

ENTREES AND SOMETHING TO SHARE

TOASTED GARLIC BREAD (3) <i>v</i>	8	MISTER WALKER'S CHICKEN WINGS	16
WARM GRILLED CHORIZO & OLIVES w/ char bread	17	marinated in honey bourbon bbq sauce w/ seeded slaw (8) <i>gf</i>	
24 HOUR SLOW COOKED VALLEY SPRING LAMB	18	GRILLED FISH TACO	20
served in a charcoal brioche w/ seeded slaw (3)		red cabbage, onion, guacamole, sour cream, lime, coriander (3) <i>gfo</i>	
CHA SIU BAO	17	PICKLED MUSSELS, SQUID & MARINATED FREMANTLE OCTOPUS	25
Asian milk buns filled with braised chilli pork w/ hoisin dipping sauce (3)		served chilled w/ char bread <i>gfo</i>	
LEMON & CHILLI SQUID	15	THE MEAT TRAY	48
w/ nam jim dipping sauce <i>gfo</i>		warm grilled chorizo, Mister Walker's chicken wings, San Daniella prosciutto, bbq glazed beef riblets, warm olives, marinated feta, char bread & dips (2)	
GRILLED FREMANTLE OCTOPUS TENTACLES	24		
smoky pimento, garlic, chilli <i>gf</i>			

OYSTERS

Natural	1/2 doz	20	1 doz	37
Kilpatrick bacon & special Worcestershire sauce	1/2 doz	21	1 doz	39
Rockefeller baked spinach & cheese sauce	1/2 doz	21	1 doz	39

INDIAN OCEAN PLATTER

grilled Exmouth chilli & garlic tiger prawns, Cowell Bay natural oysters, grilled Morten Bay bugs, pickled mussels, lemon & chilli squid, char bread & dips (serves 2)	65
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MAINS

TIMBER HILL SOUS VIDE PORK CHEEK	28	FRESH WA FISH FROM THE MARKET <i>Market Price</i>	
apple & leek beignet, roasted leeks & prune puree		see daily specials	
VALLEY SPRING DUO OF LAMB	31	CIDER BATTERED OR GRILLED WA FRESH FISH OF THE DAY	30
braised shoulder, grilled rump, chantenay carrots, confit potato <i>gfo</i>		served with garden salad & hand cut chips	
STICKY ONION GLAZED TENDER RIDGE BEEF	32	SOUTH WEST CHILLI & BLACK PEPPER MUSSELS	27
loaded potato skin, baby gem & blue cheese salad <i>gfo</i>		w/ crunchy bread <i>gfo</i>	
TENDER RIDGE SCOTCH FILLET (300GM)	38	QUINOA & WARM CHORIZO SALAD	26
seeded slaw & hand cut chips, w/ mushroom, peppercorn, béarnaise or jus <i>gfo</i>		w/ fennel & orange <i>gfo vo</i>	
CHAR GRILLED CHICKEN BREAST	24	BAKED GOAT CHEESE WITH SWEET POTATO & SAGE DAUPHINOISE	30
green mango, red cabbage, fried shallots w/ nouc cham dressing <i>gfo</i>		with caramelized shallots, walnut brittle & red onion gravy <i>v</i>	
EXMOUTH KING PRAWNS WITH CAPELLINI	29		
chilli, spinach, smoky pimiento & finger lime pearls			

SIDES

BLUE CHEESE SALAD <i>gf v</i>	8
CRISPY ASIAN SALAD <i>gf v</i>	8
GREEN BEANS, CHILLI & GARLIC <i>gf v</i>	8
HAND CUT CHIPS (SKIN ON) CHIPOTLE MAYO <i>gf v</i>	8
CREAMY MASH POTATO <i>gf v</i>	8

DESSERTS

GULAB JAMUN	12
sweet, decadent milk & sugar dumpling w/ mango kulfi & pistachio crumble <i>v</i>	
“COFFEE AND DONUT”	12
espresso mousse & Italian meringue <i>v</i>	
WARM BURNT APPLE CAKE	12
vanilla custard & vanilla bean ice cream <i>v</i>	
MISTER WALKER'S ICE CREAM SUNDAE (SERVES 2 PEOPLE)	17
trio of gourmet ice creams w/ strawberries, coconut sport, mango, biscotti & honeycomb	
WEST AUSTRALIAN CHEESE BOARD SELECTION	28
served with apple, apricot, prune chutney & crackers	