



THE WALNUT
RESTAURANT
& LOUNGE BAR

IN-ROOM MENU

IN-ROOM MENU

ALL DAY BREAKFAST

Served 06.00am-10.00pm

Baker's basket (v)(h)	\$9
Croissant, Danish pastry or mini muffins (choose two)	
Chef's seasonal sliced fruit plate (v)(h)(gf)	\$16
With natural greek yoghurt	
Breakfast burger (gf on request)	\$18
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Three egg omelette (gf on request)	\$25
- shaved maple glazed ham, gruyere cheese, blistered cherry tomatoes and toast	
- mushroom, baby spinach, cheddar cheese, blistered cherry tomatoes and toast	
Classic bacon and eggs (gf on request)	\$25
2 eggs (fried, poached or scrambled) with toast and grilled tomato	
Big breakfast (gf on request)	\$29
Eggs (2), maple cured bacon, chicken chipolatas, grilled tomato, house beans, hash browns, toast	

SNACK MENU

Served 10.30am-10.00pm

Rosemary salted rustic fries (v)(h)(gf)	\$9.5
Cheese toastie (v)(h)(gf on request)	\$11
Cheese, dijon mustard and cheese sauce	
Add ham \$3 Additional sandwich \$9	
Club sandwich (gf on request)	\$25
Maple cured bacon, free range egg, sliced turkey breast, vine ripened tomatoes, cos lettuce, avocado, cranberry and mayonnaise with rustic fries and aioli	
Fish and chips	\$26
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
House made vegetarian lasagna (v)	\$27.5
Served with a plain salad and rustic fries	
Spaghetti Bolognese (gf on request)	\$28
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herb	
Wagyu burger (gf on request)	\$27
Beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
Seafood basket	\$34
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	
Caesar salad (gf on request)	\$19
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Cajun chicken \$6	

v - vegetarian | h - halal | gf - gluten free

*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays



RESTAURANT IN YOUR ROOM

APPETISER

Served 5:30pm-09.00pm

Warm sourdough (v)(h)	\$10
‘Pepe saya’ butter, extra virgin olive oil, sea salt	
Goats cheese profiteroles (v)(h)	\$17.5
Un-spun honey, rosemary salt, beetroot snow	
Beef cheek croquette	\$19
Burnt onion crema, carrot top greens, soft herbs and radish salad	
Oysters three way	
Natural (gf)	(3) \$16 (6) \$31
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$18 (6) \$35
Worcestershire sauce, smoked bacon, tabasco sauce	
Rockefeller	(3) \$18 (6) \$35
Spinach, rocket, fennel, panko crumbs	

ENTRÉE

Served 5:30pm-09.00pm

Pan-fried house made potato gnocchi (v)(h)	E \$23 M \$31
Sautéed wild mushroom, truffle cream and micro herbs	
Salt & pepper quail	\$29
Soy caramel, pickled herbs, kaffir lime vinaigrette, black garlic aioli	
Herb rubbed lamb cutlet (gf)	\$31
Ox heart tomato and basil salad, compressed watermelon, citrus cured red onion, spiced pepitas, pepita cream	
Pan-seared scallops (gf)	\$30
Galangal dressing, avocado cream, soy bean, tomato and mint taro crisps, balsamic pearls	
Twice cooked pork belly (gf)	\$27
Burnt pineapple, pressed pickled cucumber, jalapeno mayonnaise, chorizo crumbs, salt and vinegar saltbush	
Cucumber wrapped smoked salmon cigar (gf)(h)	\$28
Salmon caviar, beetroot carpaccio, horseradish mousse, grapefruit segments, fennel pollen	

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RESTAURANT IN YOUR ROOM

MAIN

Served 5:30pm-09.00pm

Seafood risotto (gf)	\$41
Mussels, prawns, squid, sea asparagus, salmon roe, crustacean oil, Grana Pandano	
Curry spiced roasted cauliflower (v)(h)(gf)	\$31
Red lentil dahl, pickled sultanas, toasted almonds, cumin and mint yoghurt, papadum crisps	
Confit Chicken Maryland (gf)(h)	\$36
Hay smoked pomme purée, chard, miso baby turnips, heritage carrots, pine nuts and sultanas, mixed herbs, pan juices	
'Market fish' (gf)(h on request)	Market Price
Crispy fish cake, Provençale vegetable ragout, gem lettuce, yeasted cauliflower purée, pickled mussel, buttermilk dressing, chive oil	
'The Royal' crab spaghettini	\$43
Smoked grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
Slow braised Milly Hill lamb shank	\$39
Tomato, confit garlic and pearl couscous ragout, roasted root vegetables, green goddess sauce, pomegranate and mint, braising liquor reduction, ricotta crumbs	
Char-grilled 180g 100 day pasture fed eye fillet (gf on request)	\$57
Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam, onion ash, red wine jus	

SIDE DISHES

Pomme purée (gf)(v)(h on request)	\$10
Hay smoked potato, cultured cream, jus	
Rosemary salt rustic fries (v)(gf)(h)	\$9.5
Served with chipotle mayo	
Seasonal greens (v)(gf)(h)	\$9.5
Garlic oil, ponzu dressing	
Garden leaf and sprout salad (v)(gf)(h on request)	\$8.5
Fetta crumble, kalamata olives, heirloom tomatoes, house dressing	

