

the Walnut

RESTAURANT & LOUNGE BAR



Lunch & Dinner Menu

Lunch | Mon to Fri 12pm - 2:30pm

Dinner | 5:30pm - 9:00pm daily

*All menu items are subject to change according to seasonality and availability. Please note there is a 15% surcharge on Public Holidays

APPETISERS

Warm mini sourdough (v, h)	12.5
<i>'Pepe Saya' butter, extra virgin olive oil, sea salt</i>	
Bruschetta (v)	13.9
<i>bocconcini, fresh basil, tomato, red onion, olive, garlic oil, balsamic glaze</i>	
Oysters three ways	
Natural	(3) 19.5 (6) 37
<i>hibiscus and galangal vinaigrette</i>	
Rockefeller	(3) 21.5 (6) 41
<i>baby spinach, shallots, parsley butter, parmesan panko crumb</i>	
Kilpatrick	(3) 21.5 (6) 41
<i>Worcestershire sauce, smoked bacon, tabasco sauce</i>	

ENTRÉE

Caramelised pear with burrata cheese (v, h)	28.9
<i>arugula, pistachio pieces, balsamic glaze, extra virgin olive oil</i>	
Grilled scallops (h on request)	31
<i>pea purée, fresh pea, parmesan wafers, alfalfa sprouts, sliced pancetta</i>	
Cauliflower croquette (v, h)	23
<i>fresh herb, green coconut sauce, pistachio, pomegranate, chilli hair</i>	
Twice-cooked pork belly	28.9
<i>sweet mustard sauce, spicy tomato aioli, crispy shallot, edamame</i>	
Salt & pepper squid	27
<i>Asian slaw, wasabi aioli, squid ink, lemon wedge, black sesame seeds, pea tendrils</i>	
Pan-fried sweet potato and ricotta gnocchi (v & h on request)	27
<i>garlic mushroom cream, buttered spinach, pistachio, pepper pecorino</i>	

ALLERGEN NOTIFICATION

If you have a food allergy or dietary requirement, **please inform our staff before placing your order** so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, **we cannot guarantee that any menu item is completely free of allergens.** Products used in our kitchen may contain or come into contact with **peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish, shellfish and other potential allergens.**

MAIN

"The Royal" crab spaghettini	55
<i>smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli, char-grilled lemon</i>	
Confit chicken maryland (h on request)	34.9
<i>buttered carrots, mashed potato, bok choy, creamy mushroom sauce, herb oil</i>	
Moreton Bay bug risotto	45.9
<i>kombu butter baked bugs, burro acido, pea tendrils, semi-dried tomatoes</i>	
Pork rib eye cutlet	39.9
<i>Brussel sprouts, roasted potato, pumpkin purée, cranberry jus, blackberries</i>	
Steak frites (h on request)	47.5
<i>250g MSA grain-fed scotch fillet, shoestring fries, watercress salad, green pepper cream sauce</i>	
Market fish (h on request)	MP
<i>Lemon beurre blanc, watercress, marinated chickpea, fried capers, tomato sugo jam</i>	
Pan seared duck breast (h)	39.9
<i>baby pears, macadamia crumb, carrot purée, celeriac silk, orange reduction</i>	
Grilled cauliflower (v, h)	29.9
<i>kale salad, potato pavé, curry aioli</i>	
Char-grilled 180g 100 day grain-fed eye fillet (h on request)	56.9
<i>pressed potato, cauliflower purée, Thai eggplant, rutabaga, Dutch carrots, onion snow</i>	

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SIDE DISHES

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

DESSERT

Chocolate & orange cannoli (v, h on request) <i>crushed pistachio, candied orange, orange segment, chantilly cream</i>	17.5
Basque cheesecake <i>meringue kiss, matcha sauce, pomegranate, blueberry</i>	17.5
Lemon crème brûlée <i>fregolotta, fresh berries, smashed wedding crumb, berry sorbet</i>	17.5
Mango parfait <i>mango coconut compote, frangelico cream, lemon sorbet cornflake crumb</i>	17.5
Bombe Alaska (v, h) <i>joconde sponge, hokey pokey cream, strawberry ice cream, Italian meringue, citrus melon, raspberry gel, lemon balm, watermelon cube, coconut nib</i>	25.5
Australian cheese plate (v, h) <i>selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste</i>	28.5

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