

the Walnut

RESTAURANT & LOUNGE BAR

TWO COURSE \$63 | THREE COURSE \$78.50

ENTRÉE

Pumpkin ravioli (v)(h)

Sautéed wild mushroom, truffle cream and micro herbs

Herb rubbed lamb cutlet (gf)

Ox heart tomato and basil salad, compressed watermelon, citrus cured red onion, spiced pepitas, pepita cream

Salt & pepper squid

Dressed roquette greens, black garlic aoli

MAIN

Char-grilled 220g Scotch fillet 100 day grain fed (gf on request)

Mushroom Florentine, roast onion soubise, wilted baby spinach, layered potato, bacon jam, onion ash, red wine jus

'Market fish' (gf)(h on request)

Crispy fish and potato croquette, Provençale vegetable ragout, gem lettuce, buttermilk dressing, chive oil

Confit Chicken Maryland (gf)(h)

Hay smoked pomme purée, fire grilled broccolini, heritage carrots, pine nuts and sultanas, mixed herbs, pan juices

Glazed and roasted pumpkin wedge (v)(h)

Israeli couscous, asparagus, black cumin and lime yoghurt, pumpkin oil, sea salt

DESSERT

Ginger and white chocolate crème brûlée (v)(h)

Tuile biscuit wafers, pineapple sorbet, candied thyme

70.5% dark chocolate tart (v)(h)

Peanut crumb, salted caramel gelato, plum gel, peanut butter snow

Baked vanilla cheesecake (v)(h)

Coconut and lemon myrtle Chantilly, lemon sorbet, mango gel

Restaurant opens 5:30pm. Bookings are essential

Price excludes Public Holiday Surcharge

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