

THE WALNUT RESTAURANT
& LOUNGE BAR EST. 1969

Tapas Menu

Champagne by the glass

Red and White Wines by the glass

Ciders and Beers

Non-alcoholic Beverages

Coffee and Teas

Royal Cocktails

Bar Meals

Tapas

Available from 11.00am – 8.00pm

Gourmet almonds

smoked paprika, sea salt flakes (gf, h, v)

Red curry salmon gyoza

guacamole (h)

Picadilly fish and chips

lemon, tartare sauce (h)

Potato tortilla

tomato sugo (h, v)

Fish and crab cakes

lime and red chilli sauce (h)

Spicy fried mushrooms

red chilli, butter (gf, h, v)

Mini bruschetta

tomato, basil, black olives, balsamico (h, v)

Serrano ham

marinated olive (gf)

Homemade beef ball

parmesan, seeded mustard, onion jam

Pizzetta

walnuts, apple, chicken, ricotta cheese (h)

Choose 1 \$10

Choose 3 \$25

Choose 4 \$30

Choose 5 \$35

gf-Gluten free | v-Vegetarian | h-Halal

* A 10% public holiday surcharge applies

** Menu items may contain traces of nuts

Champagne and Sparkling by the Glass

Moët & Chandon Ice Imperial	24
<i>Épernay, France</i>	
Moët & Chandon NV Brut	22
<i>Épernay, France</i>	
Canti Prosecco NV DOC	10
<i>Cassano Belbo, Italy</i>	
Chandon NV Brut	15
<i>Yarra Valley, VIC</i>	

White wines by the Glass

Mitchelton "Blackwood Park" Riesling	10
<i>Goulburn Valley, VIC</i>	
Mahi Sauvignon Blanc	12
<i>Marlborough, NZ</i>	
Cape Mentelle Sauvignon Blanc Semillon	14
<i>Margaret River, WA</i>	
David Hook Pinot Grigio	10
<i>Hunter Valley, NSW</i>	
Andrew Peace Estate Chardonnay	10
<i>Swan Hill, VIC</i>	

Red wines by the Glass

Hanhdorf Hill "Trollinger" Rosé	12
<i>Adelaide Hills, SA</i>	
Mud House Pinot Noir	14
<i>Central Otago, NZ</i>	
Evans & Tate "Metricup Road" Cabernet Merlot	12
<i>Margaret River, WA</i>	
Kirrihill Montepulciano	14
<i>Mount Lofty Ranges, SA</i>	
Mr Riggs "The Outpost" Cabernet Sauvignon	14
<i>Coonawarra, SA</i>	
Waywood Shiraz	12
<i>McLaren Vale, SA</i>	

Dessert wines by the Glass

De Bortoli "Noble One" Botrytis Semillon	16
<i>Riverina, NSW</i>	
Mr Riggs "Sticky End" Botrytis Viognier	12
<i>Barossa Valley, SA</i>	

Approx 1.5 standard drinks per glass

* A 10% public holiday surcharge applies

Cider and Beers

Hill Billy Apple Cider 12

Local

Carlton Mid Strength 7.5

Cascade Premium Light 7.5

Hahn Premium Light 7.5

Hahn Super Dry 8

Tooheys Extra Dry 8

Tooheys New 8

XXXX Bitter 8

XXXX Gold 7.5

Premium

Cascade Premium 10

Crown Lager 10

Hahn Premium 10

James Boags 10

James Squire Amber Ale 10

James Squire Pilsner 10

Little Creatures Bright Ale 10

Imported

Becks 9.5

Corona 9.5

Heineken 9.5

Kirin 9.5

Peroni Leggera 9.5

Peroni Nastro Azzurra 9.5

Stella Artois 9.5

Non-alcoholic

Coke, Diet Coke, Lift, Soda Water, Sprite, Tonic Water	3.5
Apple, Cranberry, Mango, Orange, Pineapple, Tomato Juice	4.5
San Pellegrino Sparkling 500ml	5
Aqua Panna Still 500ml	5
Voss Sparkling Mineral Water 375ml	8
Voss Still Mineral Water 375ml	8

Coffee and Tea

Cappuccino, Flat White, Latte, Espresso (Short Black), Espresso Macchiato, Piccolo Latte, Ristretto	5
Americano (Long Black), Doppio (Double Espresso), Doppio Macchiato (Long Macchiato), Vienna, Chai Latte	5.5
Iced Coffee or Iced Chocolate	6.5
Shot of Vanilla or Caramel Syrup	0.5
Extra Shot of Espresso	1
English Breakfast, Earl Grey, Green, Peppermint, Chamomile Teas	5

**The Royal Cocktails - \$18 each
Classics**

Premium Martini

Belvedere Vodka or Tanqueray '10' Gin,
Vermouth, Olives

Louisiana Grasshopper

Crème de Menthe, Crème de Cacao, Vodka,
Butterscotch Schnapps, Espresso, Cream,
Chocolate Shavings, Mint

