the Walnut
RESTAURANT & LOUNGE BAR

APPETISERS

Oysters Three Ways (A)

Natural shallot mignonette	20 (3)	38 (6)
Baked with Truffle Butter mozzarella cheese, fresh chives	22 (3)	41.5 (6)
Kilpatrick Worcestershire sauce, smoked bacon, tabasco sauce	22 (3)	41.5 (6)

Warm Focaccia *V, H* 12.9
macadamia compound butter, rosemary Maldon salt

Heirloom Tomato & Bocconcini Bruschetta *V, H* 13.9
fresh basil, olive tapenade, red onion, garlic oil, balsamic glaze

ENTRÉE

Maple Glazed Pumpkin *V, H* 25.9
grilled halloumi, fetta cube, fresh kale, balsamic glaze, pumpkin oil

Grilled Scallops *H on request* (I) 32.9
pea purée, fresh peas, parmesan wafers, alfalfa sprouts, sliced pancetta

Beef Cheek Croquette 28.9
carrot top green salad, carrot ribbons, pomegranate,
lemon vinaigrette, truffle aioli

Asian Sticky Pork Belly 28.9
caramelized pineapple, crispy shallots, edamame, pickled onion

Salt & Pepper Squid *H on request* (I) 27.9
Mexican red aioli, chorizo and gherkin salsa, pea tendrils, lemon wedge

House-made Soup of the Day 23.9
warm focaccia, butter

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

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

ALLERGEN NOTIFICATION
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PASTA & RISOTTO

'The Royal' Crab Spaghettini (A) 55.9
smoky grilled chorizo, heirloom cherry tomatoes, garlic, chilli, lemon-infused extra virgin olive oil, char-grilled lemon

Bolognese Rigatoni 36.9
slow-cooked beef ragu, Grana Padano, mixed herbs

Creamy Pomodoro Spaghetti *V,H* 33.9
fresh basil, bocconcini, semi-dried tomatoes (add daily seafood) (M) +$6

Chicken Meunière Fettucine *H* 37.9
pan-seared chicken breast, garlic mushroom cream, capers, lemon, shallots

House-made Potato Gnocchi with Pumpkin Cream *V, H on request* 35.9
carrot strips, goat's cheese, roasted pine nuts, crispy sage, pepper pecorino

Seafood Risotto (M) 39.9
daily seafood, burro acido, pea tendrils, semi-dried tomatoes, lemon wedge

GRILL | MAINS

Chicken Fricassée *H on request* 37.9
creamy velouté, mashed potato, broccolini, Swiss mushrooms, grilled lemon, citrus pearls

Steak Frites *H on request* 51.9
250g MSA grain-fed scotch fillet, shoestring fries, frisée salad, sauce Diane

Market Fish *H* (M) MP
pumpkin purée, polenta fritta, pickled fennel, tomato sugo jam, lemon wedge

Pan-seared Duck Breast *H* 41.9
baby pear, macadamia crumb, carrot purée, parsnip silk, orange reduction

Eggplant Parmigiana *V, H* 32.9
herbed crumble, herb lemon Israeli cous cous, grilled artichoke

Char-grilled 180g 100 day Grain-fed Eye Fillet *H on request* 64.9
pommes Parisienne, pickled onion, cauliflower purée, spinach, seeded mustard, red wine jus

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SIDE DISHES

Rosemary Salt Rustic Fries *V, H* served with chipotle mayo	S 9.5 L 14.9
Cheesy Baked Potato *V & H on request* mozzarella, corn, crispy bacon, confit garlic oil	14.9
Seasonal Greens *V, H* confit garlic, toasted almonds	14.9
Caesar Salad lettuce, prosciutto, soft-boiled egg, shaved parmesan, croutons	16.9
Mashed Potato *V, H* butter, cream reduction	14.9

DESSERT

Chocolate & Orange Cannoli *V, H* crushed pistachio, candied orange, orange segment, Chantilly cream	18.9
Sticky Date Pudding *V, H* salted caramel sauce, chocolate crumb, vanilla ice cream	18.9
White Chocolate Crème Brûlée *V, H* fregolotta, fresh berries, smashed wedding crumb, berry sorbet	18.9
Apple & Cinnamon Tart *V, H* caramel mascarpone Chantilly cream, mixed berry compôte, cinnamon crumble	18.9
Bombe Alaska *V, H* joconde sponge, hokey pokey & strawberry ice creams, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib	26.5
Australian Cheese Plate *V, H* selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste	29.5

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FORTIFIED | DESSERT WINE

Penfolds Club Tawny	14
Heggies Botrytis Riesling	16
McWilliam's Hanwood Estate	15
Yalumba Antique Muscat	12
Galway Pipe Port 12yo	16
Bremerton Mistelle Fortified Chardonnay	16
Penfolds Grandfather Rare Tawny	22

LIQUEUR COFFEE 18

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