

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) <i>'pepe saya' butter, extra virgin olive oil, sea salt</i>	10.9
Oysters three ways	
Natural (gf) <i>hibiscus and galangal vinaigrette</i>	(3) 17 (6) 33
Granita (gf) <i>watermelon, honey and mint granita</i>	(3) 19 (6) 37
Kilpatrick <i>worcestershire sauce, smoked bacon, tabasco sauce</i>	(3) 19 (6) 37

ENTRÉES

Tuna crudo (gf on request) <i>fresh orange, cucumber, fermented chilli paste, black and white sesame, dill, rice crackers, lemon oil</i>	29
Sticky lamb ribs (gf) <i>apricot glaze, smoked labneh, pickled zucchini salad, pine nuts</i>	28.5
Salt and pepper squid <i>asian slaw, Japanese dressing, fried zucchini, lime aioli, tajin</i>	27.5
Twice cooked pork belly (gf on request) <i>cauliflower and vanilla purée, compressed apple, black pudding crumb, nasturtium</i>	27
Heirloom tomato salad (v, gf on request) <i>whipped goats curd, heirloom tomatoes, balsamic pearls, olive soil, seeded lavash, avocado oil</i>	26
Fried cauliflower (v, h, gf) <i>fresh summer herbs, green goddess, pomegranate, pistachios, fried chickpeas</i>	E 25 M 32

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

Char-grilled 180g 100 day grain fed eye fillet (gf) <i>baby carrot, broccoli florets, mushroom purée, potato fondant, Pedro Ximinez jus</i>	57
Steak frites (gf) <i>250g rib eye, shoestring fries, watercress, seaweed butter</i>	45
Short rib bulgogi <i>toasted sesame mash, king brown mushroom, bok choy, fried onions, bulgogi sauce, baby radish</i>	45
Pan seared duck breast (gf, h) <i>baby pears, macadamia crumb, celeriac, carrot purée, orange reduction</i>	41
Seafood linguine aglio e olio <i>shaved garlic, red pepper flakes, fresh basil, chilli hair, bottarga, fresh lemon</i>	39
Miso glazed eggplant (v) <i>pearl cous cous, tomato sugo, miso cream, lemon pangrattato, soft herbs</i>	33
Market fish (gf, h on request) <i>buttered potatoes, chorizo cream, spears of asparagus, peas, salmon roe, parsley oil</i>	MP

SIDES

Fried brussel sprouts (v, h, gf) <i>macadamia cream, celery salt</i>	11
Baby cos heart salad (v, h, gf on request) <i>toasted walnuts, pickled shallots, goats cheese and buttermilk dressing, chives, freshly grated parmesan</i>	11
Seasonal greens (v, h, gf) <i>confit garlic, toasted almonds</i>	10
Rosemary salt rustic fries (v, h, gf) <i>served with chipotle mayo</i>	small 6.5 large 11

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DESSERTS

Bombe Alaska (v, h)	24
<i>Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, preserved orange, cultured cream, peach purée, coconut crumble</i>	
Lemon meringue tart (v, h)	17.5
<i>raspberry textures, meringue kisses, cornflake crumb, mandarin and mint sorbet</i>	
Tonka bean crème brûlée (v, h, gf)	17.5
<i>yuzu gel, chocolate soil, marinated orange, micro mint, coral tuile, yoghurt ice cream</i>	
White chocolate mousse (v, h, gf)	17.5
<i>honeycomb, peanut butter snow, torched figs, dark chocolate shards</i>	
"Spiked" Mille-feuille (v)	17.5
<i>Baileys cream cheese, macerated strawberries, mint, red grapes, classic diplomat, rum and raisin ice cream, lemon balm</i>	
Australian cheese plate (v, h & gf on request)	28
<i>a selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, candied walnuts</i>	

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