

# Please Order

AT THE BAR

V = VEGETARIAN VG = VEGAN  
GF = GLUTEN FREE DF = DAIRY FREE

## Bites to Share

|   |                   |
|---|-------------------|
| <b>SYDNEY ROCK OYSTERS</b> (GF)<br>with house dressing                                    | <b>EACH \$4.5</b> |
| <b>ASIAN-SPICED SQUID</b><br>with yuzu aioli  | <b>\$18</b>       |
| <b>WALT'S FRIED CHICKEN</b><br>with korean chilli sauce                                   | <b>\$18</b>       |
| <b>SPICY BUFFALO CHICKEN WINGS</b><br>with blue cheese aioli and celery sticks            | <b>\$16</b>       |
| <b>HALOUMI CHIPS</b> (V)<br>zatar yoghurt, pomegranate molasses and seeds                 | <b>\$14</b>       |
| <b>GRILLED ASPARAGUS</b><br>smoked mozzarella custard, soft-poached egg and almond crumbs | <b>\$22</b>       |
| <b>TEMPURA PRAWNS</b><br>with yuzu aioli and tamarind sauce                               | <b>\$22</b>       |
| <b>HOUSE CHARCUTERIE PLATTER</b><br>selection of cold meats, mixed olives and baguette    | <b>\$26</b>       |
| <b>CHEESE PLATTER</b><br>selection of artisan cheeses, crisps, quince and grapes          | <b>\$24</b>       |

## Burgers

...all burgers are served with shoestring fries

|  |             |
|--|-------------|
| <b>THE BURLEY CLASSIC</b><br>homemade beef patties, mustard, cos lettuce, tomato and big mac style sauce   | <b>\$21</b> |
| <b>SPICED CHICKEN</b><br>tandoori-spiced chicken, mango chutney and cos lettuce                            | <b>\$20</b> |
| <b>LA DOLCE VITA BAGUETTE</b><br>gorgonzola dolce, medium-rare sirloin, rocket and blue cheese aioli       | <b>\$23</b> |
| <b>EGGPLANT PANINI</b> (V, VG)<br>crisp eggplant, smoked cheese, mixed leaves and bonito flakes (optional) | <b>\$20</b> |

## Feasting

...a selection of Walt's favourite dishes designed to share available for 3+ people.

|  |                |
|--|----------------|
| <b>SEAFOOD FEAST</b>   | <b>\$55 PP</b> |
| <ul style="list-style-type: none"> <li>• Sydney rock oysters with house dressing</li> <li>• Asian spiced squid with yuzu aioli and house dressing</li> <li>• Pan seared salmon</li> <li>• Tiger prawns</li> <li>• Garden salad or stir fried seasonal garden vegetables</li> <li>• Shoestring fries</li> </ul> |                |
| <b>MEAT FEAST</b>  | <b>\$55 PP</b> |
| <ul style="list-style-type: none"> <li>• Haloumi chips</li> <li>• Crisp lamb ribs</li> <li>• Aged rib eye</li> <li>• Veal schnitzel</li> <li>• Salted potato with aioli and spicy salsa</li> <li>• Broccolini with katsuobushi butter and bonito</li> <li>• Shoestring fries</li> </ul>                        |                |

## Char-Grill

...served with shoestring fries, jus & salad

|                                      |             |
|--------------------------------------|-------------|
| <b>RIB EYE</b><br>400gm aged rib eye | <b>\$40</b> |
| <b>SIRLOIN</b><br>350gm sirloin      | <b>\$35</b> |

## Mains

|   |             |
|---|-------------|
| <b>12-HOUR BRAISED BEEF CHEEKS</b> (GF)<br>goat's milk polenta, natural jus and gremolata | <b>\$32</b> |
| <b>PICKLED CORN-FED CHICKEN BREAST</b> (GF)<br>heirloom carrots and almond butter         | <b>\$28</b> |
| <b>SALMON</b> (GF)<br>250gm salmon, ponzu glaze, crisp rice and broccolini                | <b>\$29</b> |
| <b>TEMPURA FLATHEAD</b><br>shoestring fries and curry mayo                                | <b>\$26</b> |
| <b>SEAFOOD LINGUINE</b><br>prawns, mussels, salmon, sea broth, and preserved lemons       | <b>\$29</b> |
| <b>ROAST DUCK MARYLAND</b><br>pickles, mustard, egg and steamed rice                      | <b>\$29</b> |
| <b>CRISP LAMB RIBS</b><br>steamed vegetables and spiced plum sauce                        | <b>\$32</b> |
| <b>VEAL SCHNITZEL</b><br>with chips and seasonal garden salad                             | <b>\$24</b> |

## Sides & Salads

|  |             |
|--|-------------|
| <b>MINI BURRATA</b> (GF, V)<br>heirloom tomato, basil and almond dressing            | <b>\$18</b> |
| <b>SHOESTRING FRIES</b><br>with aioli  | <b>\$10</b> |
| <b>SALTED POTATO</b> (V)<br>with aioli and spicy salsa                               | <b>\$14</b> |
| <b>BROCCOLINI</b> (GF)<br>with katsuobushi butter and bonito                         | <b>\$16</b> |
| <b>TUNA AND TOMATO SALAD</b> (GF)<br>seared yellowfin tuna, tomato and seven spices  | <b>\$17</b> |
| <b>WATERMELON SALAD</b> (GF)<br>watermelon, heirloom tomatoes, feta and mixed leaves | <b>\$14</b> |
| <b>STIR FRIED SEASONAL GARDEN VEGETABLES</b> (V, VG)                                 | <b>\$14</b> |

