

# *the Walnut* RESTAURANT & LOUNGE BAR

Here at The Walnut Restaurant, we serve modern Australian cuisine, artfully crafted from locally sourced ingredients, complemented by a thoughtful beverage list which includes regional and international wines, locally distilled spirits, classic cocktails and regional brews.

Whilst our talented Chefs make every effort to ensure that food is prepared to the highest possible standard, there can be a risk that traces of allergens may be transferred to ingredients during storage or through preparation. Therefore we cannot guarantee that every food item is free from traces of allergens.

## APPETISERS

Warm mini sourdough (v, h)	12.5
<i>'Pepe Saya' butter, extra virgin olive oil, sea salt</i>	
Bruschetta (v, h)	13.5
<i>bocconcini, fresh basil, tomato, red onion, olive, garlic oil, balsamic glaze</i>	
Oysters three ways	(3) 18.5 (6) 35
Natural (gf, df)	
<i>hibiscus and galangal vinaigrette</i>	(3) 20.5 (6) 39
Rockefeller (gf)	
<i>baby spinach, shallots, parsley butter, parmesan panko crumb</i>	(3) 20.5 (6) 39
Kilpatrick (df)	
<i>Worcestershire sauce, smoked bacon, tabasco sauce</i>	

## ENTRÉE

Grilled scallops (gf, h on request)	31
<i>pea purée, fresh pea, parmesan wafers, alfalfa sprouts sliced pancetta</i>	
Cauliflower croquette (gf, v, h)	23
<i>fresh herb, green coconut sauce, pistachio, pomegranate, chilli hair</i>	
Twice-cooked pork belly (gf, df)	28.9
<i>sweet mustard sauce, spicy tomato aioli, crispy shallot, edamame</i>	
Salt and pepper squid	27
<i>Asian slaw, wasabi aioli, squid ink, lemon wedge, black sesame seeds, pea tendrils</i>	
Lamb cutlet (gf)	29.9
<i>pudina chutney, citrus labneh, blood orange segment, savoury crumb</i>	
Pan-fried sweet potato and ricotta gnocchi (v & h on request)	27
<i>broccoli rabe, sage butter cream, black pepper pecorino</i>	

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

\*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays

## MAINS

"The Royal" crab spaghettini <i>smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli, char-grilled lemon</i>	47
Chicken supreme (gf, h on request) <i>rosti, buttered spinach, Dutch carrots, peppercorn cream, petit herbs</i>	36.9
Steak frites (gf, h) <i>250g MSA grain-fed scotch fillet, truffle mushroom butter, shoestring fries, watercress salad</i>	47.5
Market fish (gf, h, df on request) <i>grilled endive, romesco, marinated chickpea, salsa verde, lemon wedge, sugar snap pea</i>	MP
Braised lamb shank (gf) <i>mash potato, red cabbage chutney, broccolini, crispy kale</i>	39.9
Pan-seared duck breast (gf, h) <i>baby pears, macadamia crumb, celeriac, carrot purée, orange reduction</i>	39.9
Moreton Bay bug risotto (gf) <i>kombu butter baked bugs, burro acido, pea tendrils, semi-dried tomatoes</i>	45.9
Grilled cauliflower steak(v, h) <i>kale salad, potato pavé, curry aioli</i>	29.9
Char-grilled 180g 100 day grain-fed eye fillet (gf, h on request) <i>pressed potato, cauliflower purée, Thai eggplant, rutabaga, Dutch carrots, onion snow</i>	56.9

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## SIDE DISHES

Cheesy baked potato (gf, v & h on request)	12
<i>mozzarella, corn, crispy bacon, confit garlic oil</i>	
Rosemary salt rustic fries (gf, v, h)	small 7 large 11.5
<i>served with chipotle mayo</i>	
Seasonal greens (gf, v, h)	12
<i>confit garlic, toased almonds</i>	
Caesar salad (gf on request)	12
<i>shaved parmesan, prosciutto, soft boiled egg, croutons, lettuce</i>	

## DESSERTS

Basque cheesecake (v, h)	17.5
<i>meringue kisses, matcha sauce, pomegranate, blueberry</i>	
Lemon crème brûlée (v, h, gf on request)	17.5
<i>fregolotta, fresh berries, wedding crumb, berry sorbet</i>	
Bread and butter pudding (v)	17.5
<i>cinnamon anglaise, seasonal fruits and berries, cornflake crumb</i>	
Chocolate fondant (v, h)	17.5
<i>berry fluid gel, fresh strawberry, chocolate soil, vanilla ice cream</i>	
Bombe Alaska (v, h)	25.5
<i>joconde sponge, hokey pokey cream, strawberry ice cream, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib</i>	
Australian cheese plate (v, h & gf on request)	28.5
<i>a selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberries, honey, mint tip, quince paste</i>	

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