SAUCE, DOUBLE SMOKED HAM AND
CHEESE SERVED WITH FRIES AND SALAD

WILD MUSHROOM RISOTTO \$29
PORCINI, KING BROWN, ENOKI, OYSTER AND
SHIMEJI MUSHROOM RISOTTO, CARNAROLI RICE,
PARMIGIANO REGGIANO AND FRESH HERBS

BEER BATTERED FISH + CHIPS \$28
SERVED WITH HOUSE SALAD, FRIES, LEMON AND
TARTARE SAUCE

MEDITERRANEAN CHICKEN BREAST \$32
SERVED WITH GARLIC EMULSION AND SPICED
VEGETABLE PEARL COUS COUS HERB SALAD

BRAISED LAMB SHOULDER PASTA \$30
RICH LAMB SHOULDER RAGOUT TOSSED THROUGH
TRADITIONAL CAPUNTI PASTA, FRESH ROCKET AND
AGED PARMESAN

PRAWN LAKSA \$28
EGG NOODLES, BEAN SPROUTS, GREEN ONION,
CORIANDER IN A SPICY COCONUT SOUP

MOROCCAN SPICED ATLANTIC SALMON \$34
QUINOA AND BARLEY TABOULEH, CRISP COS
LETTUCE, SUMAC AND CUCUMBER YOGHURT

BEEF SHORT RIB - GF \$38
DRY RUBBED BEEF SHORT RIB, SLOW COOKED AND
FINISHED WITH SMOKEY BOURBON BBQ SAUCE,
PICKLED SALSA, FRIES AND SLAW

MASSAMAN LAMB SHANK - GF \$35
SLOW COOKED IN YELLOW CURRY SAUCE, BASMATI
RICE PILAF, BROCCOLINI, FRESH CURRY LEAF AND
GREEN MANGO PICKLE

SALADS

ROAST VEGETABLE SALAD - V, VEGO, DFO \$24
ROOT VEGETABLES, CRACKED WHEAT, ZA'ATAR SPICE,
MINT PESTO, LABNEH AND TOASTED PUMPKIN SEEDS

ADD CHICKEN + \$5

GRILLED CALAMARI SALAD - GF \$26
SHAVED CUCUMBER, FRESH RICE NOODLE,
CHINESE CABBAGE, BEAN SPROUTS, CHILLI, PICKLED
PINEAPPLE, SPRING ONION, MINT, CORIANDER AND
NAM JIM DRESSING

CHAR-GRILL

BEEF SIRLOIN STEAK 350G \$45
PASTURE FED BEEF SIRLOIN SERVED WITH FRIES,
SALAD AND CHOICE OF SAUCE

BEEF SCOTCH FILLET STEAK 300G \$52
PASTURE FED BEEF SCOTCH FILLET SERVED WITH
FRIES, SALAD AND CHOICE OF SAUCE

WALTS COFFEE RUB + \$2

**SAUCES - GREEN PEPPERCORN, CREAMY
MUSHROOM, GRAVY, RED WINE GRAVY**

FEASTING MENU

CAN'T DECIDE?
LET WALT PLAY HOST WITH ONE OF THE FOLLOWING SHARING EXPERIENCES

FEED ME, WALT \$55PP

MINIMUM 2 PEOPLE
ADD DESSERT + \$10

TRUFFLED MUSHROOM ARANCCINI
WILD ROCKET PESTO AND SHAVED PARMIGIANO REGGIANO

SALT & SZECHAUN PEPPER CALAMARI
CITRUS AIOLI

CHICKEN MOLE TACOS
TOASTED TORTILLAS TOPPED WITH REFRIED BLACK BEANS, SLAW, AVOCADO AND FRESH LIME

MEDITERRANEAN CHICKEN BREAST
SERVED WITH GARLIC EMULSION AND SPICED VEGETABLE PEARL COUS COUS HERB SALAD

MASSAMAM LAMB SHANK
SLOW COOKED IN YELLOW CURRY SAUCE, BASMATI RICE PILAF, BROCCOLINI AND FRESH CURRY LEAF

FORESHORE FEAST \$75PP

MINIMUM 2 PEOPLE
ADD DESSERT + \$10

FRESHLY SHUCKED SYDNEY ROCK OYSTERS
SERVED NATURAL WITH CHARDONNAY MIGNONETTE

GIN CURED ATLANTIC SALMON
PICKLED FENNEL, CRUNCHY RYE GRANOLA, BEETROOT AND AVOCADO

CHILLI MUSSELS
COOKED WITH SPICY CHORIZO SAUSAGE, ROAST TOMATO, FRESH HERBS, SERVED WITH CRUSTY BAGUETTE

COFFEE RUBBED BEEF SIRLOIN - SERVED MEDIUM

MOROCCAN SPICED ATLANTIC SALMON
QUINOA AND BARLEY TABOULEH, CRISP COS LETTUCE, SUMAC AND CUCUMBER YOGURT

BEEF FAT POTATOES
SMOKED SALT

BROCCOLINI
TRUFFLE OIL AND AGED PARMESAN



BURGERS

ANGUS BEEF BURGER \$24
AMERICAN CHEESE, TOMATO, CRISP LETTUCE AND PICKLE MUSTARD AIOLI, GHOST PICKLES SERVED ON A SOFT MILK BUN WITH FRIES

