



## LUNCH | from 12pm

### Snacks to share

Warm sourdough bread, aged balsamic, olive oil (GFA/DF)	4 p/p
Stracciatella, heirloom tomatoes, crispy capers, green olive salsa, grilled sourdough (V/GFA)	14
House marinated Alto Misto olives (GF/DF/VG)	8
Chargrilled octopus, kipfler potato, cherry tomatoes, green olive, dill (DF/GF)	18 / 32
Twice cooked pork belly, spring greens, baby capers, celeriac puree (GF/DFA)	32
Croque Monsieur, Dijon, Gruyere, bechamel, double smoked ham, leaf salad, fries	27
250g grassfed Sirloin, mash potato, red wine jus, long rocket (GF)	39
Salmon gravlax, roast beetroot, goats cheese, fennel, orange, walnuts, dill (GF/DFA)	29
Porcini fettuccini, mixed mushrooms, peas, spinach, parmesan (V)	30
- Add on confit duck leg +9	
Pumpkin ravioli, creamy kale & spinach sauce, stracciatella, walnuts (V)	28
Pan fried barramundi, bok choy, toasted sesame dressing (GFA / DF)	36
Grilled chicken burger, chipotle mayo, guacamole, Swiss cheese, grilled pineapple, shoestring fries (GFA)	26
- Vegetarian option available (GFA)	24
Pork burger, apple & fennel slaw, smokey BBQ sauce, shoestring fries (GFA)	25
Sesame roasted pumpkin, asparagus, zucchini baba ghanoush, dukkah, pearl barley, peas	24
- Add on confit duck leg +9	
Shoestring fries, rosemary salt, aioli (GF/DF/V)	11
Mixed leaf salad, fennel, lemon vinaigrette (GF / DF / V)	9

### **WALTER'S AFTERNOON TEA** (available from 10.30am)

45pp

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.