

New Year's Eve

at The Walnut Restaurant

Dinner Menu

Two course \$68 | Three course \$85

ENTRÉE

Caramelised Pear with Burrata Cheese (v, h)

arugula, pistachio pieces, balsamic glaze, extra virgin olive oil

Twice Cooked Pork Belly

sweet mustard sauce, spicy tomato aioli, crispy shallot, edamame

Salt & Pepper Squid

Asian slaw, wasabi aioli, squid ink, lemon wedge, black sesame seed, pea tendrils

MAIN

Stuffed Turkey Roulade

parmesan potato pavé, roasted baby vegetables, sautéed mangetout, cranberry chutney, port wine jus

Steak Frites (h on request)

250g MSA grain-fed scotch fillet, green pepper cream sauce, shoestring fries, watercress salad

Market Fish (h on request)

lemon beurre blanc, watercress, marinated chickpeas, fried capers, tomato sugo jam

Grilled Cauliflower (v, h)

kale salad, potato pavé, curry aioli

DESSERT

Warm Christmas Pudding (v)

brandy crème Anglaise, sour cherry compote, vanilla bean ice cream

Lemon Crème Brûlée (v, h)

fregolotta, fresh berries, wedding crumb, berry sorbet

Chocolate & Orange Cannoli (v, h on request)

crushed pistachio, candied orange, orange segment, chantilly cream

Basque Cheesecake (v, h)

meringue kisses, matcha sauce, pomegranate, blueberry

v – vegetarian | h - halal

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.**

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