

WALSH
BAY
KITCHEN

DINNER

PRIX FIXE

2 COURSE \$65

3 COURSE \$78

ENTRÉE

Salmon gravlax, asparagus salad, sauce gribiche, rye crackers

Roast carrot tart, almond cream, vadouvan vgn

Chicken liver pate, Pedro Ximenez, toasted brioche, cornichon gfo

Burrata, beetroot, chive oil, lemon myrtle v gf

Fried calamari, smoked tomato & harissa jam, lemon gf

MAIN

Duck confit, potato gallete, frizze salad, hazelnut dressing gf

Roast lamb rump, artichoke, fennel, salsa verde, pangrattato df

Humpty Doo barramundi, charred zucchini, white beans, chorizo, tomato gf df

Steak frites: Pasture fed sirloin, fries & café de Paris butter gf

Potato gnocchi, zucchini, eggplant, tomato, pangrattato, oregano vgn

SIDES + 12.0

Skin on fries, rosemary, sea salt, aioli vgn gf

Red velvet lettuce, white balsamic vinaigrette vgn gf

Steamed seasonal greens, salsa verde vgn gf

Garlic & rosemary focaccia

DESSERT

Pavlova, kiwi, raspberry, elderflower gf

Chocolate torte, crème fraiche gf

Earl grey petit pot au crème, pistachio biscotti

French brie + accompaniments +4

1.5% SURCHARGE APPLIES ON CARD TRANSACTIONS.

15% SURCHARGE ON PUBLIC HOLIDAYS APPLY.

WE CATER FOR MOST DIETARY REQUIREMENTS. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE

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