

# Christmas Dinner

## at the Walnut Restaurant

3 course choice menu

\$109 per person

### ENTRÉE

#### Twice Cooked Pork Belly (gf)

*Cauliflower and vanilla purée,  
compressed apple, black pudding crumb,  
nasturtium*

#### Salt and Pepper Squid

*Asian slaw, Japanese dressing,  
fried zucchini, lime aioli, tajin*

#### Heirloom Tomato Salad

*Whipped goats cheese, heirloom tomatoes,  
balsamic pearls, olive soil, seeded lavash,  
avocado oil*

### MAIN

#### Market Fish (gf, h on request)

*Buttered potatoes, chorizo cream,  
spears of asparagus, peas, salmon roe,  
parsley oil*

#### Turkey Roudale with Chestnut and Sage

*Honey spiced butternut squash, pommes fondant,  
cranberry chutney, mangetout, jus*

#### Steak Frites (gf)

*250g Rib eye, shoestring fries, watercress,  
seaweed butter*

#### Miso Glazed Eggplant (v,gf)

*Pearl couscous, tomato sugo, miso cream,  
lemon pangrattato, soft herbs*

### DESSERT

#### Lemon Meringue Tart (v,h)

*Raspberry textures, meringue kisses,  
cornflake crumb, mandarin and mint sorbet*

#### Tonka Bean Crème Brûlée (h,gf)

*Yuzu gel, chocolate soil, marinated orange,  
micro mint, coral tuile, yoghurt ice*

#### White Chocolate Mousse (gf,v)

*Honeycomb, peanut butter snow, torched figs,  
dark chocolate shards*

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