

## À LA CARTE

### ENTRÉE

- Sourdough bread & cultured butter **7**
- Arancini, mixed mushroom & chestnut mayo (v) **14**
- Steamed rice paper roll, prawn, fennel, ginger & soy sauce (gf, df) **17**
- Raw salad of beans, sprouts, zucchini, watermelon & preserved lemon dressing (gf, df, ve) **16**
- Chicken liver pâté, elderflower jelly, crispy bread & frisée **16**
- Pulled pork shoulder, brioche, gremolata & wasabi mayo **19**

### MAIN

- Pappardelle, confit duck, cherry tomato & rocket **29**
- Steamed salmon on banana leaf, leek, shallot, ginger & soy sauce (gf, df) **31**
- Sweet potato noodle, cauliflower, mushroom & chestnut cream (gf, v) **28**
- Pork cutlet, bok-choy, eggplant, sichimi & Shaoxing glaze (gf, df) **33**

### SIGNATURE

- Slow cooked beef rump, potato, apple & sweet soy sauce (df) **34**
- To Share*
- Twice cooked half duck, asian greens & Sichuan pepper sauce (gf, df) **64**

### SIDES

- Slow cooked carrot, fennel seeds & honey (gf, df) **8**
- Mixed leaf salad & lemon myrtle dressing (gf, df, v) **7**
- Chips & sriracha mayo (gf, df, v) **9**

### Something Sweet

- Dark chocolate cake, chestnut cream & lime sorbet (gf) **14**
- Orange panna cotta & biscotti **14**
- Caramel mousse & dulce de leche **14**
- Selection of cheese, fruit, lavosh & fruit paste **24**
- Affogato, vanilla ice cream & espresso **8.5**
- Add your favourite liqueur to your Affogato **6**
- Choose from Frangelico, Kahlua, Cointreau, Disaronno Amaretto*

(gf) gluten free | (df) dairy free | (v) vegetarian | (ve) vegan  
If you have any dietary requirements please ask your waiter.

WALSH  
BAY  
KITCHEN