



THE WALNUT
RESTAURANT
& LOUNGE BAR

THE WALNUT RESTAURANT

APPETISER

Warm sourdough (v)(h)	\$9.5
'Pepe saya' butter, extra virgin olive oil, sea salt	
Plantain banana chips (v) (gf)	\$14
Beetroot and kumara dip, cucumber and lime pico, puffed rice 'magic powder'	
Sous vide lamb shoulder and potato croquette	\$17
Pickled cucumber salad, tahini yoghurt, dill infused evoo	
Oysters three way	
Natural (gf)	(3) \$14.50 (6) \$27
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$16.50 (6) \$32
Worcestershire sauce, smoked bacon, tabasco sauce	
Mornay	(3) \$16.50 (6) \$32
White sauce, grana padano	

ENTRÉE

Za'atar spiced Milly Hill double lamb cutlet (gf)	\$27
Squash and zebra tomato salad, crispy pumpkin seeds, mozzarella, green olives, smoked yoghurt, purple basil	
Pan-seared scallops (gf)	\$28
Pea purée, crispy fried ham hock, compressed green apple, pea and mint mousse, caviar	
Crispy pork belly (gf)	\$26
Buckwheat noodle, pork and ginger meatballs, wilted tat soi, edamame duo, umami broth, bottarga, chioggia radish	
Huon salmon fillet (gf) (h)	\$27
Nicoise, vegetables, crispy capers, white anchovy, salsa verde, salsa crisp	
Pan-fried house made potato gnocchi (v)(h)	E \$22 M \$29
Sautéed wild mushroom, truffle cream and micro herbs	
Caesar salad (gf on request)	\$21
Cos lettuce, garlic croutons, serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg add house rubbed Moroccan chicken \$5	
Salt & pepper squid som tum	\$24
Green papaya salad, nahm jim, toasted peanuts chilli and lime, lime aioli	

v - vegetarian | h - halal | gf - gluten free

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MAIN

Fire roasted halved broccoli (v)(h)(gf) Israeli cous cous, almond cream, fried salt bush, blackened cumin and lime salt, pumpkin oil vinaigrette	\$29
Market fish (gf)(h on request) Warm zesty potato salad, charred broccolini, hazelnut romesco, crab mayonnaise, bitter leaves, lovage oil	\$41
Jamon wrapped and filled, pan-roasted chicken ballotine (h)(gf on request) Nduja sausage, macadamia and current farce, pumpkin and mozzarella arancini, scorched spring vegetables, onion petals, carrot "ketchup" crispy sage, jus	\$37
"The Royal" crab spaghettini Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	\$42
Char-grilled 180g pasture fed eye fillet (gf) Pressed Lyonnaise potatoes, smoky butternut purée, kai lan, Dutch carrot, truffled Swiss brown mushroom, herb crumb, red wine jus	\$46
Lobster and chive risotto (gf) Fennel gremolata, sea asparagus, salmon roe, crustacean oil	\$41
Char-grilled 300g scotch fillet (gf) Parsnip and cumin purée, sautéed cannonball cabbage with speck, sauce bearnaise, parsnip crisps, onion rings	\$48
Cranberry and pistachio stuffed turkey breast roulade Pommes anna, roasted baby vegetables, sautéed mangetout and cranberry jus	\$38
Smoky slow cooked beef short rib Bourbon BBQ glaze, charred sweetcorn, rustic slaw and fries	\$48

SIDE DISHES

Duck fat roasted kipfler potatoes (h)(gf) Soft herbs, sea salt	\$9.5
Rosemary salt rustic fries (v)(h)(gf) Served with chipotle mayo	\$9.5
Seasonal greens (v)(h)(gf) Garlic oil, ponzu dressing	\$9.5
Garden leaf and sprout salad (v)(gf)(h on request) Fetta crumble, kalamata olives, heirloom tomatoes, house dressing	\$8.5

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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	
Caramel tart brûlée (v)(h)	\$17
Dutch cocoa crisps, chocolate and vanilla cookie crumbs, salted pistachio sponge, pistachio dust	
Warm sticky date pudding	\$17
Duck fat caramel, date jam, vanilla bean ice cream, hokey pokey, smoked sea salt	
Mirror glazed valrhona chocolate mousse sphere (gf)	\$17
Encased raspberry gel, nutella snow, toasted buckwheat and raspberry crumb	
Warm christmas pudding (v) (h)	\$17
Brandy crème anglaise, sour cherry compote and vanilla bean ice cream	
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, soy roasted pepitas	

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

Barista made coffee	Small \$4.5 Large \$5.5
Dilmah t-series loose leaf gourmet teapot	\$5
<i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>	

LIQUEUR COFFEE

<i>\$16 each</i>
Caribbean – Sailor Jerry Spiced Rum
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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