

## LUNCH | from 12pm



### Snacks to share

Warm sourdough bread, aged balsamic, olive oil (GFA/DF)	4 p/p
House marinated Alto Misto olives (GF/DF/VG)	8
Tempura zucchini flowers, ricotta, lemon, herb yoghurt, parmesan (V/GF)	8 pc
Stracciatella & cherry tomato compote on grilled sourdough	14

Beef cheek Bourguignon, mash potato, Swiss brown mushrooms, cocktail onions	34
Croque Monsieur, Dijon, Gruyere, bechamel, double smoked ham, leaf salad, fries	27
House aged Riverina sirloin 200g, broccolini, shoestring fries, garlic & herb butter (GF / DFA)	39
Salmon gravlax, roast beetroot, goats cheese, fennel, orange, walnuts, dill (GF)	29
Gnocchi alla vodka, stracciatella, basil (V)	30
Pumpkin ravioli, sage burnt butter, walnuts, goats cheese, spinach (V)	28
Pan fried barramundi, charred broccolini, toasted sesame dressing, Aleppo chilli (GF / DF)	36
Beef burger, chargrilled beef pattie, aioli, pickle, Swiss cheese, shoestring fries (Cooked medium) (DFA/GFA)	26
Shoestring fries, rosemary salt, aioli (GF/DF/V)	11
Mixed leaf salad, fennel, lemon vinaigrette (GF / DF / V)	9

### **Walter's High Tea (available from 10.30am)**

**45pp**

*Limited numbers available. We can only cater to a vegetarian dietary requirement.  
Complimentary glass of sparkling wine for orders placed after 2:30pm.*

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA, Vegetarian = V,

Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site.

One bill will be presented to the table upon completion, no multiple split bills.