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime,
Flamed Orange Zest

Raffles Singapore Sling

Gin, Heering Cherry Liqueur, Cointreau,
Dom Benedictine, Pineapple Juice,
Fresh Pineapple, Maraschino Cherry

Puerto Rican Yellow Bird

Bacardi Rum, Lena Banana, Galliano,
Vanilla, Orange & Pineapple Juice

Mai Tai

Coruba Rum, Orange Curacao, Orgeat Syrup,
Orange, Pineapple and Lime Juice

After Midday Espresso

Fresh Espresso, Vodka, Kahlua, Liquor43
Crème de Cacao, Shaved Chocolate

Henry Earl of Kentucky

Bourbon, Mint, Earl Grey Tea & Syrup

**The Royal Cocktails - \$18 each
Contemporary**

The Walnut Old Fashioned

Sailor Jerry Spiced Rum, Maple,
Walnut Bitters, Orange Zest

Fried Mexican

Tequila, Peach Schnapps, Limoncello,
Cointreau, Lime & Pineapple Juice,
Grenadine, Fresh Pineapple

Chocolate is Addictive

Vodka, Crème de Cacao, Campari,
Grand Marnier, Aztec Chocolate Bitters
Flamed Orange Zest

A Home on the Mississippi

Southern Comfort Liqueur, Valdespino
Pedro Ximenez, Peach Schnapps, Grand Marnier,
Cinnamon Quill

Welcome to Venice

Bombay Sapphire Gin, Campari, Aperol,
Orange Juice, Fresh Strawberry & Orange

Colombo

Bombay Sapphire Gin, Lychee Liqueur,
Passionfruit, Guava Nectar

Lipstick and High Heels

Mohola Mango, Malibu, Sailor Jerry
Spiced Rum, Crème de Cassis,
Orange Juice, Maraschino Cherries

Bar Meals

Available from 10.00am to 10.30pm

Big breakfast 19
charred plum tomato, apple wood smoked bacon, crispy hash brown, organic beef sausage, two eggs – please choose fried, poached or scrambled. Choose from wholemeal, multigrain, white or gluten-free bread

Soup of the day 12
crusty bread roll, butter or margarine

Sharing Breads & Pizzas

Garlic pizza bread 18
trio of dips – red capsicum and cream cheese, rocket pesto, eggplant caviar (h, v)

Indian Naan 18
mildly spiced chicken thigh, tandoori sauce (h)

Middle Eastern pizza 22
spice-rubbed lamb, brie, caramelised onion, red apple, tomato chutney, mozzarella (h)

Three cheese pizza 22
goats' curd, gorgonzola, grand Padano, mushrooms, walnuts (h, v)

Sandwiches & Burgers

Pulled pork sliders 16
caramelised onions, thick cut chips

Wagyu sirloin and cheese sliders 19
beer-battered onion rings, aioli

Monte Cristo sandwich 19
French baguette, prosciutto, brie de mariott

Royal burger 22
100% ground beef filet, pickled beetroot, crisp iceberg lettuce, fresh tomato salsa, apple wood-smoked bacon, free range egg, cheese, on brioche buns, shoestring fries

Club sandwich 19
 apple wood-smoked bacon, roast chicken, free range
 egg, fresh tomato, crisp iceberg lettuce, avocado,
 shoestring fries
Choose from wholemeal, multigrain, white or gluten-free bread

Something Healthy

Roast pumpkin and blue cheese salad 16
 rocket, toasted pine nuts, mango dressing (gf, h, v)

Cucumber, watermelon and orange salad 16
 Cedar Rapids smoked salmon, honey dressing (gf, h)

Cæsar salad 18
 baby cos lettuce, garlic croutons, bacon bits,
 parmesan, poached egg, anchovies

Add crumbed chicken tenderloin 20

Add wok-tossed garlic prawns 22

Add Cedar Rapids smoked salmon 22

Favourite Snacks

Crumbed calamari 16
 shoestring fries, chilli jam (h)

Fish and chips 24
 crumbed whiting filets, simple garden salad,
 shoestring fries, tartare sauce (h)

Chicken yakitori 22
 char-grilled marinated chicken thigh and vegetable
 skewers, sweet potato chips, dipping sauce (gf, h)

Shoe string fries 10
 aioli, tomato sauce (h, v)

Potato wedges 12
 chipotle aioli, sour cream (h, v)

Beer-battered onion rings 9
 caramelised onion mayonnaise (v)

To Finish

Tasting of French cheese	18
brie de Mariott, pont l'evéque, fourme d'ambert, rhubarb jam, fig lavosh, table grapes, apple (h, v)	
Chef's fruit platter	12
sliced fresh seasonal fruit (gf, h, v)	
Royal sundae	12
vanilla ice cream, hot chocolate ganache, Chantilly cream, toasted almond flakes, maraschino cherry	
Trio of sorbet	12
lemon, orange and mango sorbets, raspberry coulis, mint (gf, h, v)	