

WALSH
BAY
KITCHEN

LUNCH

Roast carrot tart, almond cream, vadouvan vgn	24
Chicken liver pate, Pedro Ximenez, toasted brioche, cornichon	26
Fried calamari, smoked tomato & paprika jam, lemon gf df	24
Duck confit, potato gallette, frizzle salad, hazelnut dressing gf	38
Humpty Doo barramundi, charred zucchini, white beans, chorizo, tomato gf, df	44
Steak frites: Pasture fed sirloin, fries & café de Paris butter	43
Potato gnocchi, zucchini, eggplant, tomato, oregano vgn	32

SIDES

Skin on fries, rosemary, sea salt	12
Red velvet lettuce, chardonnay vinaigrette vgn gf	14
Garlic & rosemary focaccia v	12

DESSERTS

Pavlova, kiwi, raspberry, elderflower gf	14
Chocolate torte, crème fraiche gf	14
Earl grey petit pot au crème, pistachio biscotti	14
French brie + accompaniments	18

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