

# Please Order

AT THE BAR

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

## Bites to Share

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

## Burgers

...all burgers are served with shoestring fries

<b>THE BURLEY CLASSIC</b> homemade beef patties, mustard, cos lettuce, tomato and big mac style sauce	<b>\$21</b>
<b>SPICED CHICKEN</b> tandoori-spiced chicken, mango chutney and cos lettuce	<b>\$20</b>
<b>LA DOLCE VITA BAGUETTE</b> gorgonzola dolce, medium-rare sirloin, rocket and blue cheese aioli	<b>\$23</b>
<b>EGGPLANT PANINI</b> (V, VG) 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 dresssing</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>• Broccoli with katsuobushi butter and bonito</li> <li>• Shoestring fries</li> </ul>	

## Char-Grill

...served with shoestring fries, jus & salad

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

## Mains

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

## Sides & Salads

<b>MINI BURRATA</b> (GF, V) heirloom tomato, basil and almond dressing	<b>\$18</b>
<b>SHOESTRING FRIES</b> with aioli	<b>\$10</b>
<b>SALTED POTATO</b> (V) with aioli and spicy salsa	<b>\$14</b>
<b>BROCCOLINI</b> (GF) with katsuobushi butter and bonito	<b>\$16</b>
<b>TUNA AND TOMATO SALAD</b> (GF) seared yellowfin tuna, tomato and seven spices	<b>\$17</b>
<b>WATERMELON SALAD</b> (GF) 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> selection of artisan cheeses, crisps, quince and grapes	<b>\$24</b>
<b>CHOCOLATE BROWNIE</b> peanut brittle, chocolate crumbs and ice cream	<b>\$15</b>
<b>COCONUT AND PASSION FRUIT MESS</b> coconut cream, passionfruit curd, coconut chips and pash mak	<b>\$16</b>

## Kids Menu

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

PLEASE SEE OUR BLACKBOARD FOR  
OUR CHEF'S DAILY SPECIALS

#WALTANDBURLEY



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## Reds

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

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

## Whites

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

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

## Rosé

<b>2016 ROSÉ TRIENNES</b> Provence, FRA	<b>13   60</b>
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## Sparkling

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

## Cocktails

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

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

## Jugs

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

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

Menu

