



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

IN-ROOM MENU

# IN-ROOM MENU

## ALL DAY BREAKFAST

Served 06.00am-10.00pm

<b>Baker's basket</b> (v)(h)	\$8
Croissant, Danish pastry or mini muffins (choose two)	
<b>Chef's seasonal sliced fruit plate</b> (v)(h)(gf)	\$15
With natural greek yoghurt	
<b>Breakfast burger</b> (gf on request)	\$17
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
<b>Three egg omelette</b> (gf on request)	\$24
- shaved maple glazed ham, gruyere cheese, blistered cherry tomatoes and toast	
- mushroom, baby spinach, cheddar cheese, blistered cherry tomatoes and toast	
<b>Classic bacon and eggs</b> (gf on request)	\$24
2 eggs (fried, poached or scrambled) with toast and grilled tomato	
<b>Big breakfast</b> (gf on request)	\$28
Eggs (2), maple cured bacon, chicken chipolatas, grilled tomato, house beans, hash browns, toast	

## SNACK MENU

Served 10.30am-10.00pm

<b>Rosemary salted rustic fries</b> (v)(h)(gf)	\$9.5
<b>Cheese toastie</b> (v)(h)(gf on request)	\$10
Cheese, dijon mustard and cheese sauce	
Add ham \$2 Additional sandwich \$8	
<b>Club sandwich</b> (gf on request)	\$24
Maple cured bacon, free range egg, sliced turkey breast, vine ripened tomatoes, cos lettuce, avocado, cranberry and mayonnaise with rustic fries and aioli	
<b>Fish and chips</b>	\$25
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
<b>House made vegetarian lasagna</b> (v)	\$26
Served with a plain salad and rustic fries	
<b>Spaghetti Bolognese</b> (gf on request)	\$27
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herb	
<b>Wagyu burger</b> (gf on request)	\$26
Beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
<b>Seafood basket</b>	\$33
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	
<b>Caesar salad</b> (gf on request)	\$18
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5	

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



# RESTAURANT IN YOUR ROOM

## APPETISER

*Served 5:30pm-09.00pm*

<b>Warm sourdough</b> (v)(h)	\$9.5
'Pepe saya' butter, extra virgin olive oil, sea salt	
<b>Goats cheese profiteroles</b> (v,h)	
Un-spun honey, rosemary salt, Beetroot snow	\$15
<b>Beef cheek croquette</b>	\$19
Burn onion crea, carrot top greens, soft herbs and radish salad	
<b>Oysters three way</b>	
<b>Natural</b> (gf)	(3) \$15 (6) \$29
Hibiscus and galangal vinaigrette	
<b>Kilpatrick</b>	(3) \$17 (6) \$33
Worcestershire sauce, smoked bacon, tabasco sauce	
<b>Rockefeller</b>	(3) \$17 (6) \$33
Spinach, rocket, fennel, panko crumbs	

## ENTRÉE

*Served 5:30pm-09.00pm*

<b>Pan-fried house made potato gnocchi</b> (v)(h)	E \$22 M \$30
Sautéed wild mushroom, truffle cream and micro herbs	
<b>Salt &amp; pepper quail</b>	\$27
Soy caramel, picked herbs, kaffir lime vinaigrette, black garlic aioli	
<b>Caesar salad</b> (gf on request)	\$23
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg. (Add house spiced Cajun chicken \$5)	
<b>Pan-seared scallops</b> (gf)	\$29
Galangal dressing, avocado cream, soy bean, tomato and mint. Taro crisps, balsamic pearls.	
<b>Twice cooked pork belly</b> (gf)	\$27
Burnt pineapple, pressed pickled cucumber, jalapeno mayonnaise, chorizo crumbs, salt and vinegar saltbush	
<b>Crispy skin duck breast</b> (gf)(h)	\$28
Red cabbage tahini, artichoke cream, vanilla fruits, liquorice root, artichoke crisps	

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# RESTAURANT IN YOUR ROOM

## MAIN

Served 5:30pm-09.00pm

<b>Seafood risotto (gf)</b>	\$39
Mussels, prawns, squid, sea asparagus, salmon roe, crustacean oil, Grana Pandano	
<b>Fire roasted halved broccoli (v)(h)(gf)</b>	\$30
Chickpea, black olive and caper ragout, herb yoghurt, dukkha, chilli and lime	
<b>Confit Chicken Maryland (gf)(h)</b>	\$36
Hay smoked pomme puree, chard, miso baby turnips, heritage carrots, pine nuts and sultanas, mixed herbs, pan juices	
<b>“Market fish” (gf, h on request)</b>	\$41
Crispy fish cake, Provencale vegetable ragout, gem lettuce, yeasted cauliflower puree, pickled mussel, buttermilk dressing, chive oil.	
<b>“The Royal” crab spaghettini</b>	\$42
Smoked grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
<b>Smoked slow cooked beef short rib</b>	\$48
Bourbon BBQ glaze, charred sweetcorn, rustic slaw and fries	
<b>Char-grilled 180g 100 day pasture fed eye fillet (gf on request)</b>	\$54
Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam, onion ash, red wine jus	

