

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

<i>Warm sourdough (v,h)</i>	10.5	
'pepe saya' butter, extra virgin olive oil, sea salt		
<i>Oysters three ways</i>	x3	x6
<i>Natural (gf)</i>	16.5	32
hibiscus and galangal vinaigrette		
<i>Kilpatrick</i>	18.5	36
Worcestershire sauce, smoked bacon, tabasco sauce		
<i>Mornay</i>	18.5	36
white sauce, cheese, golden panko crumbs		

ENTRÉES

<i>Sticky lamb ribs (gf)</i>	28	
apricot glaze, smoked labneh, pickled zucchini salad, pine nuts		
<i>Pan-seared scallops (gf)</i>	32	
smoked corn purée, nduja, bottarga		
<i>Miso glazed and roasted split quail (gf)</i>	29	
soba noodle, shimeji mushroom, chuka wakame, white miso broth, lotus root		
<i>Thai beef salad (gf)</i>	28.5	
grilled marinated beef, scallions, tomato, cucumber, fresh picked herbs, sweet chilli lime dressing		
<i>Salt & pepper squid</i>	27	
dressed roquette greens, black garlic aioli		
<i>Pan fried ricotta gnocchi (h,v on request)</i>	E 25	M 33
wild mushrooms, creamy pumpkin silk, pepitas, parmesan, truffle oil, sage beurre noisette		

MAINS

<i>Steak frites</i>	45
250g rib eye, fries, broadleaf rocket, café de Paris	
<i>Pan seared duck breast (gf)</i>	41
baby pears, macadamia crumb, Jerusalem artichoke, carrot purée, orange reduction	
<i>Market fish (gf,h on request)</i>	Market price
crispy fish and potato croquette, bok choy, buttered peas, romesco, herb oil	
<i>Slow cooked lamb shank (gf)</i>	39.5
preserved lemon gremolata, Paris mash, broccolini, braised red cabbage	
<i>Cauliflower steak (v,gf,h)</i>	33
smoked yoghurt, fresh greens, pomegranate, walnuts, lemon oil	
<i>'The Royal' crab spaghettini</i>	45
smoked grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
<i>Char-grilled 180g 100 day grain fed eye fillet (gf)</i>	59
celeriac purée, hasselback potatoes, French shallots, asparagus, baby carrots, Diane sauce	

SIDES

<i>Cauliflower gratin</i>	11
lemon pangrattato	
<i>Rosemary salt rustic fries (v,gf,h)</i>	s 5.5 10
served with chipotle mayo	
<i>Seasonal beans (gf,v,h)</i>	11
confit garlic, toasted almonds	
<i>Garden leaf and sprout salad (v,gf,h on request)</i>	10
fetta crumble, kalamata olives, heirloom tomatoes, house dressing	

DESSERTS

<i>Bombe Alaska (v,h)</i>	24
joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, preserved orange, cultured cream, peach purée, coconut crumble	
<i>Tiramisu (v)</i>	17.5
coffee zabaione, mascarpone cream, vanilla custard, mixed berries	
<i>Ginger and white chocolate crème brûlée (h,gf on request)</i>	17.5
tuile biscuit wafers, lemon sorbet, candied thyme	
<i>Chocolate pudding (v)</i>	17.5
strawberry cremoux, lemon curd, cornflake crumb	
<i>Fried granny smith apple pie (v,h)</i>	17.5
cinnamon and coconut sugar, condensed milk caramel, pecan crumble, vanilla bean ice cream	
<i>Australian cheese plate (v,h,gf on request)</i>	28
a selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey muscatels, candied walnuts	

DESSERT WINE

		G	B
De Bortoli Noble One	Bilbul, NSW	22	95
Foxy's Hangout Late Harvest Pinot Gris	Red Hill, VIC	18.5	83