



THE WALNUT
RESTAURANT
& LOUNGE BAR

Entrée

Warm sourdough Pepe Saya butter, extra virgin olive oil (h, v)		10
Tomato consommé Fraser Isle spanner crab, basil oil (gf, h, v)		18
Oysters		
Natural finger lime caviar (gf)		
Kilpatrick Worcestershire sauce, ketchup, smoked bacon, tabasco		
Beer-battered wasabi	three six nine twelve	13 25 34 44
Pan-seared scallops jamon-wrapped, celeriac purée, salsa verde, baby herbs (gf)		22
Oak-smoked salmon niçoise green beans, kipfler potato, olives, tomatoes, capers, soft egg, French dressing (gf, h)		24
Smoked duck salad baby beetroot, orange, frisée, candied walnuts, Pedro Ximénez sherry vinegar (gf)		24
Twice-baked blue cheese soufflé asparagus, hazelnut crumbs, soft herbs (h, v)		18
Charcuterie pork and pistachio terrine, jamon, Wagyu bresaola, truffle soppressa, condiments, sourdough		28

GF - Gluten Free | H - Halal | V - Vegetarian

*A 10% Public Holiday surcharge applies



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Main course

Market fish fennel, olives, capers, kipfler potato, heirloom tomato, salsa verde (gf, h)	36
200g Bindaree eye filet, 70-day grain-fed twice-cooked blue cheese soufflé, wilted English spinach, trussed cherry tomatoes, port jus	45
Roast spatchcock maple-cured bacon, bubble and squeak, asparagus, Swiss brown mushrooms, pan jus (gf)	34
Lamb cutlets watermelon, Persian feta, red onion, olives, minted yoghurt (gf, h)	34
Fraser Isle spanner crab spaghettini smoked chorizo, heirloom cherry tomato, garlic, chilli, Italian parsley, lemon oil	34
Wild mushroom ravioli sautéed mixed mushrooms, asparagus, truffle paste, toasted almonds (h, v)	32

Side dish

Duck fat kipfler potatoes herbs (gf, h)	9
Rustic fries truffle aioli (h, v)	9
Simple salad house dressing (gf, h, v)	9
Mixed greens garlic butter, toasted almonds (gf, h, v)	10

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Dessert

Bombe Alaska, flambéed tableside jaconde sponge, vanilla ice cream, berry compote, Italian meringue, white rum (v)	20
Latte panna cotta espresso and vanilla layers, coffee crème, shaved chocolate, biscotti (h, v)	16
Royal mess hazelnut meringue, vanilla cream, fresh summer berries (gf, h, v)	16
Trio of chocolate dark chocolate ganache tart, chocolate mousse, chocolate ice cream (h, v)	16
Australian Cheese Milawa Blue (Victoria), Maffra Cloth-aged Cheddar (Victoria), Kris Lloyd Jersey Brie (South Australia), lavosh, oatley joes, quince paste, table grapes (h, v)	24