



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	
Plantain banana chips (gf) (v)	\$14
Beetroot and kumara dip, cucumber and lime pico, puffed rice 'magic powder'	
Sous vide lamb shoulder and potato croquette	\$17
Pickled cucumber salad, tahini yoghurt, dill infused evoo	
Oysters three way	
Natural (gf)	(3) \$14.50 (6) \$27
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$16.50 (6) \$32
Worcestershire sauce, smoked bacon, tabasco sauce	
Mornay	(3) \$16.50 (6) \$32
White sauce, grana padano	

ENTRÉE

Served 5:30pm-09.00pm

Za'atar spiced Milly Hill double lamb cutlet (gf)	\$27
Squash and zebra tomato salad, crispy pumpkin seeds, mozzarella, green olives, smoked yogurt, purple basil	
Pan-seared scallops (gf)	\$28
Pea purée, crispy fried ham hock, compressed green apple, pea and mint mousse, caviar	
Crispy pork belly (gf)	\$26
Buckwheat noodle, pork and ginger meatballs, wilted tat soi, edamame duo, umami broth, bottarga, chioggia radish	
Pan-fried house made potato gnocchi (v)(h)	E \$22 M \$29
Sautéed wild mushroom, truffle cream and micro herbs	
Huon salmon fillet (gf) (h)	\$27
Nicoise, vegetables, crispy capers, white anchovy, salsa verde, rice crisp	
Caesar salad (gf on request)	\$21
Cos lettuce, garlic croutons, serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5	
Salt & pepper squid som tum	\$24
Green papaya salad, nahm jim, toasted peanuts chilli and lime, lime aioli	

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RESTAURANT IN YOUR ROOM

MAIN

Served 5:30pm-09.00pm

Fire roasted halved broccoli (v)(gf)(h)	\$29
Chickpea, black olive and caper ragout, herb yogurt, dukkha, chilli and lime	
Market fish (gf)(h on request)	\$41
Warm zesty potato salad, charred broccolini, hazelnut romesco, crab mayonnaise, bitter leaves, lovage oil	
Jamon wrapped and filled, pan-roasted chicken ballotine (gf on request)	\$37
Nduja sausage, macadamia and current farce, pumpkin and mozzarella arancini, scorched spring vegetables, onion petals, carrot "ketchup" crispy sage, jus	
"The Royal" crab spaghettini	\$42
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	
Char-grilled 180g pasture fed eye fillet (gf)	\$46
Pressed Lyonnaise potatoes, smokey butternut purée, kai lan, Dutch carrot, truffled Swiss brown mushroom, herb crumb, red wine jus	
Lobster and chive risotto (gf)	\$41
Fennel gremolata, sea asparagus, salmon roe, crustacean oil	
Char-grilled 300g scotch fillet (gf)	\$48
Parsnip and cumin purée, sautéed cannonball cabbage with speck, sauce bearnaise, parsnip crisps, onion rings	
Cranberry and pistachio stuffed turkey breast roulade	\$38
Pommes anna, roasted baby vegetables, sautéed mangetout and cranberry jus.	
Smokey slow cooked beef short rib	\$48
Bourbon BBQ glaze, charred sweetcorn, rustic slaw and fries.	

SIDE DISHES

Served 5:30pm-09.00pm

Duck fat roasted kipfler potatoes (h)(gf)	\$9.5
Soft herbs, sea salt	
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 myrtle Chantilly, pineapple sorbet, mango gel, lemon verbena	
Caramel tart brûlée (v)(h)	\$17
Dutch cocoa crisps, chocolate and vanilla cookie crumbs, salted pistachio sponge, pistachio dust	
Warm sticky date pudding	\$17
Duck fat caramel, date jam, vanilla bean ice cream, Hokey pokey, smoked sea salt	
Mirror glazed valrhona chocolate mousse sphere (gf)	\$17
Encased raspberry gel, Nutella snow, toasted buckwheat and raspberry crumb	
Warm christmas pudding (v) (h)	\$17
Brandy crème anglaise, sour cherry compote and vanilla bean ice cream	
Bombe Alaska (v)(h)	\$23
Jaconde 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, soy roasted pepitas	

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

COFFEE & TEA

Barista made coffee	Small \$4.5 Large \$5.5
Dilmah t-series loose leaf gourmet teapot	\$5
<i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>	

LIQUEUR COFFEE

\$16.00 each

- Caribbean – Captain Morgan Spiced
- 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

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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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