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RESTAURANT IN YOUR ROOM

DESSERT

Served 5:30pm-09.00pm

Chef Troy's family recipe baked cheesecake (v)(h)	\$17.5
Baked vanilla cheesecake, graham cracker biscuit, coconut and lemon myrtle Chantilly, pineapple sorbet, mango gel, lemon verbena	
Crema Catalina (v)(h)	\$17.5
Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry	
Fried granny smith apple pie (v)(h)	\$17.5
Cinnamon and coconut sugar, condensed milk caramel, pecan praline, vanilla bean ice cream	
Warm Valhrona Manjari chocolate cake (v)(h)	\$17.5
Wattle seed and espresso cream, chocolate crumb, milk sorbet, cocoa crisp	
Bombe Alaska (v)(h)	\$24
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, preserved mandarin, cultured cream, coconut crumble	
Australian cheese plate (v)(gf on request)(h)	\$27
A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, candied walnuts	

DESSERT WINE

		Glass	Bottle
Foxy's Hangout Late Harvest Pinot Gris	Red Hill, VIC	\$17	\$79
De Bortoli <i>Noble One</i>	Bilbul, NSW	\$19	\$84

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RESTAURANT IN YOUR ROOM

COFFEE & TEA

	Small (1 shot)	Large (2 shots)
Espresso	\$4.50	\$5.50
Cappucino, Flat White, Latte, Piccolo, Long Black, Iced latte, Dirty Chai Latte, Macchiato	\$4.80	\$5.80
Shot of Vanilla or Caramel Syrup		\$1.00
Extra Shot of Espresso		\$1.00
Hot Chocolate	\$4.50	\$5.50
Dilmah t-series loose leaf gourmet teapot <i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>		\$5.50

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Latte	\$5.80
Housemade Iced Tea	\$5.80
Soft Drink Pepsi, Pepsi Max, Lemonade, Solo, Dry Ginger Ale	\$4.50
Phoenix Natural Ginger Beer	\$4.50

LIQUEUR COFFEE

Caribbean – Sailor Jerry Spiced Rum	\$16
French – Cointreau	
Greek – Ouzo	
Irish – Jameson Irish Whiskey	
Irish Cream – Bailey's	
Italian – Amaretto	
Jamaican – Tia Maria	
Mexican – Kahlua	
Roman – Opal Bianca Sambuca	

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CHILDREN'S MENU

BREAKFAST

Served 06.00am-10.00am

Eggs on toast with house beans (v)(gf on request) 1 egg (fried, poached or scrambled)	\$12.5
Two egg omelette (gf on request) - Shaved ham, cheese and tomato with toast - Mushroom, spinach and cheddar cheese with toast (v)	\$12.5
Smashed avocado with poached egg (1) (v)(gf on request) Toasted sourdough, blistered cherry tomatoes	\$14
Mini breakfast burger (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish with a hash brown and house beans	\$14.5
French waffle (v) Drizzled with Nutella and served with ice cream	\$8
Fresh seasonal fruit salad (v)(h)(gf)	\$7
Mini pancake stack (v) With maple syrup and ice cream	\$8

ADD TO YOUR DISH

Bacon (2) (gf)	\$3.5	Vanilla ice cream (1) (v)	\$3
Chicken chipolata (2) (gf)	\$3.5	Avocado (½) (v)	\$3.5
House beans (v)(gf)	\$3.5	Hash brown (2) (v)	\$3

DRINKS

Choice of assorted juices by glass Apple, pineapple, orange or tomato	\$4.5
Glass of soft drink	\$4.5

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CHILDREN'S MENU

ALL DAY MENU

Served 10.30am-10.00pm

Served with fries, ketchup and small salad except spaghetti bolognaise

Mini cheeseburger (h)	\$15
Crispy calamari rings (4)	\$15
Crumbed chicken tenderloins (2)	\$15
Mini Margherita pizza (v)	\$15
Battered fish and chips (2)	\$15
Mini beef pies (3) (gf)	\$15
Mini spaghetti bolognaise (gf on request)	\$15
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

SOMETHING MORE FOR THE TEENS

Breakfast burger (gf on request)	\$18
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Wagyu beef burger (gf on request)	\$27
Maple cured bacon, vine ripened tomatoes, rocket and gruyere cheese with onion, mild mustard and barbecue sauce	
Spaghetti Bolognaise (gf on request)	\$28
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

DESSERT

French waffle (v)	\$8
Drizzled with Nutella and served with ice cream	
Fresh seasonal fruit salad (gf)(h)(v)	\$7
Ice cream (3 scoops) (v)(gf)	\$7
Chocolate, vanilla or strawberry ice cream served with choice of chocolate or strawberry topping	
Classic Magnum, Cornetto Vanilla, Mango Weiss Bar	\$5
Lemon Calippo	\$4

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IN-ROOM MENU

LATE NIGHT DINING

Served 10.00pm-06.00am

Rosemary salted rustic fries (v)(h)(gf)	\$10
House made soup of the day	\$17.5
Fish and chips	\$26
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
House made vegetarian lasagna (v)	\$27.5
Served with a plain salad and rustic fries	
Australian cheese plater (v)(h) (gf on request)	\$27
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	
Chef's seasonal sliced fruit plate (v)(h)(gf)	\$16
With natural greek yoghurt	
Cheese toastie (v)(h)(gf on request)	\$11
Cheese, dijon mustard and cheese sauce	
Add ham	\$3
Additional sandwich	\$9
Classic Magnum, Cornetto Vanilla, Mango Weiss Bar	\$5
Lemon Calippo	\$4

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