

# the Walnut

RESTAURANT & LOUNGE BAR

## APPETISERS

Oysters Three Ways (A)		
Natural	20 (3)	38 (6)
shallot mignonette		
Baked with Truffle Butter	22 (3)	41.5 (6)
mozzarella cheese, fresh chive		
Kilpatrick	22 (3)	41.5 (6)
Worcestershire sauce, smoked bacon, tabasco sauce		
Warm Mini Sourdough V, H		12.9
'Pepe Saya' butter, extra virgin olive oil, sea salt		
Bruschetta V, H		13.9
bocconcini, fresh basil, tomato, red onion, olive, garlic oil, balsamic glaze		

## ENTRÉE

Maple Glazed Pumpkin V, H		25.9
grilled halloumi, fetta cube, kale salad, balsamic glaze, pumpkin oil		
Grilled Scallops H on request (I)		32.9
pea purée, fresh pea, parmesan wafers, alfalfa sprouts, sliced pancetta		
Beef Cheek Croquette		28.9
carrot top green salad, carrot ribbon, pomegranate, lemon vinaigrette, truffle aioli		
Asian Sticky Pork Belly		28.9
caramelized pineapple, crispy shallot, edamame, pickled onion		
Salt & Pepper Squid H (I)		27.9
Asian slaw, wasabi aioli, squid ink, black sesame seeds, pea tendrils, lemon wedge		
Pan-fried Sweet Potato and Ricotta Gnocchi V & H on request		27.9
garlic mushroom cream, buttered spinach, pistachio, pepper pecorino		

V Vegetarian | H Halal  
 (A) Australian | (I) Imported | (M) Mixed Origin

Menu items are subject to change according to availability | Public Holiday surcharge 15%

## ALLERGEN NOTIFICATION

If you have a food allergy or dietary requirement, please inform our staff before placing your order so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, we cannot guarantee that any menu item is completely free of allergens. Products used in our kitchen may contain or come into contact with peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish shellfish and other potential allergens.

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## MAIN

'The Royal' Crab Spaghettini (A)	55.9
smoky grilled chorizo, heirloom cherry tomatoes, garlic, chilli, lemon-infused extra virgin olive oil, char-grilled lemon	
Chicken Suprême <i>H on request</i>	35.9
buttered carrots, mashed potato, bok choy, creamy mushroom sauce	
Seafood Risotto (M)	39.9
daily seafood, burro acido, pea tendrils, semi-dried tomatoes, lemon wedge	
Pork Rib Eye Cutlet	44.9
lentil ragout, charred broccolini, grilled artichoke, cranberry jus, mixed herbs	
Steak Frites <i>H</i>	51.9
250g MSA grain-fed scotch fillet, shoestring fries, watercress salad, green peppercorn cream sauce	
Market Fish <i>H (M)</i>	MP
pumpkin purée, polenta frita, pickled fennel, tomato sugo jam, lemon wedge	
Pan-seared Duck Breast <i>H</i>	41.9
baby pears, macadamia crumb, carrot purée, parsnip silk, orange reduction	
Grilled Cauliflower <i>V, H</i>	31.9
arugula salad, potato pavé, curry aioli	
Char-grilled 180g 100 day Grain-fed Eye Fillet ( <i>H on request</i> )	64.9
pommes Parisienne, pickled onion, cauliflower pureé, spinach, seeded mustard, red wine jus	

## SIDE DISHES

Rosemary Salt Rustic Fries <i>V, H</i>	S 8.9	L 13.9
chipotle mayonnaise		
Cheesy Baked Potato <i>V &amp; H on request</i>	14.9	
mozzarella, corn, crispy bacon, confit garlic oil		
Seasonal Greens <i>V, H</i>	14.9	
confit garlic, toasted almonds		
Caesar Salad	16.9	
lettuce, prosciutto, soft-boiled egg, shaved parmesan, croutons		

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## DESSERT

Chocolate & Orange Cannoli <i>V, H on request</i> crushed pistachio, candied orange, orange segment, Chantilly cream	18.9
Basque Cheesecake meringue kisses, matcha sauce, pomegranate, blueberry	18.9
White Chocolate Crème Brûlée fregolotta, fresh berries, smashed wedding crumb, berry sorbet	18.9
Apple Chai Tart <i>V, H</i> salted caramel sauce, strawberry, mint, vanilla ice cream, cornflake crumb	18.9
Bombe Alaska <i>V, H</i> joconde sponge, hokey pokey & strawberry ice creams, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib	26.5
Australian Cheese Plate <i>V, H</i> selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste	29.5

## FORTIFIED | DESSERT WINE

Penfolds Club Tawny	10	Galway Pipe Port 12yo	12
Heggies Botrytis Riesling	12	Bremerton Mistelle Fortified	14
McWilliam's Hanwood Estate	12	Chardonnay	
Yalumba Antique Muscat	12	Penfolds Grandfather Rare Tawny	20

## LIQUEUR COFFEE 18

Caribbean – Sailor Jerry Spiced Rum	Irish Cream – Bailey's
French – Cointreau	Italian – Amaretto
Greek – Ouzo	Jamaican – Tia Maria
Irish – Jameson Irish Whiskey	Mexican – Kahlua

## TEA & COFFEE

A selection of barista made coffees and Dilmah loose leaf gourmet teas are available. Please ask our team for more details

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