



WALKERS ARMS

EVENTS CENTRE

TO START OR TO SHARE

HOUSE-MADE DIPS (2) charred pita bread & marinated olives	\$12 (V)
OYSTERS NATURAL shallot vinaigrette	6 \$18 12 \$35 (GF)
OYSTERS KILPATRICK lemon wedges	6 \$20 12 \$38
OYSTERS VIETNAMESE confit chilli, crispy shallot & nam jim dressing	6 \$20 12 \$38 (GF)
1KG CHICKEN WINGS spicy buffalo & blue cheese sauce	\$18
SPRING ROLLS	
CONFIT DUCK (2) Asian hoisin sauce	\$14
VEGETARIAN (2) maple soy dipping sauce	\$14 (V)
HOUSE-SMOKED SALMON FILLET horseradish pickled cauliflower & candied beets	\$16.5 (GF)
CRISPY CHILLI SQUID mixed greens & Asian dressing	\$14
ARANCINI BALLS pumpkin & sundried tomato with aioli	\$13 (V)
CRISPY PORK BELLY apple remoulade & blood orange vinaigrette	\$17 (GF)
POLENTA CHIPS parmesan, truffle oil & black pepper	\$11.5 (V)
SOUTHERN-FRIED CHICKEN STRIPS ranch dressing & bitter leaves	\$15
DRINKERS PLATTER salt & pepper squid, duck spring rolls (2), buffalo wings, pork sliders (2), mini beef burgers (2), chips & sauces	\$55

SIDES

SEASONAL MIXED LEAVES lemon & herb dressing	\$7 (V)
CONFIT POTATOES mixed herbs	\$9 (V)
BOWL OF CHIPS aioli	\$8 (V)
WEDGES sweet chilli sauce & sour cream	\$10 (V)

MAINS

300G RUMP	\$29
300G BLACK ANGUS PORTERHOUSE	\$34
<i>Steak options are grain-fed & served with confit potatoes & broccolini</i>	
PAN-ROASTED SALMON wild spinach puree, saffron potatoes & burnt shallots	\$28 (GF)
CRISPY-SKINNED CHICKEN BREAST potato galette, pickled enoki, kale & blonde ale jus	\$26 (GF)
LINGUINI MARINARA prawns, mussels, squid, salmon, rose sauce, chilli & garlic ciabatta	\$28
BURNT BUTTERED SCALLOPS (5) roast cauliflower, squid ink & pickled lemon zest	\$23 (GF)
SA PORK CUTLET bok choy, carrot puree, honey mustard & Asian sauce	\$23 (GF)
PAN-FRIED GNOCCHI broad beans, cherry tomatoes, beetroot puree, fresh basil & goats curd	\$23 (V)
ADD CHICKEN	\$6

SALADS

CAESAR cos lettuce, bacon, pecorino, croutons, poached egg, anchovies & Caesar dressing	\$16
ADD GRILLED CHICKEN	\$6
RAW beetroot, kale, daikon, carrot, mung beans & lemon herb dressing	\$16 (V/GF)
ADD GRILLED CHICKEN	\$6
VIETNAMESE BOWL poached coconut chicken, crispy pork, cucumber ribbons, pickled carrot, noodles, spicy dressing & spring rolls	\$20 (VO)
LAMB grilled lamb back strap, roast pumpkin, feta, pine nuts, onion, spinach & lemon garlic dressing	\$22 (GF)

DIETARY OPTIONS

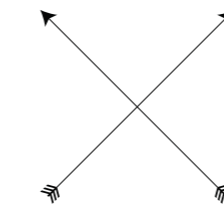
GF = GLUTEN-FREE | GFO = GLUTEN-FREE OPTION
 VO = VEGETARIAN OPTION | V = VEGETARIAN | VE = VEGAN
 PLEASE INFORM STAFF WHEN ORDERING

FAVOURITES

SEAFOOD PLATE beer-battered fish, oysters kilpatrick (2), king prawns (2), salt & pepper squid, house salad, chips, tartare sauce & lemon	\$35
SALT & PEPPER SQUID chips, house salad, aioli & lemon	\$20
FISH & CHIPS beer-battered fish, chips, house salad & tartare sauce	\$20
BEEF CHEEK CHEESE BURGER house-made pickles, mustard, cos lettuce, Swiss cheese & chips	\$20
SOUTHERN FRIED CHICKEN BURGER buttermilk marinated chicken breast, secret spice mix, bacon, cheese, lettuce, tomato & chips	\$20
WALKERS BURGER house-made beef pattie, bacon, cheese, lettuce, tomato, chipotle aioli & chips	\$20
CHICKEN SCHNITZEL fresh-crumbed chicken breast, chips & house salad	\$20
300G ANGUS BEEF SCHNITZEL fresh-crumbed, chips & house salad	\$22
EGGPLANT PARMIGIANA fresh-crumbed eggplant, nap sauce, mozzarella, chips & house salad	\$20

SAUCES & TOPPINGS

Gravy, Peppercorn, Mushroom, Diane	\$2.5
Parmigiana, Creamy Garlic, Red Wine Jus	\$4
Tomato, BBQ, Sweet Chilli Sauce, Sour Cream, Mustard (Dijon, Seeded or English)	\$1



SERVICE TIMES

MONDAY-THURSDAY LUNCH 12PM-3PM
 DINNER 5.30PM-9PM
 FRIDAY-SUNDAY 12PM-9PM
 LATE NIGHT MENU 9PM-10.30PM FRI & SAT ONLY
 ORDER AT KITCHEN COUNTER

BREADS & PIZZAS

GARLIC FLAT BREAD confit garlic butter & mixed herbs	\$5.5 (V)
CHEESY GARLIC & ROSEMARY FLAT BREAD mozzarella & confit rosemary garlic oil	\$12 (V)
ADD FETA	\$2
DOUGH BALLS cheesy dipping sauce	\$12 (V)
MARGHERITA nap sauce, mozzarella, tomato, bocconcini & basil oil	\$17 (V)
VEGETARIAN nap sauce, mozzarella, zucchini, eggplant, goats' cheese & basil	\$18 (V)
PEPPERONI cheesy sauce base, pepperoni & fresh oregano	\$17
BBQ CHICKEN nap sauce, mozzarella, roasted chicken, bacon, onion & bbq sauce	\$19
ITALIAN mozzarella, prosciutto, basil oil, bocconcini & rocket	\$19
HAWAIIAN nap sauce, mozzarella, smoked ham & pineapple	\$18
SUPREME nap sauce, mozzarella, smoked ham, sopressa, onion, capsicum & olives	\$20

GLUTEN-FREE PIZZA BASE ADD \$4

DESSERT

CHOCOLATE LAVA CAKE raspberry ice cream & raspberry crisps	\$10
CRÈME BRULEE burnt orange ice cream, almond flakes & lemon curd	\$10
PASSION FRUIT DELICE meringue kisses & coconut ice cream	\$10 (VE)
TRIO OF ICE CREAM chefs' selection	\$8

COFFEE & TEA

Coffee & tea is available.
 Please ask staff for assistance