

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 focaccia (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

MAINS

Twice-cooked pork belly, spring greens, baby capers, celeriac purée (GF/DFA)	32
250g grass-fed sirloin, mashed potato, red wine jus, long rocket (GF)	39
Salmon gravlax, roast beetroot, goat cheese, fennel, orange, walnuts, dill (GF/DFA)	29
Prawn & chorizo linguine, chilli, parsley & lemon	32
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 grilled chicken breast +6	

SIDES

Shoestring fries, rosemary salt, aioli (GF/DF/V)	11
Mixed leaf salad, fennel, lemon vinaigrette (GF / DF / V)	9
Sweet potato chips, rosemary salt, guacamole	13

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.

DairyFree = DF, DairyFree 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.