



THE WALNUT
RESTAURANT
& LOUNGE BAR

THE WALNUT RESTAURANT

APPETISER

Warm sourdough (v)(h)	\$10
'Pepe saya' butter, extra virgin olive oil, sea salt	
Goats cheese profiteroles (v)(h)	\$17.5
Un-spun honey, rosemary salt, beetroot snow	
Beef cheek croquette	\$19
Burnt onion crema, carrot top greens, soft herbs and radish salad	
Oysters three ways	
Natural (gf)	(3) \$16 (6) \$31
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$18 (6) \$35
Worcestershire sauce, smoked bacon, tabasco sauce	
Rockefeller	(3) \$18 (6) \$35
Spinach, rocket, fennel, panko crumbs	

ENTRÉE

Pan-fried house made potato gnocchi (v)(h)	E \$23 M \$31
Sautéed wild mushroom, truffle cream and micro herbs	
Salt & pepper quail	\$29
Soy caramel, picked herbs, kaffir lime vinaigrette, black garlic aioli	
Herb rubbed lamb cutlet (gf)	\$31
Ox heart tomato and basil salad, compressed watermelon, citrus cured red onion, spiced pepitas, pepita cream	
Pan-seared scallops (gf)	\$30
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	
Cucumber wrapped smoked salmon cigar (gf)(h)	\$28
Salmon caviar, beetroot carpaccio, horseradish mousse, grapefruit segments, fennel pollen	

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

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MAIN

Seafood risotto (gf)	\$41
Mussels, prawns, squid, sea asparagus, salmon roe, crustacean oil, Grana Pandano	
Curry spiced roasted cauliflower (v)(gf)(h)	\$31
Red lentil dahl, pickled sultanas, toasted almonds, cumin and mint yoghurt, papadum crisps	
Confit chicken Maryland (gf)(h)	\$36
Hay smoked pomme purée, chard, miso baby turnips, heritage carrots, pine nuts and sultanas, mixed herbs, pan juices	
'Market fish' (gf, h on request)	Market Price
Crispy fish cake, Provençale vegetable ragout, gem lettuce, yeasted cauliflower purée, pickled mussel, buttermilk dressing, chive oil	
'The Royal' crab spaghetti	\$43
Smoked grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
Slow braised Milly Hill lamb shank	\$39
Tomato, confit garlic and pearl couscous ragout, roasted root vegetables, green goddess sauce, pomegranate and mint, braising liquor reduction, ricotta crumbs	
Char-grilled 180g 100 day pasture fed eye fillet (gf on request)	\$57
Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam, onion ash, red wine jus	

SIDE DISHES

Pomme purée (v)(gf)(h on request)	\$10
Hay smoked potato, cultured cream, jus	
Rosemary salt rustic fries (v)(gf)(h)	\$9.5
Served with chipotle mayo	
Seasonal greens (v)(gf)(h)	\$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)	\$17.5
Baked vanilla cheesecake, graham cracker biscuit, coconut and lemon myrtle Chantilly, pineapple sorbet, mango gel, lemon verbena	
Crema Catalina (v)(h)	\$17.5
Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry	
Fried granny smith apple pie (v)(h)	\$17.5
Cinnamon and coconut sugar, condensed milk caramel, pecan praline, vanilla bean ice cream	
Warm Valrhona Manjari chocolate cake (v)(h)	\$17.5
Wattle seed and espresso cream, chocolate crumb, milk sorbet, cocoa crisp	
Bombe Alaska (v)(h)	\$24
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, preserved mandarin, cultured cream, peach purée, coconut crumble	
Australian cheese plate (v)(gf on request)(h)	\$27
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

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COFFEE & TEA

	Small (1 shot)	Large (2 shots)
Espresso	\$4.50	\$5.50
Cappucino, Flat White, Latte, Piccolo, Long Black, Iced latte, Dirty Chai Latte, Macchiato	\$4.80	\$5.80
Shot of Vanilla or Caramel Syrup		\$1.00
Extra Shot of Espresso		\$1.00
Hot Chocolate	\$4.50	\$5.50
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>		

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Latte	\$5.80
Housemade Iced Tea	\$5.80
Soft Drink	\$4.50
Pepsi, Pepsi Max, Lemonade, Solo, Dry Ginger Ale	
Phoenix Natural Ginger Beer	\$4.50

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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