



# THE WALNUT RESTAURANT

**TWO COURSE \$62**  
**THREE COURSE \$77.50**

## ENTRÉE

**Pan-fried house made potato gnocchi (v)(h)**

Sautéed wild mushroom, truffle cream and micro herbs

**Caesar salad (gf on request)**

Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg. (Add house spiced Cajun chicken \$5)

**Twice cooked pork belly (gf)**

Burnt pineapple, pressed pickled cucumber, jalapeno mayonnaise, chorizo crumbs, salt and vinegar saltbush

## MAIN

**Fire roasted halved broccoli (v)(gf)(h)**

Chickpea, black olive and caper ragout, herb yoghurt, dukkha, chilli and lime

**“Market fish” (gf)(h on request)**

Crispy fish cake, Provencale vegetable ragout, gem lettuce, yeasted cauliflower puree, pickled mussel, buttermilk dressing, chive oil.

**Char-grilled 220g Scotch fillet 100 day grain fed (gf on request)**

Mushroom Florentine, roast onion soubise, broccolini, rosti potato, bacon jam, onion ash, red wine jus

## DESSERT

**Chef Troy’s family recipe baked cheesecake (h)(v)**

Baked vanilla cheesecake, garam cracker biscuit, coconut and lemon myrtle chantilly, pineapple sorbet, mango gel, lemon verbana

**Crema Catalina**

Wedding biscuit ‘yo-yo’ oat milk ice cream, corn flake crumble, blueberry

**Warm sticky date pudding**

Duck fat caramel, date jam, vanilla bean ice cream, hokey pokey, smoked sea salt

Restaurant opens 5:30pm. Bookings are essential  
Price excludes Public Holiday Surcharge  
v - vegetarian | h - halal | gf - gluten free