

# NIBBLES AND SOMETHING TO SHARE

<b>HOMEMADE GARLIC ROLLS (v)</b> w/ butter, olive oil & lentil dukkah	10	<b>TEMPURA SPICED FISH TACO (3) (gf)</b> finger lime caviar w/ lemon myrtle emulsion in chickpea soft tacos	26
<b>WARM MARINATED GINGIN OLIVES (v) (gf)</b> w/ lime & rosemary	12	<b>SRIRACHA CHICKEN WINGS (10) (gf)</b> Mister Walker's sriracha tossed chicken wings	19
<b>SPICED COATED MIXED NUTS (v) (gf)</b> w/cumin & shallots	9	<b>GRILLED SHARK BAY SCALLOP (gf)</b> w/ Pico de Gallo & crispy chicken skin	5.50
<b>FRESH SHUCKED OYSTERS ON THE ROCKS (gf)</b> <b>Natural</b> <b>Kilpatrick</b> <b>BBQ</b> chilli tamarind sauce	4.50 5.50 5.50	<b>BBQ LAMB TENDERLOIN (gf)</b> BBQ sliced lamb w/ chimichurri, endive & chilli maple	28
<b>LEMON &amp; CHILLI SQUID (gf)</b> w/ namjim dipping sauce	24	<b>STEAK TARTARE (gfo)</b> w/ piccalilli, egg yolk & saltine crackers	27
<b>WA GRILLED OCTOPUS (gf)</b> w/ vindaloo plum chutney & fried herbs	28	<b>BEETROOT FALAFEL (v) (gf)</b> w/ tahini yoghurt, pickled beetroot & flat bread	23
<b>CRISPY "kung pao" CHICKEN (gf)</b> boneless chicken thighs w/ capsicum, szechuan pepper, dried chilli & cashew nuts	23	<b>HALOUMI &amp; ZUCHINNI FRITTERS (5) (v) (gf)</b> w/ cucumber labneh, wattle seed & lentil dukkah	23

## MAINS

<b>SPICED LAMB RAGU PAPPARDELLE</b> w/ mushroom, capsicum & rocket	39	<b>BEEF CURRY GNOCCHI</b> w/ pumpkin, green peas, cauliflower & curry leaves	37
<b>GRILLED KANGAROO FILLET (gf)</b> w/ roasted beetroot & chickpea salad & chimichurri	40	<b>CRISPY PORK BELLY (gf)</b> w/ sambal colo colo, cos lettuce & rice cake	37
<b>COCONUT &amp; LEMONGRASS SEAFOOD BROTH (gfo)</b> Shark Bay bugs, prawns, mussels, squid, white fish & garlic sourdough	40	<b>FRESH WA FISH FROM THE MARKET (gfo)</b> market price   see specials	
<b>PARMESAN CHICKEN SCALLOPINI (gf)</b> w/ endive, king oyster mushrooms & burnt lemon cream	36	<b>GRILLED OR BATTERED WA FRESH FISH OF THE DAY (gf)</b> w/ Asian salad, fried potatoes & homemade tartare sauce	35
<b>SHARK BAY PRAWN LINGUINE</b> w/ cherry tomato, broccolini & fermented chilli pesto	39	<b>ROASTED CHIPOTLE CAULIFLOWER (v) (gf)</b> w/ herb tabouleh, lotus root, pickled cucumber, labneh & tahini dressing Add prawns \$9 Add chicken \$6	29
<b>LAMB RIB CON CARNE (gf)</b> Baby back ribs w/ sweet potato tabouleh, corn rib salsa & Greek yoghurt	38	<b>GRILLED TOFU SHAWARMA BOWL (v) (gf)</b> w/ hummus, schug, Mediterranean salad, sumac, pickled chillies tahini & amba sauce	29

## SHARING PLATTERS

### OCEAN PLATTER (gfo) 77

Shark Bay bugs, lemon chilli squid, fresh oysters, grilled prawn cutlets, mussels, smoked salmon, house pickled veg, char bread & dips

### THE BUTCHERS BOARD (gfo) 72

crispy chicken, slow cooked brisket, grilled lamb ribs, sriracha chicken wings, grilled chorizo, char corn, char bread & dips

### THE LAMB BANJO (gf) 72

slow roasted lamb banjo  
w/ roasted root vegetables & cauliflower cheese

## FROM THE GRILL

### Australia's finest carbon neutral certified beef (gf)

### 100 DAY GRAIN FED RESERVE SIRLOIN (300gm) 45

### FIVE FOUNDERS EYE FILLET OF BEEF (200gm) 45

both served with potato dauphinoise, honey roasted carrots & a choice of sauce: creamy blue cheese & onion, bearnaise, black pepper & cranberry or jus

## SIDES

### HONEY GLAZED PUMPKIN (v) (gf) 10

w/ cumin & garlic

### FRIED POTATOES & AIOLI (v) (gf) 10

### GARLIC WHIPPED POTATOES (v) (gf) 10

### STIR-FRY ASIAN GREENS (v) (gf) 10

w/ chilli, garlic & sultanas

### CAULIFLOWER CHEESE (v) (gf) 10

### CRISPY ASIAN SALAD (v) (gf) 10

## DESSERTS

### TOBLERONE CHEESECAKE (v) (gf) 14

w/ salted banana caramel & whipped cream

### PASSIONFRUIT CURD (v) (gfo) 14

w/ meringue & strawberry gel

### GRAPEFRUIT GRANITA (v) 14

w/ yoghurt panna cotta & basil

### GIANDUJA (v) (gf) 14

dark chocolate w/ hazelnuts & berry salsa

### APPLE TART MILLE-FEUILLE (v) 14

w/ coconut pastry cream, cinnamon walnut crumble & vanilla ice cream

### MR W. ICE CREAM GRAZING PLATTER (v) 25

trio of in-house crafted ice cream, seasonal fruits, crumble & nuts

### CHEESE SELECTION

all served with prunes, nuts, quince paste, lavosh & crackers

### HARD 10

### SOFT 10

### BLUE 10

(v) vegetarian

(gf) gluten free

(gfo) gluten free option

*Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk products. For more info please speak to duty manager.*

15% Surcharge applicable on Public Holidays

**Mr**  
**W** | *Mister*  
**WALKER**

LUNCH/DINNER  
**MENU**