Starters

Garlic Bread \$6.00
Garlic & chive continental bread

Firecracker Prawns \$10.90
Australian prawns (5) dipped in a spicy batter then rolled in
Japanese Panko crumbs, with a wild lime, chilli & ginger
dipping sauce

Daily Soup Special \$6.00 Please refer to our friendly staff for today's special (af)

Prawn Cocktail \$8.90
Prawns (6) with crispy iceberg lettuce & house made cocktail sauce (gf)

Salt & Pepper Crocodile \$12.00 Sea salt & lemon pepper crocodile with julienne vegetables & hoi sin dipping sauce

Tempura Soft Shell Crab \$12.00 Spiced tempura battered soft shell crab with a crisp Asian salad

Walter's Signature Dishes

Porchetta \$28.90

A traditional Italian roast pork belly infused with rosemary, black pepper & toasted fennel seed, accompanied with broccolini, baby carrots, caramelized shallots & a saffron aioli (gf)

Slow Cooked Lamb Shoulder \$28.90

Australian saltbush lamb shoulder, slow cooked in 5 Seeds apple cider, aromatic herbs & stock vegetables, served with creamy garlic mash potato & baby vegetables (gf)

Atlantic Salmon \$27.90

Fillet of Atlantic salmon, blanched broccolini, grilled asparagus, roast kipfler potatoes with sauce gribeich & Spanish onion pickled in raspberry vinegar (gf)

Angus Beef Rump Steak \$28.90

Coorong Angus Beef rump steak (300grams) served with golden fries, crisp garden salad & your choice of sauce: Bush chutney, red wine jus, plain gravy, mushroom, diane or pepper

Garlic prawn Topping \$6.00

Walters Grill \$34.00

Sirloin steak (200 grams), chorizo sausage, chevapchichis, smokey bacon & grilled roma tomato, steakhouse chips, side salad & your choice of sauce:

Bush chutney, red wine jus, plain gravy, mushroom, diane or pepper Upgrade with a fried egg & onion rings \$5.00

Garlic Prawns topping \$6.00

Walter's Classics

Garlic Prawns \$19.90

Australian prawn tails with long grain basmati rice & a garlic white wine cream sauce (gf)

Chicken Schnitzel \$16.90

Crumbed chicken breast schnitzel with golden chips, side salad & your choice of gravy

(Plain, Dianne, Pepper or Mushroom)

Parmigiana topping \$2.00

Garlic prawn topping \$6.00

Seafood Platter for 1 \$24.90 for 2 \$45.00 SA garfish, sea salt & lemon pepper squid, Australian Panko crumbed prawns, with golden chips, side salad & a house made lemon & caper aioli

SA Garfish 2 piece \$18.90 3 piece \$22.90 SA Garfish fillets with golden chips, served either battered, grilled or crumbed with a side of salad & house made lemon & caper aioli

Sea Salt & Lemon Pepper Squid \$19.90

Australian pineapple cut squid coated with sea salt & lemon pepper flour, lightly fried & served with a side salad, golden chips & house made lemon & caper aioli

Rogan Josh \$16.90

Tender slow cooked beef in tomato & fragrant Indian spices, served with long grain basmati rice, cucumber raita & a poppadom

Panko Prawns \$19.90

Crunchy Japanese crumbed prawns with golden chips, side salad & house made lemon caper aioli

Pasta & Salad

\$16.90

\$18.90

Pasta Carbonara

Pan fried bacon, spring onions & swiss brown mushrooms in a garlic cream sauce infused with black pepper

Pasta Espanola

Chorizo sausage, black olives, marinated artichokes, baby spinach served in a rich Napolitana sauce

Spinach & Ricotta Cannelloni \$19.90

Spinach & ricotta cannelloni with pesto infused Napolitana sauce served with a rocket & parmesan salad

Moroccan Chicken Salad \$18.90

Warm salad of Moroccan spiced chicken, baby spinach, caramleised pumpkin, cous cous, barberries, toasted sunflower seeds & spiced yoghurt

Sides

Rosemary & sea salt kipfler potatoes (gf)	\$5.00
Sweet potato fries with garlic aioli	\$8.90
Steakhouse chips with garlic aioli	\$5.00
Beer battered onion rings	\$4.00

Something For The Kids

All Meals \$8.90 Available for all children 12 years & under

Crumbed Chicken Breast Nuggets

Served with golden chips & tomato sauce

SA Garfish

Battered SA garfish, served with golden chips & tomato sauce

Pasta Napolitana

Linguini pasta, Napolitana sauce & parmesan cheese

Calamari Rings

Crumbed calamari rings served with golden chips & tomato sauce