## Dessert

|   |             |
|---|-------------|
| <b>CHEESE PLATTER</b><br>selection of artisan cheeses, crisps, quince and grapes                      | <b>\$24</b> |
| <b>CHOCOLATE BROWNIE</b><br>peanut brittle, chocolate crumbs and ice cream                            | <b>\$15</b> |
| <b>COCONUT AND PASSION FRUIT MESS</b><br>coconut cream, passionfruit curd, coconut chips and pash mak | <b>\$16</b> |

## Kids Menu

|                                      |             |
|--------------------------------------|-------------|
| <b>GRILLED CHICKEN</b><br>with chips | <b>\$12</b> |
| <b>BEEF SLIDERS</b><br>with chips    | <b>\$12</b> |
| <b>MINI FISH</b><br>with chips       | <b>\$12</b> |

PLEASE SEE OUR BLACKBOARD FOR  
OUR CHEF'S DAILY SPECIALS

#WALTANDBURLEY  
 /WALTANDBURLEY 
  /WALTANDBURLEY

## Reds

...for premium wines please ask our friendly staff for the cellar list.

|  |         |
|--|---------|
| <b>2015 CABERNET MERLOT MORGANS BAY</b><br>South-East Australia        | 9   37  |
| <b>2015 PINOT NOIR FICKLE MISTRESS</b><br>Marlborough, NZ              | 12   52 |
| <b>2015 TEMPRANILLO REY DEL MUNDO</b><br>Rioja, SPA                    | 11   43 |
| <b>2015 SHIRAZ NICK O'LEARY</b><br>Canberra District, ACT              | 15   66 |
| <b>2016 CABERNET SAUVIGNON WYNN'S "THE CABLES"</b><br>Coonawarra, SA   | 13   60 |
| <b>2016 SHIRAZ LITTLE BERRY</b><br>Maclaren Vale, SA                   | 11   44 |
| <b>2014 CABERNET SAUVIGNON CLAIRAULT</b><br>Margaret River, WA         | 70      |
| <b>2016 SANGIOVESE SHIRAZ PRIMO ESTATE</b><br>Barossa Valley, SA       | 57      |
| <b>2015 GRENACHE SHIRAZ MATARO DANDELION VINE</b><br>Maclaren Vale, SA | 63      |
| <b>2014 MALBEC CATENA ZAPATA</b><br>Mendoza, ARC                       | 65      |

## Whites

...for premium wines please ask our friendly staff for the cellar list.

|  |         |
|--|---------|
| <b>2015 SEMILLON SAUVIGNON MORGANS BAY</b><br>South-East Australia | 9   37  |
| <b>2016 SAUVIGNON BLANC KINDRED SPIRIT</b><br>Marlborough, NZ      | 12   52 |
| <b>2016 RIESLING LONG RAIL GULLY</b><br>Canberra District, ACT     | 11   49 |
| <b>2016 CHARDONNAY DANCE WITH THE DEVIL</b><br>Margaret River, WA  | 14   64 |
| <b>2016 PINOT GRIS EDEN ROAD</b><br>Canberra District, ACT         | 13   54 |
| <b>2015 MOSCATO TWO HANDS</b><br>Barossa Valley, SA                | 14   45 |
| <b>2015 CHENIN BLANC MARC BREDIF VOUVRAY</b><br>Loire, FRA         | 69      |
| <b>2011 RIESLING THE LODGE HILL</b><br>Clare Valley, SA            | 67      |

## Rosé

|  |         |
|--|---------|
| <b>2016 ROSÉ TRIENNES</b><br>Provence, FRA | 13   60 |
|--|---------|

## Sparkling

|   |         |
|---|---------|
| <b>BRUT CUVÉE EMILY</b><br>King Valley, VIC             | 9   39  |
| <b>MASCARERI PROSECCO</b><br>Friuli, ITL                | 12   49 |
| <b>42 DEGREES</b><br>Coal River Valley, TAS             | 14   64 |
| <b>MOËT &amp; CHANDON BRUT IMPÉRIAL</b><br>Epernay, FRA | 100     |

## Cocktails

...for classic cocktails please ask our friendly staff.

|   |    |
|---|----|
| <b>THE DIAMOND</b><br>gin, lemon, simple syrup, raspberry                     | 18 |
| <b>GRAND FASHIONED</b><br>grand marnier, bourbon, lime, simple syrup, bitters | 18 |
| <b>EL PRESIDENTE</b><br>rum, lime, cointreau, simple syrup                    | 18 |
| <b>WALTS MARTIN</b><br>jameson whisky, vanilla, espresso, kahlua              | 19 |
| <b>EL DIABLO</b><br>tequila, lime, simple syrup, crème de cassis              | 18 |
| <b>CHAMPAGNE JULEP</b><br>sparkling wine, elderflower, lime, mint             | 19 |

## Jugs

|   |    |
|---|----|
| <b>PIMMS JUG</b><br>pimms, vodka, cucumber, mint, lime, lemon, strawberries | 32 |
| <b>RED SANGRIA</b><br>red wine, cointreau, lime, strawberries, lemonade     | 25 |
| <b>WHITE SANGRIA</b><br>white wine, cointreau, lemon, mint, apple, lemonade | 25 |

**WALT**   
**BURLEY**  
KINGSTON FORESHORE

Menu

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