

WALTZING KANGAROO



HANDCRAFTED

AUSTRALIAN FOOD

Lunch & Dinner

Meal Deals

Available from 11:30 a.m.

Tucker Box

A Pie or Savory Roll & 2 Hot Side Dishes \$10.00*

*Add \$1.00 for a Lamb Pie and \$1.00 for each Side Salad

Kids Tucker

A Mini Steak & Gravy or Chicken & Cheese Sauce Pie \$3.00

Mini Pie and 1 hot Side Dish \$5.00 // Mini Pie and Salad \$6.00

Pies & Beer Pairings

Pies are 5" in diameter and made with diced meat and vegetables that are slow cooked in our house-made bone broth stock, gravy or sauces then oven baked in handmade shortcrust and puff pastry.

Beer & Cider Pairings by Certified Cicerone®, Becki Kregoski.

Steak & Gravy

Chunky steak in a rich all-natural gravy. \$6.00 (mini \$3.00)

Pair with: Coopers Pale Ale \$5.00

Crisp and clean, Coopers Pale Ale creates a perfect blend of traditional Australian comfort food balanced with a refreshing palate cleanser.

Steak & Pepper Gravy

Chunky steak in a lightly-peppered gravy \$6.00

Pair with: Coopers Sparkling Ale \$5.00

Coopers Sparkling Ale's subtle hop bite marries with the kick of pepper creating a perfect blend of traditional Australian comfort food balanced with a refreshingly Australian palate cleanser.

Steak, Cheese & Bacon

Chunky steak in a cheese and bacon gravy. \$6.00

Pair with: Odell 90 Shilling \$4.00

Sweet caramel malts balance the combination of sweet, tender steak and the bits of salty bacon.

Guinness® Steak & Mushroom

Chunky steak smothered in a gravy of Guinness® and mushrooms \$6.00

Pair with: Coopers Best Extra Stout \$5.00

A pairing made in heaven! Coopers Stout creates a union with the smokiness of Guinness® Irish Stout without overwhelming the rustic notes of this traditional pie.

Pies & Beer Pairings (cont.)

Chicken & White Cheese Sauce

Diced chicken in a creamy cheese sauce \$6.00 (mini \$3.00)

Pair with: Odell Drumroll APA \$4.00

The sweet malts and mellow hop bite cleanses the palate, preparing you for the next bite, and the next...

Chicken & Thai Peanut Sauce

Diced chicken in a sweet chili and peanut sauce \$6.00

Pair with: New Belgium Voodoo Ranger 8 Hop Pale \$4.00

Sweet and savory with a touch of spice, this pie pairs perfectly with a refreshing, lightly hoppy beer balanced with a malt backbone.

Chicken, Avocado & Bacon

Diced chicken in a creamy cheese sauce with bacon and avocado \$6.00

Pair with: Colorado Cider Grasshopp-ah! \$5.00

The sweetness and dry hoppiness of the cider contrasts the rich, creamy sauce spiked with salty bacon and smooth avocado.

Thai Green Curry Chicken

Diced chicken in a green curry sauce with coconut milk, chili, lemongrass and lime \$6.00

Pair with: Soul Squared India Brown Ale

Tasty chocolate malts highlight the exotic spices while the earthy hops accentuate the spicy burn.

Lamb & Rosemary

Tender bits of lamb in a rosemary and roasted garlic gravy \$7.00

Pair with: Soul Squared Belgian Blonde \$5.00

Rosemary and the sweet earthy notes of Soul Squared Belgian Blonde meld together to create a rustic flavor profile.

Pork & Green Chili

Roasted and diced pork in a house-made green chili sauce \$6.00

Pair with: New Belgium Voodoo Ranger IPA \$4.00

The spice in the green chili is escalated by the resinous hop bite and rounded out with a tropical malt finish.

Veggies & Thai Peanut Sauce

Oven roasted butternut squash, potato, broccoli, cauliflower and carrot in a sweet chili and peanut sauce \$6.00

Pair with: New Belgium Voodoo Ranger 8 Hope Pale \$4.00

Sweet and savory with a touch of spice, this pie pairs perfectly with this refreshing, hoppy beer balanced with a slightly sweet malt backbone.

Veggies & White Cheese Sauce

Oven roasted butternut squash, potato, broccoli, cauliflower and carrot in a creamy white cheese sauce \$6.00

Pair with: Odell Drumroll APA \$4.00

Bright effervescence and sweet malts slice through the filling cheese sauce preparing you for the next bite, and the next...

Pie of the Month

See our Social Media or our Specials Board (prices vary)

Savory Rolls & Beer Pairings

Rolls are 6" long and made with house-made sausage or spinach in handmade puff pastry.

Sausage Roll

House-made beef sausage seasoned with herbs and spices \$4.00

Pair with: Odell 90 Shilling \$4.00

Sweet caramel malt balances the earthy seasonings and salt of the house-made sausage.

Cheese & Bacon Sausage Roll

House-made beef sausage topped with cheese and bacon \$4.00

Pair with: Coopers Sparkling Pale \$5.00

High effervescence and a firm hop bite slice through the satiety of this roll.

Spinach & Feta Roll

Seasoned spinach with white and feta cheeses \$4.00

Pair with: Coopers Pale Ale \$5.00

Simple and clean, this delicate roll marries with the crisp, sweet notes of Coopers Pale Ale.

Side Dishes

Available from 11:30 a.m.

