

WALTER'S LOUNGE

NIBBLE'S

Marinated Olives (DF, GF, NF, V)	8
Chicken Liver Parfait – condiments (GF/O, NF)	14
Bruschetta – burrata – tomato – sour dough (GF/O, NF, V/O) add white anchovies + \$2	16
Stuffed Jalapeño (NF, V)	14

SHARE PLATE'S – we suggest 4-6 plates to share between 2 people, or enjoy as an entree All 19

Calamari – bonito – curry – yuzu – cucumber – nori rice – radish – fish skin (DF, GF, NF)	
Mixed Carrots – wild rice – pear & ginger snow – pear salsa – bay leaf praline (DF, GF, NF, V)	
Cured Salmon – turmeric – fennel – lime – tamarind – puffed buckwheat – tomato flesh (DF, GF, NF)	
Steak & Egg – diced beef – 63° egg – worcestershire – tomato relish – pecorino – lavosh (DF/O, GF/O, NF)	
Eggplant – mozzarella whip – smoked eggplant pureé – fresh basil – spiced cashews – hummus foam (GF/O, NF/O, V)	
Pork Jowl – master stock – pomegranate glaze – coconut – toasted caraway macadamias – fresh pineapple (DF, GF)	
Baked Triple Cream Brie – maple mushroom – sour dough (GF/O, NF, V)	

MAIN'S

Local Fish – broccoli – fish croquette – pea pureé – crème fraîche – horseradish (DF/O, GF/O, NF)	36
Roast Chicken – house smoked bacon – creamed potato – beans – lemon (GF, NF)	36
Porcini Mushroom – goats cheese – spinach – pickled shiitake – pedro ximenez – celeriac (GF/O, NF, V)	30
Braised Beef Cheek – spiced pome fruit – fresh grapes – red wine reduction – toasted nuts (DF, GF, NF/O)	34
200gm Beef – sweet potato textures – balsamic witlof – cheddar aioli – chorizo – gremolata (DF/O, GF/O, NF)	43

SIDE DISHES

Roasted Cauliflower – blue cheese whip – truffle oil	
Mixed Green Vegetables – dukkah (DF/O, GF, NF/O, V)	
House Mash (GF, NF, V)	

All 9

CHEF'S SHARED TASTING MENU – 5 course menu \$60pp / \$100pp with Wine Pairing
– 6 course menu \$70pp / \$120pp with Wine Pairing

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DESSERT TO SHARE

Peanut Butter Jar

peanut butter ice-cream – banana textures – salted peanut brittle – roast white chocolate – maple snap (GF, V)

19

Lemon & Meringue

lemon sorbet – lemon curd – toasted marshmallow – almond crumble – meringue (GF, V)

19

CHEESE

Selection of cheese from Australia. Served with condiments

Triple Cream Brie – Vintage Cheddar – Blue

1 cheese	14
2 cheeses	18
3 cheeses	22

KIDS MENU AVAILABLE