KOREAN FRIED CHICKEN BURGER \$24
CRISPY FRIED KOREAN CHICKEN, KEWPIE MAYO, HOUSE KIMCHI SLAW AND CRISPY FRIED SHALLOTS SERVED ON A SOFT MILK BUN WITH FRIES

EGGPLANT PARMI BURGER \$24
PANKO CRUMBED EGGPLANT TOPPED WITH ROAST TOMATO SAUCE, GRILLED CHEESE, PESTO AIOLI AND COS LETTUCE ON A SOFT MILK BUN WITH FRIES

FRIED FISH BURGER \$24
BEER BATTERED FISH, CUCUMBER YOGURT, TOMATO AND CRISP COS LETTUCE ON A SOFT MILK BUN WITH FRIES

GF BUN + \$2

SIDES

FRIES \$10
GARLIC SEA SALT & AIOLI

SWEET POTATO FRIES \$10
ROSEMARY SALT & AIOLI

BEEF FAT POTATOES \$12
SMOKED SALT

BROCCOLINI \$12
TRUFFLE OIL AND AGED PARMESAN

HOUSE SALAD \$10
WHITE BALSAMIC DRESSING

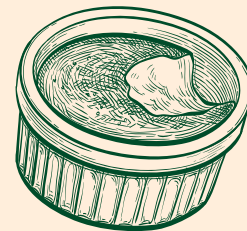
HOUSE KIMCHI \$12

SWEET

RICH CHOCOLATE FONDANT \$14
VANILLA BEAN ICE CREAM AND FRESH BERRIES

ESPRESSO BRULEE \$14
VANILLA BEAN ICE CREAM AND FRESH BERRIES

CHEESE PLATE \$39
BRIE, BLUE AND CHEDDAR CHEESE SERVED WITH QUINCE, CRACKERS AND DRIED FRUITS



10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DRINKS

LOCAL

NICK O'LEARY RIESLING, CANBERRA ACT
 NICK SPENCER GOLD LABEL CHARDONNAY, TUMBARUMBA NSW
 NICK SPENCER MEDIUM DRY RED, TUMBARUMBA NSW

GLASS

15
 18
 16

BOTTLE

70
 86
 65

SPARKLING

AZAHARA SPARKLING CHARD NV, VICTORIA
 BANDINI PROSECCO, VENETO ITA
 42 DEGREES SOUTH PREMIUM CUVEE, COAL RIVER TAS
 ROEDERER BRUT PREMIER NV, CHAMPAGNE FR

9
 13
 18

42
 62
 86
 180

WHITE WINE

TAI NUI SAUVIGNON BLANC, MARLBOROUGH NZ
 SHAW & SMITH SAUVIGNON BLANC, ADELAIDE HILLS SA
 AQUILANI PINOT GRIGIO, VENETO ITA
 THE OTHER WINE CO PINOT GRIS, ADELAIDE HILLS SA
 RISING CHARDONNAY, YARRA VALLEY VIC

9
 12
 17
 16

44
 94
 56
 82
 76

ROSÉ

SAVE OUR SOULS ROSÉ, YARRA VALLEY VIC
 AIX ROSÉ, PROVENCE FRA

15
 18

70
 86

RED WINE

ENDLESS PINOT NOIR, YARRA VALLEY VIC
 WILD ROCK PINOT NOIR, MARLBOROUGH NZ
 CREDARO FIVE TAKES CAB MERLOT, MARGARET RIVER WA
 FIRST CREEK BOTANICA SHIRAZ, HUNTER VALLEY NSW
 GNARLY DUDES' SHIRAZ, BAROSSA VALLEY SA
 WHISTLER 'SHOCK VALE' GSM, BAROSSA VALLEY SA
 SNAKE & HERRING 'DIRTY BOOTS' CAB SAV, MARGARET RIVER WA

10
 14
 12
 9
 9
 14
 15

48
 62
 56
 42
 94
 66
 70

LOCAL TAP BEER

CAPITAL BREWING SUMMIT ALE
 CAPITAL BREWING COAST ALE
 BENTSPOKE EASY REFRESHING ALE
 BENTSPOKE BARLEY GRIFFIN CANBERRA ALE
 BENTSPOKE CRANKSHAFT IPA

SCHOONER

9
 11
 9
 11
 11

PINT

11
 13
 11
 13
 13

TAP BEER & CIDER

GREAT NORTHERN
 CARLTON DRAUGHT
 CARLTON DRY
 STELLA ARTOIS
 LITTLE GREEN CIDER
 BROOKVALE GINGER BEER

8
 9
 10
 11
 10
 12

11
 12
 12
 13
 12
 15

COCKTAILS - SEE STAFF FOR COCKTAIL SPECIALS

APEROL SPRITZ

APEROL, SPARKLING, SODA

15

BLOODY MARY

VODKA, WORCESTERSHIRE, TABASCO, CITRUS, TOMATO JUICE

18

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY JUICE, CITRUS

18

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, ESPRESSO, VANILLA SYRUP

18

MARGARITA

TEQUILA, COINTREAU, CITRUS, AGAVE

18

MOJITO

WHITE RUM, CITRUS, RAW SUGAR, MINT

18

NEGRONI

GIN, CAMPARI, ROUGE VERMOUTH

20

OLD FASHIONED

BOURBON, RAW SUGAR, ORANGE BITTERS

20



PLEASE SEE STAFF FOR ROTATING TAPS, SPECIALS AND OTHER BEER & CIDER OPTIONS.