



APPETISERS

Oysters Three Ways			
Natural	19.5 (3)	37 (6)	
hibiscus and galangal vinaigrette			
Rockefeller	21.5 (3)	41 (6)	
baby spinach, shallots, parsley butter, parmesan panko crumb			
Kilpatrick	21.5 (3)	41 (6)	
Worcestershire sauce, smoked bacon, tabasco sauce			
Warm Mini Sourdough (v, h)		12.5	
'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)	28.9
arugula, pistachio pieces, balsamic glaze, extra virgin olive oil	
Grilled Scallops (h on request)	31
pea purée, fresh pea, parmesan wafers, alfalfa sprouts, sliced pancetta	
Cauliflower Croquette (v,h)	23
fresh herbs, green coconut sauce, pistachio, pomegranate, chilli hair	
Twice-cooked Pork Belly	28.9
sweet mustard sauce, spicy tomato aioli, crispy shallot, edamame	
Salt & Pepper Squid	27
Asian slaw, wasabi aioli, squid ink, lemon wedge, black sesame seeds, pea tendrils	
Pan-fried Sweet Potato and Ricotta Gnocchi (v, h on request)	27
garlic mushroom cream, buttered spinach, pistachio, pepper pecorino	

v – vegetarian | h – halal

All 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.

the Walnut

RESTAURANT & LOUNGE BAR

MAIN

'The Royal' Crab Spaghettini smoky grilled chorizo, heirloom cherry tomatoes, garlic, chilli, lemon-infused extra virgin olive oil, char-grilled lemon	55
Confit Chicken Maryland (h on request) buttered carrots, mashed potato, bok choi, creamy mushroom sauce, herb oil	34.9
Moreton Bay Bug Risotto kombu butter baked bugs, burro acido, pea tendrils, semi-dried tomatoes	45.9
Pork Rib Eye Cutlet Brussel sprouts, roasted potato, pumpkin purée, cranberry jus, blackberries	39.9
Steak Frites (h on request) 250g MSA grain-fed scotch fillet, shoestring fries, watercress salad, green pepper cream sauce	49.9
Market Fish (h on request) lemon beurre blanc, watercress, marinated chickpea, fried capers, tomato sugo jam	MP
Pan-seared Duck Breast (h) baby pears, macadamia crumb, carrot purée, celeriac silk, orange reduction	39.9
Grilled Cauliflower (v, h) kale salad, potato pavé, curry aioli	29.9
Char-grilled 180g 100 day Grain-fed Eye Fillet (h on request) pressed potato, cauliflower purée, Thai eggplant, rutabaga, Dutch carrots, onion snow	63.9

SIDE DISHES

Rosemary Salt Rustic Fries (v, h) served with chipotle mayo	S 7	L 11.5
Cheesy Baked Potato (v & h on request) mozzarella, corn, crispy bacon, confit garlic oil	12	
Seasonal Greens (v, h) confit garlic, toasted almonds	12	
Caesar Salad lettuce shaved parmesan, prosciutto, soft-boiled egg, croutons	12	

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DESSERT

Chocolate & Orange Cannoli (v, h on request)	17.5
crushed pistachio, candied orange, orange segment, chantilly cream	
Basque Cheesecake	17.5
meringue kiss, matcha sauce, pomegranate, blueberry	
Lemon Crème Brûlée	17.5
fregolotta, fresh berries, smashed wedding crumb, berry sorbet	
Mango Parfait	17.5
mango coconut compote, Frangelico cream, lemon sorbet, cornflake crumb	
Bombe Alaska (v, h)	25.5
joconde sponge, hokey pokey cream, strawberry ice cream, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib	
Australian Cheese Plate (v, h)	28.5
selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste	

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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