

MR·WALKER

ON THE JETTY

CHEF'S SIGNATURE MENU

to START

HOMEMADE GARLIC FOCACCIA v w/olive oil & balsamic

HERB & CITRUS MARINATED GINGIN OLIVES v gf lime & rosemary

SPICED ROASTED NUTS v gf burnt honey cumin

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