



LUNCH | from 12pm

Plates to share

Warm sourdough bread, aged balsamic, olive oil (GFA/DF/VG)	4 p/p
Stracciatella, cherry tomatoes, green olive, basil, olive oil, grilled sourdough (V/GFA)	14
Marinated mixed olives (GF/DF/VG)	8
Pork & fennel sausage roll, BBQ apple sauce	14
Yuzu salmon gravlax, avocado, Aleppo pepper, ruby grapefruit, salmon caviar, crispy rice paper (GF/DF)	16

Main Plates

Miso roasted pumpkin, Walter's Waldorf salad (V/VGA/GF/DF)	26
Gnocchetti pasta, Italian sausage, cavolo nero, lemon butter sauce, pangrattato	27
Miso salmon Niçoise salad (GF/DF)	34
Tuscan barramundi, cavolo nero, mushrooms & sun-dried tomatoes, Aleppo pepper (GF)	36
Chili & honey glazed chicken Maryland, Waldorf salad (GF/DF)	30
"Steak frites" Grilled 250g sirloin, herb compound butter, fries (GF/DFA)	39
Korean-style braised lamb shoulder, celeriac puree, pickled pear, cavolo nero, sesame seeds (GF)	35
Chargrilled beef burger, pickled jalapeños, Swiss cheese, gochujang mayonnaise, shoestring fries	26
Walter's shepherd's pie, braised lamb, rich red wine gravy, duchess potato (GF)	29
Steak sandwich on sourdough, mustard aioli, rocket, truss tomato, jalapeño, shoestring fries (DF/GFA)	28

Sides

Shoestring fries, rosemary salt, aioli (GF/DF/V)	7/12
Sweet potato chips, truffle mayonnaise (GF/DF/V)	7/12

DEVONSHIRE TEA (<i>available from 10.00am</i>)	20pp
2 buttermilk scones (1 plain & 1 raisin), homemade jam, Dollop cream and a pot of tea or coffee (GFA/VGA)	

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.

A 15% surcharge applies on Public Holidays