



THE WALNUT
RESTAURANT
& LOUNGE BAR

THE WALNUT RESTAURANT

APPETISER

Warm sourdough (v)(h)	\$9.5
'Pepe saya' butter, extra virgin olive oil, sea salt	
Goats cheese profiteroles (v,h)	
Un-spun honey, rosemary salt, Beetroot snow	\$15
Beef cheek croquette	\$19
Burn onion crema, carrot top greens, soft herbs and radish salad	
Oysters three ways	
Natural (gf)	(3) \$15 (6) \$29
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$17 (6) \$33
Worcestershire sauce, smoked bacon, tabasco sauce	
Rockefeller	(3) \$17 (6) \$33
Spinach, rocket, fennel, panko crumbs	

ENTRÉE

Pan-fried house made potato gnocchi (v)(h)	E \$22 M \$30
Sautéed wild mushroom, truffle cream and micro herbs	
Salt & pepper quail	\$27
Soy caramel, picked herbs, kaffir lime vinaigrette, black garlic aioli	
Caesar salad (gf on request)	\$23
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg (Add house spiced Cajun chicken \$5)	
Pan-seared scallops (gf)	\$29
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	
Crispy skin duck breast (gf)(h)	\$28
Red cabbage tahini, artichoke cream, vanilla fruits, liquorice root, artichoke crisps	

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



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MAIN

Seafood risotto (gf)	\$39
Mussels, prawns, squid, sea asparagus, salmon roe, crustacean oil, Grana Pandano	
Fire roasted halved broccoli (v)(h)(gf)	\$30
Chickpea, black olive and caper ragout, herb yoghurt, dukkha, chilli and lime	
Confit Chicken Maryland (gf)(h)	\$36
Hay smoked pomme puree, chard, miso baby turnips, heritage carrots, pine nuts and sultanas, mixed herbs, pan juices	
“Market fish” (gf, h on request)	\$41
Crispy fish cake, Provencale vegetable ragout, gem lettuce, yeasted cauliflower puree, pickled mussel, buttermilk dressing, chive oil	
“The Royal” crab spaghettini	\$42
Smoked grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
Smoked slow cooked beef short rib	\$48
Bourbon BBQ glaze, charred sweetcorn, rustic slaw and fries	
Char-grilled 180g 100 day pasture fed eye fillet (gf on request)	\$54
Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam, onion ash, red wine jus	

SIDE DISHES

Pomme puree (gf)(v)(h on request)	\$10
Hay smoked potato, cultured cream, jus	
Rosemary salt rustic fries (v)(h)(gf)	\$9.5
Served with chipotle mayo	
Seasonal greens (v)(h)(gf)	\$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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DESSERT

Chef Troy's family recipe baked cheesecake (v)(h)	\$17
Baked vanilla cheesecake, garam cracker biscuit, coconut and lemon myrtle Chantilly, pineapple sorbet, mango gel, lemon verbena	
Crema Catalina (v)(h)	\$17
Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry	
Valrhona dark chocolate parfait (gf,v,h)	\$17
Crystallised white chocolate, orange, pistachio crumbs, bronze fennel	
Warm sticky date pudding	\$17
Duck fat caramel, date jam, vanilla bean ice cream, hokey pokey, smoked sea salt	
Bombe Alaska (v)(h)	\$23
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, peach purée, preserved peach, cultured cream, coconut crumble	
Australian cheese plate (v)(h)(gf on request)	\$26
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

COFFEE & TEA

	Small (1 shot)	Large (2 shots)
Espresso	\$4.5	\$5.5
Cappucino, Flat White, Latte, Piccolo, Long Black, Iced latte, Dirty Chai Latte, Macchiato	\$4.8	\$5.8
Shot of Vanilla or Caramel Syrup		\$1.00
Extra Shot of Espresso		\$1.00
Dilmah t-series loose leaf gourmet teapot		\$5.50
<i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>		

LIQUEUR COFFEE

Caribbean – Sailor Jerry Spiced Rum	\$16 each
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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