

the Walnut
RESTAURANT & LOUNGE BAR

Here at The Walnut Restaurant, we serve modern Australian cuisine, artfully crafted from locally sourced ingredients, complemented by a thoughtful beverage list which includes regional and international wines, locally distilled spirits, classic cocktails and regional brews.

Whilst our talented Chefs make every effort to ensure that food is prepared to the highest possible standard, there can be a risk that traces of allergens may be transferred to ingredients during storage or through preparation. Therefore we cannot guarantee that every food item is free from traces of allergens.

APPETISERS

Warm mini sourdough (v, h)	10.9
<i>'Pepe Saya' butter, extra virgin olive oil, sea salt</i>	
Oysters three ways	
Natural (gf)	(3) 17 (6) 33
<i>hibiscus and galangal vinaigrette</i>	
Grilled (gf)	(3) 19 (6) 37
<i>tarragon butter</i>	
Kilpatrick	(3) 19 (6) 37
<i>Worcestershire sauce, smoked bacon, tabasco sauce</i>	

ENTRÉE

Grilled octopus (gf, h on request)	31
<i>baby corn, baby zucchini, jalapeno mayo, lobster oil, magic powder</i>	
Caramelised pear with burrata cheese (gf, v, h)	31.9
<i>arugula, pistachio pieces, balsamic glaze, extra virgin olive oil</i>	
Twice cooked pork belly (gf)	27
<i>sweet mustard sauce, spicy tomato aioli, crispy shallot, edamame</i>	
Salt and pepper squid	26
<i>Asian slaw, sesame dressing, lime aioli, togarashi</i>	
Asian chicken drumettes	23.9
<i>marinated drumettes, gai lan, corn purée, nduja crumb</i>	
Pan-fried sweet potato and ricotta gnocchi (v, h on request)	E 25 M 33
<i>broccoli rabe, sage butter cream, black pepper pecorino</i>	

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

MAINS

"The Royal" crab spaghettini <i>smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli, char-grilled lemon</i>	45
Chicken supreme (gf, h on request) <i>rosti, buttered spinach, Dutch carrots, peppercorn cream, petit herbs</i>	35.9
Steak frites (gf, h) <i>250g MSA grain-fed scotch fillet, truffle mushroom butter, shoestring fries, watercress salad</i>	46
Market fish (gf, h on request) <i>coconut pumpkin ragout, fried basil, pecan fragments, baby turnips, salsa verde</i>	MP
Osso bucco <i>mashed potato, crisp broccolini, gremolata, braising juices, charred lemon</i>	37.9
Pan-seared duck breast (gf, h) <i>baby pears, macadamia crumb, celeriac, carrot purée, orange reduction</i>	39.9
Moreton Bay bugs (gf) <i>baked with kombu butter, wakame and daikon salad, pea spread, garden peas, lemon purée</i>	43
Fried cauliflower steak (v, gf, h) <i>fresh picked herbs, green goddess, pomegranate, pistachios, fried chickpeas</i>	33
Char-grilled 180g 100 day grain-fed eye fillet (gf) <i>pressed potato, horseradish cream, Dutch carrot, cauliflower purée, braised leek, jus</i>	55.9

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SIDE DISHES

Cheesy baked potato (gf, v and h on request) <i>mozzarella, corn, crispy bacon, confit garlic oil</i>	11
Rosemary salt rustic fries (gf, v, h) <i>served with chipotle mayo</i>	S 6.5 L 11
Seasonal greens (gf, v, h) <i>confit garlic, toased almonds</i>	10
Caesar salad (gf on request) <i>shaved parmesan, prosciutto, soft boiled egg, crouton, washed lettuce</i>	11

DESSERTS

'The Walnut' earl grey cake (v, h) <i>queso crema, salted caramel sauce, pecan praline, vanilla bean ice cream</i>	16.9
Matcha crème brûlée (gf, v, h) <i>tuile, finger lime, wedding biscuit crumb, raspberry sorbet</i>	16.9
New York blueberry cheesecake (v, h on request) <i>blueberry compote, chocolate soil, lemon myrtle cream, mint tips</i>	16.9
Chocolate pudding (v, h) <i>hazelnut chocolate fudge sauce, hokey pokey ice cream, cornflake crumb, raspberry, micro herbs</i>	16.9
Bombe Alaska (v, h) <i>joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon crisp, coconut nib</i>	25
Australian cheese plate (v, h and gf on request) <i>a selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste</i>	28.5

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