



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

Entrée

<b>Oysters three ways</b>	4 each
<b>Natural</b>	
red bush lime caviar (gf, h)	
<b>Florentine</b>	
baby spinach, Mornay sauce, Grana Padano (h)	
<b>Kilpatrick</b>	
Worcestershire sauce, ketchup, smoked bacon, tabasco sauce (gf)	
<b>Warm sourdough</b>	
pepe Saya butter, extra virgin olive oil, sea salt	10
<b>Pan-seared scallops</b>	
Jamon-wrapped, cauliflower espuma, broad beans, salsa verde, petite herbs (gf)	23
<b>Salt &amp; pepper squid</b>	
roquette greens, lime aioli (h)	19.50
<b>Twice-baked Stilton soufflé</b>	
crisp asparagus, hazelnut cream sauce, micro herb (v, h)	16.50
<b>Classic Caesar salad</b>	
cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	16.50
Add Cajun chicken	5
<b>Slow cooked Wagyu beef cheek</b>	
creamed potato, braising liquor reduction, gremolata (gf)	21.50

Shared Plates

<b>Charcuterie</b>	
pork and pistachio terrine, Serrano ham, Wagyu bresaola, black truffle soppressa, cornichons, toasted ciabatta, condiments	32
<b>Seafood plate</b>	
natural oysters, red bush lime caviar; Jamon-wrapped scallops, cauliflower espuma, salsa verde; salt and pepper calamari, lime aioli	36

GF - Gluten Free | H - Halal | V - Vegetarian  
\*A 10% surcharge applies on public holidays



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

Main course

**Market fish**

celeriac mash, broccolini, charred lemon, Noilly Pratt butter sauce, soft herbs (gf, h) 36

**Char-grilled 250g scotch fillet**

vegetables "a la plancha", herb kipfler potato, confit garlic, red wine jus (gf) 38

**Corn-fed chicken ballotine**

roast pommes cocottes, baby carrots, asparagus, tarragon, saffron cream (gf,h) 34

**Fraser Isle spanner crab spaghetti**

smoked chorizo, heirloom cherry tomatoes, garlic, chilli, picked parsley,  
lemon infused extra virgin olive oil 36

**The Royal 220g Wagyu porterhouse**

5 score, Stilton soufflé, zucchini ribbons, blistered truss cherry tomatoes, port wine jus 52

**Miso glazed Huon salmon**

soba noodle, chuka wakame, Shimeji mushroom, daikon and micro shiso salad (h) 36

**Forest mushroom ravioli**

sautéed mixed mushrooms, asparagus, pine nuts, black truffle cream, chevre (h, v) 32

Side dish

**Garden leaf salad, house dressing** 8

**Rustic fries, truffle aioli** 9

**Seasonal greens, garlic butter, toasted almonds** 9

**Duck fat kipfler potatoes, herbs** 9



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

Dessert

<b>Bombe Alaska, flambéed tableside</b> joconde sponge, vanilla bean ice cream, berry ragout, Italian meringue, white rum	22
<b>Warm sticky date pudding</b> butterscotch sauce, vanilla bean ice cream, fresh mint	14
<b>Trio of chocolate</b> dark chocolate ganache tart, chocolate mousse, chocolate gelato	14
<b>Crème brulee Royal style</b> cointreau liqueur, candied orange (gf)	14
<b>Australian cheese plate</b> blue, double brie, cheddar, lavosh, oatey jones, quince paste, grapes	24