

# the Walnut

RESTAURANT & LOUNGE BAR

## APPETISERS

|   |          |          |
|---|----------|----------|
| Oysters Three Ways  |          |          |
| Natural   | 19.5 (3) | 37.5 (6) |
| hibiscus and galangal vinaigrette   |          |          |
| Rockefeller   | 21.5 (3) | 41.5 (6) |
| baby spinach, shallots, parsley butter, parmesan panko crumb                  |          |          |
| Kilpatrick  | 21.5 (3) | 41.5 (6) |
| Worcestershire sauce, smoked bacon, tabasco sauce                             |          |          |
| Warm Mini Sourdough (v, h)  |          | 12.9     |
| 'Pepe Saya' butter, extra virgin olive oil, sea salt                          |          |          |
| Bruschetta (v)  |          | 13.9     |
| bocconcini, fresh basil, tomato, red onion, olive, garlic oil, balsamic glaze |          |          |

## ENTRÉE

|  |  |      |
|--|--|------|
| Caramelised Pear with Burrata Cheese (v, h)  |  | 29.9 |
| arugula, pistachio pieces, balsamic glaze, extra virgin olive oil                      |  |      |
| Grilled Scallops (h on request)  |  | 31.9 |
| pea purée, fresh pea, parmesan wafers, alfalfa sprouts, sliced pancetta                |  |      |
| Beef Cheek Croquette   |  | 26.9 |
| carrot top green salad, carrot ribbon, pomegranate, lemon vinaigrette, truffle aioli   |  |      |
| Miso Glazed Quail  |  | 28.9 |
| grilled artichokes, fruit chutney, parsnip cream, edamame, crispy shallot, chilli hair |  |      |
| Salt & Pepper Squid  |  | 28   |
| Asian slaw, wasabi aioli, squid ink, lemon wedge, black sesame seeds, pea tendrils     |  |      |
| Pan-fried Sweet Potato and Ricotta Gnocchi (v, h on request)                           |  | 28   |
| garlic mushroom cream, buttered spinach, pistachio, pepper pecorino                    |  |      |

v – vegetarian | h – halal

Menu items are subject to change according to availability | Public Holiday surcharge 15%

### ALLERGEN NOTIFICATION

If you have a food allergy or dietary requirement, please inform our staff before placing your order so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, we cannot guarantee that any menu item is completely free of allergens. Products used in our kitchen may contain or come into contact with peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish shellfish and other potential allergens.

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## MAIN

|  |      |
|--|------|
| 'The Royal' Crab Spaghettini   | 55.9 |
| smoky grilled chorizo, heirloom cherry tomatoes, garlic, chilli,<br>lemon-infused extra virgin olive oil, char-grilled lemon |      |
| Chicken Supreme (h on request)   | 35.9 |
| buttered carrots, mashed potato, bok choy, creamy mushroom sauce   |      |
| Seafood Risotto  | 39.9 |
| daily seafood, burro acido, pea tendrils, semi-dried tomatoes, lemon wedge   |      |
| Pork Rib Eye   | 44.9 |
| Brussel sprouts, roasted potato, pumpkin purée, cranberry jus, blackberries  |      |
| Steak Frites (h on request)  | 49.9 |
| 250g MSA grain-fed scotch fillet, shoestring fries, watercress salad,<br>green pepper cream sauce                            |      |
| Market Fish (h on request)   | MP   |
| lemon beurre blanc, watercress, marinated chickpea, fried capers,<br>tomato sugo jam   |      |
| Pan-seared Duck Breast (h)   | 41.9 |
| baby pears, macadamia crumb, carrot purée, parsnip silk, orange reduction  |      |
| Grilled Cauliflower (v, h)   | 31.9 |
| kale salad, potato pavé, curry aioli   |      |
| Char-grilled 180g 100 day Grain-fed Eye Fillet (h on request)  | 63.9 |
| pommes Parisienne, pickled onion, cauliflower pureé, spinach, seeded mustard,<br>red wine jus                                |      |

## SIDE DISHES

|   |       |        |
|---|-------|--------|
| Rosemary Salt Rustic Fries (v, h)                               | S 7.9 | L 13.9 |
| served with chipotle mayo                                       |       |        |
| Cheesy Baked Potato (v & h on request)                          | 13.9  |        |
| mozzarella, corn, crispy bacon, confit garlic oil               |       |        |
| Seasonal Greens (v, h)  | 13.9  |        |
| confit garlic, toasted almonds                                  |       |        |
| Caesar Salad  | 13.9  |        |
| lettuce, prosciutto, soft-boiled egg, shaved parmesan, croutons |       |        |

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## DESSERT

|   |      |
|---|------|
| Chocolate & Orange Cannoli (v, h on request)<br>crushed pistachio, candied orange, orange segment, chantilly cream  | 18.9 |
| Basque Cheesecake<br>meringue kisses, matcha sauce, pomegranate, blueberry  | 18.9 |
| White Chocolate Crème Brûlée<br>fregolotta, fresh berries, smashed wedding crumb, berry sorbet  | 18.9 |
| Earl Grey Parfait<br>ricotta al caffè, orange tuile, hazelnut meringue, chocolate soil  | 18.9 |
| Bombe Alaska (v, h)<br>joconde sponge, hokey pokey cream, strawberry ice cream, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib | 26.5 |
| Australian Cheese Plate (v, h)<br>selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste    | 29.5 |

## FORTIFIED | DESSERT WINE

|                            |    |                              |    |
|----------------------------|----|------------------------------|----|
| Penfolds Club Port         | 10 | Galway Pipe Port 12yo        | 12 |
| Heggies Botrytis Riesling  | 12 | Bremerton Mistelle Fortified | 14 |
| McWilliam's Hanwood Estate | 12 | Chardonnay                   |    |
| Yalumba Antique Muscat     | 12 | Penfolds Grandfather Port    | 20 |

## LIQUEUR COFFEE 18

|                                     |                        |
|-------------------------------------|------------------------|
| Caribbean – Sailor Jerry Spiced Rum | Irish Cream – Bailey's |
| French – Cointreau                  | Italian – Amaretto     |
| Greek – Ouzo                        | Jamaican – Tia Maria   |
| Irish – Jameson Irish Whiskey       | Mexican – Kahlua       |

## TEA & COFFEE

A selection of barista made coffees and Dilmah loose leaf gourmet teas are available. Please ask our team for more details

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