Mashed Potato With butter and cream \$3.00

Sweet Potato Mash With butter and a hint of brown sugar \$3.00

Mushy Peas Seasoned with a touch of butter and cream \$3.00

Beet Side Salad Beets, feta, caramelized walnuts and lite balsamic vinaigrette dressing \$4.00

Sun-dried Tomato Side Salad Sun-dried tomatoes, parmesan, sunflower seeds and lite Italian dressing \$4.00

Gravy House-made all-natural brown gravy \$1.00

Breakfast, Desserts and Beverages

on opposite side.

WALTZING KANGAROO

HANDCRAFTED



AUSTRALIAN FOOD

Please note: Aussies like meat pies for breakfast so we will always have a selection available first thing in the morning.

Breakfast

Breakfast Pie

Steak & gravy topped with Canadian bacon, egg and cheese \$6.00

Spinach & Andouille Quiche

Spinach & andouille sausage and freshly cracked eggs, cream, cheese and handmade shortcrust pastry \$5.00

Cheese & Bacon Quiche

Canadian bacon and freshly cracked eggs, cream, cheese and handmade shortcrust pastry \$5.00

Roasted Vegetable Quiche

Oven roasted veggies and freshly cracked eggs, cream, cheese and handmade shortcrust pastry \$5.00

Desserts

Our sweets are all single-serve size, made in-house and from scratch.

Profiterole

Choux pastry filled with crème pâtissière and dipped in

chocolate ganache \$5.00

Salted Caramel Slice

A coconut and golden syrup shortcrust with a caramel center, topped with chocolate \$4.00

Coffee Infused Chocolate Ganache Tart

Coffee and chocolate ganache in sweet shortcrust pastry \$4.00

Fresh Fruit Tart

Fresh fruit and crème pâtissière in sweet shortcrust pastry

\$4.00

Baked Custard Tart

Freshly cracked eggs, cream, sugar and nutmeg baked in sweet shortcrust pastry \$4.00

Apple Turnover

House-made apple pie filling in puff pastry with fresh cream \$4.00

Desserts (cont.)

Apple Pie

House-made apple pie filling in sweet shortcrust pastry \$3.00

Chocolate Pecan Tart

Pecans, chocolate and a touch of brown sugar in sweet shortcrust pastry \$4.00

Coffee and Hot Beverages

Plus 61 Espresso is our custom-roasted Australian-style espresso, roasted in Fort Collins by The Coffee Registry.

12 oz. Bag of Roasted Coffee Beans \$13.00

Flat White

The Aussie Classic, espresso with velvety milk \$3.50-\$4.30

Latte \$3.50-\$4.30

Cappuccino \$3.50-\$4.30

Long Black

The Aussie equivalent to an Americano (espresso coffee diluted with hot water) \$2.00-\$3.00

Short Black

Shot(s) of espresso \$2.00-\$3.00

Mocha

Espresso, milk and our house-made chocolate mix \$3.60-\$4.60

Assorted Hot Teas \$2.70-\$2.90

Chai Tea Latte with Sherpa Chai \$3.50-\$4.30

Hot Chocolate

Made with our house-made hot chocolate mix \$2.50-\$3.50

Cold Brew Coffee

Brewed and bottled in Fort Collins by The Coffee Registry \$3.25

Cold Non-Alcoholic Beverages

Bundaberg Ginger Beer (Australia) \$3.00

Boylan Sodas Black Cherry, Cane Cola, Creme, Orange, Root Beer, Diet Cane Cola \$2.50

Aquafina Water \$1.50

Schwepes Sparkling Seltzer Water, Original & Lemon-lime \$2.00

Chocolate Milk \$2.00

Pure Leaf Iced Tea, Sweetened & Unsweetened \$2.00

Craft Beers & Cider

We carry a thoughtful selection of beer and cider that pairs perfectly with our menu. Please see the opposite side of the menu for our custom food pairings by Certified Cicerone®, Becki Kregoski.

Coopers Sparkling Ale (Australia) \$5.00

Coopers Pale Ale (Australia) \$5.00

Coopers Best Extra Stout (Australia) \$5.00

New Belgium Voodoo Ranger 8 Hop Pale (Fort Collins) \$4.00

New Belgium Voodoo Ranger IPA (Fort Collins) \$4.00

Odell Drumroll APA (Fort Collins) \$4.00

Odell 90 Shilling (Fort Collins) \$4.00

Soul Squared Belgian Blond (Fort Collins) \$5.00

Soul Squared India Brown Ale (Fort Collins) \$5.00

Colorado Cider Grasshopp-ah (Denver) \$5.00

Catering

With 48 hours notice, we will happily cater your next event, dinner or lunch. Please order in person or over the phone.

Order 10 or more like items and get 10% off!

All Pie, Savory Roll and Quiche flavors are available.

3" Mini Pie - \$3 each (10+-\$2.70 each)

5" Regular Pie - \$6 or \$7 for Lamb (10+-\$5.40 or \$6.30)

2" Mini Savory Roll - \$1.40 each (10+-\$1.26 each)

4" Savory Savory Roll - \$4 each (10+-\$3.60 each)

3" Mini Quiche - \$2.50 each (10+-\$2.25 each)

5" Regular Quiche - \$5 each (10+-\$4.50 each)

Hot Side Dishes - \$3 each (10+-\$2.70 each)

Side Salads - \$4 each (10+-\$3.60 each)

Desserts - \$3 each (10+-\$2.70 each) or \$4 each (10+-\$3.60 each)

See www.waltzingkangaroo.com/catering for reheating instructions

Want to keep in touch?

Instagram @waltzingkangaroo

Facebook @waltzingkangaroo

Twitter @waltzinkangaroo

YouTube Waltzing Kangaroo

Pies, Savory Rolls and Side Dishes on

opposite side.