



**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

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|--|----|
| 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, oatey joes, quince paste, table grapes (h, v) | 24 |