

# WALSH BAY KITCHEN

## ENTRÉE

Sourdough, whipped butter, olives. (v)	<b>8</b>
Potato cake, spinach, crème fraîche. (gf)	<b>14</b>
Crispy brussel sprouts, kale, indian date. (gf, v)	<b>16</b>
Smoked trout, school prawns, avocado, feta. (gf)	<b>18</b>
Braised ham, pea cream, mustard, apricot. (gf)	<b>18</b>
Black linguine, scallops, fresh herbs, XO. (df)	<b>19 / 28</b>
King salmon sashimi, citrus soy, pickle. (df, gf)	<b>22</b>

## MAINS

Swordfish, ravioli, leek, sauce vierge.	<b>29</b>
Salmon, crab & celeriac remoulade, lemonade sauce. (gf)	<b>29</b>
Wild rice, couscous, quinoa, spinach, winter radish, chili, soft egg. (v)	<b>26</b>
Kurobuta pork chop, puffed grain, water spinach, garlic chili butter. (gf)	<b>32</b>
Wagyu rump (medium), chimichurri, labneh, artichoke crisps. (gf)	<b>34</b>
Barramundi, celery, paw paw, sea banana, elderflower. (gf)	<b>29</b>

## TO SHARE

*Our signature dish.*

Crispy half duck, orange, szechuan, greens. (gf, df)	<b>57</b>
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(gf) gluten free | (v) vegetarian | (df) dairy free

10% surcharge applies on public holidays

## SIDES

French fries, aioli. (gf, v, df)	<b>7</b>
Mixed leaf salad, lemon dressing. (gf, v, df)	<b>7</b>
Broccolini, chilli & thyme salt. (gf, v, df)	<b>9</b>

## DESSERT

Dark chocolate cake, hazelnut, marshmallow, lime sorbet. (gf)	<b>14</b>
Panna cotta, orange, biscotti.	<b>14</b>
Strawberry tartlet, banana salad, szechuan syrup.	<b>14</b>
Selection of premium cheese, fruit, lavosh, fruit paste.	<b>24</b>
Affogato, vanilla ice cream, espresso. (gf)	<b>8.5</b>
Add your favourite liqueur to your affogato.	<b>6</b>
Choose from frangelico, kahlua, cointreau, disaronno amaretto.	

# WALSH BAY KITCHEN

## GLOSSARY

### **Black Linguini**

Classic egg pasta tinted with the ink of cuttlefish or squid imparting a delicate marine flavour.

### **Celeriac**

Or knob celery has a subtle, celery-like flavour, with nutty overtones.

### **Chèvre**

A fresh, light-textured, rindless goats cheese that is similar to cream cheese, softer and fluffier.

### **Chimichurri**

A green sauce used for grilled meat, originally from Argentina. It is made of finely-chopped parsley, minced garlic, vegetable oil, oregano, and white vinegar.

### **Citrus soy**

Otherwise known as Ponzu is a citrus-based sauce commonly used in Japanese cuisine. It is tart, with a thin, consistency and a dark brown colour.

### **Crème Fraîche**

A French variation of sour cream, is a mildly acidic, slightly nutty tasting, thick cultured cream.

### **Elderflower**

The flower of the Elderberry bush. In cooking elderflower cordial is an aromatic syrup used to add depth of flavour.

### **Kurobuta Pork**

Is the most highly prized pork in Japan and comes from the ancient breed of pig known as Black Berkshire and is regarded as the highest quality pork in the world.

### **Lavosh**

Is a thin, crunchy Middle Eastern bread.

### **Labneh**

A soft, Lebanese cream cheese made from strained Greek style yogurt.

### **Radicchio**

A leaf vegetable which resembles red cabbage and has a bitter and spicy taste, which mellows when it is grilled or roasted.

### **Sashimi**

A Japanese delicacy consisting of very fresh raw meat or fish sliced into thin pieces.

### **Sea Banana**

Or beach banana is sweet and salty in flavour and goes perfectly with many dishes.

### **Sourdough**

Artisan bread made using a natural three day fermentation process similar to making wine or cheese.

### **Szechuan**

Or Sichuan peppercorn, also known as Chinese coriander, is a commonly used spice in Chinese, Tibetan, Nepali, and Indian cuisine.

### **Wagyu**

Japanese breed of cattle, the most desired of which is genetically predisposed to intense flavour and marbling. Wagyu beef is higher in Omega 3 and Omega 6 fatty acids.

### **Winter Radish**

Or Daikon is a long white crunchy vegetable from the radish family, similar in appearance to fresh horseradish, but packs a lighter peppery punch similar to watercress.

### **XO**

A savoury, glossy relish made essentially from dried chilies, shallots, garlic, top-quality dried scallops, and shrimp.

### **Sauce Vierge**

A French sauce made from olive oil, lemon juice, chopped tomato and chopped basil.