

# MR·WALKER

ON THE JETTY

## CHEF'S GOURMET MENU

### to SHARE

*selection of 1 platter per 3 people*

#### OCEAN PLATTER **gfo m**

grilled bugs, fresh natural oysters, grilled prawns, steamed garlic black mussels, house smoked cured salmon, lemon chilli squid, house preserved vegetables, bread & dips

#### THE BUTCHERS' BOARD **gfo**

crispy chicken bites, two butchers' cuts of the day, chicken wings, chorizo, corn, bread & dips

### for MAINS

*select one of the following options*

**BONELESS CHICKEN MARYLAND **gf**** corn, banana, potato galette, macadamia cream, wattleseed jus

**LAMB SHOULDER SAAG **gf**** cucumber raita, kachumber salad

**MAPLE GLAZED PORK SCOTCH **gf**** brussels sprouts, goat cheese butternut squash, prawns, cranberries

**PRAWN & SQUID INK LINGUINE **m**** yuzu-caper salsa verde, chilli, toasted sesame seeds

**SOY GLAZED EGGPLANT **vg gf**** nori, snow peas, capsicum, soba noodles  
*add chicken | prawns*

**GRILLED WA FISH OF THE DAY **gf m**** w/ asian salad, fried potato, homemade tartare sauce

### to FINISH

*select one of the following options*

**STRAWBERRY PANNA COTTA **v gf**** granola, basil strawberry salsa, strawberry custard

**FLOURLESS DARK CHOCOLATE TORTE **v gf**** raspberries, cream

**PISTACHIO BURNT BASQUE CHEESECAKE **v gf**** pistachio whipped cream, sour cherry, sesame nougatine

(v) vegetarian (gf) gluten free (gfo) gluten free option (vg) vegan (vgo) vegan option (a) australian (i) international (m) mixed

should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

service charge - 10% on sundays & 15% public holidays