



THE WALNUT
RESTAURANT
& LOUNGE BAR

IN-ROOM MENU

IN-ROOM MENU

ALL DAY BREAKFAST

Served 06.00am-10.00pm

Baker's basket (v)(h)	\$8
Croissant, Danish pastry or mini muffins (choose two)	
Chef's seasonal sliced fruit plate (v)(h)(gf)	\$15
With natural greek yoghurt	
Breakfast burger (gf on request)	\$17
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Three egg omelette (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	
Classic bacon and eggs (gf on request)	\$24
2 eggs (fried, poached or scrambled) with toast and grilled tomato	
Big breakfast (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

Rosemary salted rustic fries (v)(h)(gf)	\$9.5
Cheese toastie (v)(h)(gf on request)	\$10
Cheese, dijon mustard and cheese sauce	
Add ham \$2 Additional sandwich \$8	
Club sandwich (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	
Fish and chips	\$25
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
House made vegetarian lasagna (v)	\$26
Served with a plain salad and rustic fries	
Spaghetti Bolognese (gf on request)	\$27
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herb	
Wagyu burger (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	
Seafood basket	\$33
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	
Caesar salad (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

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

ENTRÉE

Served 5:30pm-09.00pm

Pan-fried house made potato gnocchi (v)(h)	E \$22 M \$30
Sautéed wild mushroom, truffle cream and micro herbs	
Salt & pepper quail	\$27
Soy caramel, picked herbs, kaffir lime vinaigrette, black garlic aioli	
Caesar salad (gf on request)	\$23
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg. (Add house spiced Cajun chicken \$5)	
Pan-seared scallops (gf)	\$29
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	
Crispy skin duck breast (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

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

SIDE DISHES

Pomme puree (gf)(v)(h on request)	\$10
Hay smoked potato, cultured cream, jus	
Rosemary salt rustic fries (v)(h)(gf)	\$9.5
Served with chipotle mayo	
Seasonal greens (v)(h)(gf)	\$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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RESTAURANT IN YOUR ROOM

DESSERT

Served 5:30pm-09.00pm

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	
Crema Catalina (v)(h)	\$17
Wedding biscuit 'yo-yo' oat milk ice cream, corn flake crumble, blueberry	
Valrhona dark chocolate parfait (gf,v,h)	\$17
Crystallised white chocolate, orange, pistachio crumbs, bronze fennel	
Warm sticky date pudding	\$17
Duck fat caramel, date jam, vanilla bean ice cream, hokey pokey, smoked sea salt	
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, 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)
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 <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

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

Choice of assorted juices by glass Apple, pineapple, orange or tomato	\$4
Glass of soft drink	\$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

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

SOMETHING MORE FOR THE TEENS

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

DESSERT

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

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IN-ROOM MENU

LATE NIGHT DINING

Served 10.00pm-06.00am

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

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