## SIDE DISHES

<b>Pomme puree (gf)(v)(h on request)</b>	\$10
Hay smoked potato, cultured cream, jus	
<b>Rosemary salt rustic fries (v)(h)(gf)</b>	\$9.5
Served with chipotle mayo	
<b>Seasonal greens (v)(h)(gf)</b>	\$9.5
Garlic oil, ponzu dressing	
<b>Garden leaf and sprout salad (v)(gf)(h on request)</b>	\$8.5
Fetta crumble, kalamata olives, heirloom tomatoes, house dressing	

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# RESTAURANT IN YOUR ROOM

## DESSERT

Served 5:30pm-09.00pm

<b>Chef Troy's family recipe baked cheesecake</b> (v)(h)	\$17
Baked vanilla cheesecake, garam cracker biscuit, coconut and lemon myrtle Chantilly, pineapple sorbet, mango gel, lemon verbena	
<b>Crema Catalina</b> (v)(h)	\$17
Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry	
<b>Valrhona dark chocolate parfait</b> (gf,v,h)	\$17
Crystallised white chocolate, orange, pistachio crumbs, bronze fennel	
<b>Warm sticky date pudding</b>	\$17
Duck fat caramel, date jam, vanilla bean ice cream, hokey pokey, smoked sea salt	
<b>Bombe Alaska</b> (v)(h)	\$23
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, peach purée, preserved peach, cultured cream, coconut crumble	
<b>Australian cheese plate</b> (v)(h)(gf on request)	\$26
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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# RESTAURANT IN YOUR ROOM

## COFFEE & TEA

	Small (1 shot)	Large (2 shots)
<b>Espresso</b>	\$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 <i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>		\$5.50

## COLD DRINKS

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

## LIQUEUR COFFEE

Caribbean – Sailor Jerry Spiced Rum	\$16
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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# CHILDREN'S MENU

## BREAKFAST

Served 06.00am-10.00am

<b>Eggs on toast with house beans</b> (v)(gf on request) 1 egg (fried, poached or scrambled)	\$12.5
<b>Two egg omelette</b> (gf on request) - Shaved ham, cheese and tomato with toast - Mushroom, spinach and cheddar cheese with toast (v)	\$12.5
<b>Smashed avocado with poached egg (1)</b> (v)(gf on request) Toasted sourdough, blistered cherry tomatoes	\$14
<b>Mini breakfast burger</b> (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish with a hash brown and house beans	\$14.5
<b>French waffle</b> (v) Drizzled with Nutella and served with ice cream	\$7.5
<b>Fresh seasonal fruit salad</b> (v)(h)(gf)	\$6
<b>Mini pancake stack</b> (v) With maple syrup and ice cream	\$7.5

## ADD TO YOUR DISH

Bacon (2) (gf)	\$3	Vanilla ice cream (1) (v)	\$2.5
Chicken chipolata (2) (gf)	\$3	Avocado (½) (v)	\$3.5
House beans (v)(gf)	\$3	Hash brown (2) (v)	\$2.5

## DRINKS

<b>Choice of assorted juices by glass</b> Apple, pineapple, orange or tomato	\$4
<b>Glass of soft drink</b>	\$4.50

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# CHILDREN'S MENU

## ALL DAY MENU

Served 10.30am-10.00pm

Served with fries, ketchup and small salad except spaghetti bolognaise

<b>Mini cheeseburger (h)</b>	\$14.5
<b>Crispy calamari rings (4)</b>	\$14.5
<b>Crumbed chicken tenderloins (2)</b>	\$14.5
<b>Mini Margherita pizza (v)</b>	\$14.5
<b>Battered fish and chips (2)</b>	\$14.5
<b>Mini beef pies (3) (gf)</b>	\$14.5
<b>Mini spaghetti bolognaise (gf on request)</b>	\$14.5
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

## SOMETHING MORE FOR THE TEENS

<b>Breakfast burger (gf on request)</b>	\$17
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, rocket	
<b>Wagyu beef burger (gf on request)</b>	\$26
Maple cured bacon, vine ripened tomatoes, rocket and gruyere cheese with onion, mild mustard and barbecue sauce	
<b>Spaghetti Bolognaise (gf on request)</b>	\$27
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

## DESSERT

<b>French waffle (v)</b>	\$7.5
Drizzled with Nutella and served with ice cream	
<b>Fresh seasonal fruit salad (gf)(h)(v)</b>	\$6.5
<b>Ice cream (3 scoops) (v)(gf)</b>	\$6.5
Chocolate, vanilla or strawberry ice cream served with choice of chocolate or strawberry topping	
<b>Classic Magnum, Cornetto Vanilla, Mango Weiss Bar</b>	\$4
<b>Lemon Calippo</b>	\$3

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# IN-ROOM MENU

## LATE NIGHT DINING

*Served 10.00pm-06.00am*

<b>Rosemary salted rustic fries</b> (v)(h)(gf)	\$9.5
<b>House made soup of the day</b>	\$16.5
<b>Fish and chips</b>	\$25
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
<b>House made vegetarian lasagna</b> (v)	\$26
Served with a plain salad and rustic fries	
<b>Australian cheese plater</b> (v)(h) (gf on request)	\$25
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	
<b>Chef's seasonal sliced fruit plate</b> (v)(h)(gf)	\$15
With natural greek yoghurt	
<b>Cheese toastie</b> (v)(h)(gf on request)	\$10
Cheese, dijon mustard and cheese sauce	
Add ham	\$2
Additional sandwich	\$8
<b>Classic Magnum, Cornetto Vanilla, Mango Weiss Bar</b>	\$4
<b>Lemon Calippo</b>	\$3

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