



# 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)

**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

*Steak options are grain-fed & served with confit potatoes & broccolini*

**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** 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)

## 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

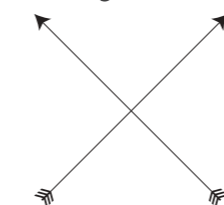
**EGGPLANT PARMIGIANA** fresh-crumbed eggplant, nap sauce, mozzarella, chips & house salad \$20

## 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**

**MARGHERITA** nap sauce, mozzarella, tomato, bocconcini & basil oil \$17 (V)

**VEGETARIAN** nap sauce, mozzarella, zucchini, eggplant, goats' cheese & basil \$18 (V)

**PEPPERONI** nap sauce, pepperoni & fresh oregano \$17

**BBQ CHICKEN** nap sauce, mozzarella, roasted chicken, bacon, onion & bbq sauce

**ITALIAN** mozzarella, prosciutto, basil oil, bocconcini \$19 & rocket

**HAWAIIAN** nap sauce, mozzarella, smoked ham & pineapple \$19 \$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** passionfruit coulis & coconut ice cream \$10 (VE)

**TRIO OF ICE CREAM** chefs' selection \$8

## DIETARY OPTIONS

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

## COFFEE & TEA

Coffee & tea is available.  
Please ask staff for assistance