

# **WALTERS** **MENU**

Wednesday-Sunday  
 Lunch 11:30am-2pm  
 Dinner 6pm-8pm

## ENTREE

### GARLIC BREAD [V]

Crusty sourdough, real butter, fresh garlic & parsley

### CHIPS

With tomato sauce or aioli

### SOUP OF THE DAY

See specials. Served with garlic bread

### WALTERS PRAWN COCKTAIL

Australian tiger prawns, iceberg lettuce, marie-rose cocktail sauce

\$7 **BUTTERNUT & LEEK** \$12

### ARANCINI [V/VEGAN OA]

Lightly fried risotto balls, rocket, toasted pine nuts, tomato sugo & shaved parmigiano-reggiano

\$10

### CRISPY SQUID

\$15

\$11

Salt, pepper & five spice seasoned Australian squid, aioli, pickled beanshoots, cucumber ribbons

\$16

### CRISPY MUSHROOM [V/VEGAN OA]

\$15

Salt, pepper & five spice seasoned mushrooms, aioli, pickled beanshoots, cucumber ribbons

## MAIN

### ROAST OF THE DAY [GFOA]

See specials. Served with roast vegetables, green beans & rich gravy

\$22

### CURRY OF THE DAY [GFOA]

\$24

See specials. Chef's signature, authentic curries, served with steamed basmati rice & grilled roti

### FISH & CHIPS [GFOA]

Battered, crumbed or grilled New Zealand Hoki fillets, chips, house salad & tartare

\$22

### GARLIC PRAWNS

\$28

Pan fried Australian prawns with garlic, spring onion, cream & white wine. Served with steamed basmati rice

[NZ Hoki is sourced from a certified sustainable fishery]

### FREE RANGE CHICKEN BREAST SCHNITZEL

Served with chips, house salad

\$23

### CRISPY SQUID

\$24

Salt, pepper & five spice seasoned Australian squid, aioli, pickled beanshoots, cucumber ribbons & chips

### BUTTERNUT & LEEK ARANCINI [V/VEGAN OA]

Lightly fried risotto balls, rocket, toasted pine nuts, tomato sugo & shaved parmigiano-reggiano

\$22

### CRISPY MUSHROOM [V/VEGAN OA]

\$24

Salt, pepper & five spice seasoned mushrooms, aioli, pickled beanshoots, cucumber ribbons & chips

### CHICKEN PAPPARDELLE [VOA] \$24

Pappardelle tossed with sliced free range chicken breast, mushrooms, soft dried tomatoes, rocket, cream & shaved parmigiano-reggiano

### 250G MSA PORTERHOUSE 350G MSA RUMP

\$32

\$28

Steaks served with potato gratin & steamed broccolini

## SAUCES & TOPPINGS

Rich gravy, peppercorn gravy or creamy mushroom sauce \$2.5

Creamy garlic sauce or red wine jus \$3.5

Parmigiana \$4.5

Garlic prawn \$9

## SIDES

**GARDEN SALAD [GF/V]** \$5

mixed leaves, cucumber, spanish onion, cherry tomatoes, julienne carrot & house dressing

**MASHED POTATO [GF/V]** \$5

desree potatoes, butter & cream

**POTATO GRATIN [GF/V]** \$7

sliced potato & sweet potato baked with cream, butter & cheese

**VEGETABLE MEDLEY [GFO/VEGAN]** \$7

roasted & steamed seasonal vegetables with rosemary salt

**TO SWAP CHIPS OR SALAD TO MASHED POTATO OR VEGETABLES** \$3

# SF DESSERT MENU

**ICE CREAM SUNDAE**  
[V/GFOA]

With choice of sauce, crushed peanuts & chocolate filled wafer

**\$8 WALTERS AFFOGATO**  
[V/GF]

Espresso coffee, vanilla bean ice cream & milk chocolate shot

**\$10**

**WARM PEANUT BUTTER & MAPLE PUDDING [VEGAN OA]**

With dollop cream & vanilla bean ice cream

**\$10 INDIVIDUAL BAKED CHOCOLATE CHEESECAKE**  
[V/GF]

With raspberry sauce & dollop cream

**\$10**

## HOT DRINKS

**TEA & COFFEE**

Espresso coffee, selection of teas

**\$4**

Upgrade to a mug

**\$1**

Soy or almond milk

**\$1**