



THE WALNUT RESTAURANT

TWO COURSE \$63
THREE COURSE \$78.50

ENTRÉE

Pan-fried house made potato gnocchi (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

Twice cooked pork belly (gf)

Burnt pineapple, pressed pickled cucumber, jalapeno mayonnaise,
chorizo crumbs, salt and vinegar saltbush

MAIN

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

Crispy fish cake, Provençal vegetable ragout, gem lettuce, yeasted cauliflower purée,
pickled mussel, buttermilk dressing, chive oil

Curry spiced roasted Cauliflower (v)(gf)(h)

Red lentil dahl, pickled sultanas, toasted almonds, cumin and mint yoghurt, papadum crisps

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

Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam,
onion ash, red wine jus

DESSERT

Warm Valhrona Manjari chocolate cake (v)(h)

Wattle seed and espresso cream, chocolate crumb, milk sorbet, cocoa crisp

Chef Troy's family recipe baked cheesecake (v)(h)

Baked vanilla cheesecake, graham cracker biscuit, coconut and lemon myrtle Chantilly,
pineapple sorbet, mango gel, lemon verbana

Crema Catalina

Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry

Restaurant opens 5:30pm. Bookings are essential.
Price excludes Public Holiday Surcharge
v - vegetarian | h - halal | gf - gluten free