



STARTERS

GARLIC BREAD 3 slices	\$12
OLIVES & TURKISH BREAD (V, GFO) Grilled Turkish bread and marinated olives	\$14
MUSHROOM BRUSCHETTA (GFO) Sautéed mushrooms, rocket, Grana Padano cheese & beetroot relish on toasted garlic sourdough (2 slices)	\$22
BAKED CHEESE (V, GFO) Oven baked camembert cheese, candied nuts, honey, 2 slices turkish bread	\$20
LEMON & PEPPER CALAMARI PLATE Lemon Pepper Calamari, pickled veg, Aioli	\$22
MUSHROOM ARANCINI BALLS (3)(V) Panko crumbed mushroom arancini balls, truffle infused sugo sauce, Salsa verde, rocket, parmesan cheese	\$21
GRILLED CHORIZO & GARLIC PRAWNS (GFO) Aioli and Turkish Bread	\$28
PANKO CRUMBED PRAWNS (6) Side salad & sweet chilli sauce	\$20
WALTER'S TASTE PLATTER TO SHARE Mushroom arancini balls, Panko prawns, Korean fried chicken, Lemon pepper calamari, chorizo, grilled haloumi, turkish bread, salad garnish	\$45
BOWL OF CRISPY FRIES w/ aioli	\$12
BOWL OF SWEET POTATO FRIES w/ aioli	\$14



MAIN COURSE

TASMANIAN SALMON (GF) <i>Grilled Tasmanian salmon fillet (skin on) with chat potato, Asparagus, capsicum, spinach & lemon butter sauce</i>	\$38
WALTER'S PORTERHOUSE STEAK <i>Served with chips and salad with mushroom sauce</i>	\$38
FISHERMAN'S TRIO <i>Battered fish, panko prawns, lemon pepper calamari, Chips, side salad & tartare sauce</i>	\$33
ANGUS BEEF BURGER (GFO) <i>Bacon, fried egg, caramelized onion, Swiss cheese, lettuce, tomato, chips</i>	\$29
STEAK SANDWICH <i>Porterhouse steak, onion jam, roast capsicum Swiss cheese, lettuce, tomato, Turkish bun, chips</i>	\$29
CLASSIC FISH & CHIPS <i>Two pieces of battered/grilled fish, side salad & tartare sauce</i>	\$29
ADD LEMON PEPPER CALAMARI \$8 ADD PANKO PRAWNS \$8	
CALAMARI & CHIPS <i>Lemon pepper calamari, chips w/ rosemary salt, side salad & aioli</i>	\$29
FISH TACOS (3PCS) <i>Beer battered fish, chipotle mayo, avo, Corn salsa (mixed with mango, coriander, red onion, cherry tomato, Char grilled corn)</i>	\$28
BEEF TACOS (3PCS) <i>48hr slow-cooked brisket, chipotle mayo, avo, corn salsa (mango, coriander, red onion, cherry tomato, char-grilled corn)</i>	\$28
KOREAN FRIED CHICKEN <i>Crispy double-fried Korean chicken, served with house-made Korean style sweet chili glaze and refreshing coleslaw</i>	\$28

SALAD

WARM THAI BEEF SALAD (N) <i>Marinated beef strips, roasted capsicum, slaw, vermicelli noodles, mesclun lettuce, sesame seeds, cashew nut, cooked in Thai style dressing.</i>	\$29
ROASTED PUMPKIN SALAD <i>Maple-glazed roasted pumpkin served on fresh rocket with creamy sour cream, crumbled feta, shaved parmesan, pepitas and sunflower seeds.</i>	\$25

*Nuts (N) Gluten Free (GF) Vegetarian (V), Vegan(VG)
Vegan Option(VGO) Gluten Free Option(GFO)
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS