

# THE WALNUT RESTAURANT

& LOUNGE BAR

EST. 1969

## Degustation Menu

### 6-courses

\$95 per person  
\$140 per person with wine

#### Hokkaido scallops

avocado bavaois, coriander lavosh,  
red capsicum coulis (h)  
*Michelton "Blackwood Park" Riesling*  
Goulburn Valley, VIC

#### Chicken ballotine

sun-dried tomato and pine nut stuffing,  
broad bean purée, radicchio salad (gf)  
*Mahi Sauvignon Blanc*  
Marlborough, NZ

#### Seared sashimi-grade tuna steak

Mediterranean gratin,  
beans, caper sauce (gf, h)  
*Andrew Peace Estate Chardonnay*  
Swan Hill, VIC

#### New England eye filet

roasted silver beet, pancetta, baked polenta,  
pink peppercorn sauce (gf)  
*Mr Riggs "The Outpost" Shiraz*  
Coonawarra, SA

#### Tasting of French Cheese

brie de marlotte, pont l'evêque,  
fourme d'ambert, rhubarb jam, fig lavosh,  
table grapes, apple (h, v)  
*Galway Pipe Grand Tawny 12y.o., SA*

#### Caramelised banana and walnut crème brûlée

hazelnut double cream (gf)  
*Mr Riggs "Sticky End"*  
Barossa Valley, SA

### 6-courses Vegetarian

\$80 per person  
\$125 per person with wine

#### Crottin affiné

goat's cheese, tomato salsa,  
green pea sauce (gf, v)  
*Cape Mentelle Savignon Blanc Semillon*  
Margaret River, WA

#### Terrine of vegetables

roast pumpkin, zucchini,  
spinach leaves, sweet potato,  
avocado consommé,  
garlic sourdough (h, v)  
*Andrew Peace Estate Chardonnay*  
Swan Hill, VIC

#### Red apple tart

confit fennel,  
crispy enoki mushroom (v)  
*David Hook Pinot Grigio*  
Hunter Valley, NSW

#### Garden assiette

grilled haloumi, zucchini salad, pan-fried  
butternut squash, oven-roasted baby beetroot,  
buttered French bean sauté (gf, h, v)  
*Mud House Pinot Noir*  
Central Otago, NZ

#### Tasting of French Cheese

brie de marlotte, pont l'evêque,  
fourme d'ambert, rhubarb jam, fig lavosh,  
table grapes, apple (h, v)  
*Galway Pipe Grand Tawny 12y.o., SA*

#### Strawberry and lychee granita

plum caviar, coconut Chantilly cream (gf, v)  
*Mr Riggs "Sticky End"*  
Barossa Valley, SA

### 8-courses

\$125 per person  
\$180 per person with wine

#### Hokkaido scallops

avocado bavaois, coriander lavosh,  
red capsicum coulis (h)  
*Michelton "Blackwood Park" Riesling*  
Goulburn Valley, VIC

#### Chicken ballotine

sun-dried tomato and pine nut stuffing,  
broad bean purée, radicchio salad (gf)  
*Mahi Sauvignon Blanc*  
Marlborough, NZ

#### Seared sashimi-grade tuna steak

Mediterranean gratin,  
beans, caper sauce (gf, h)  
*Andrew Peace Estate Chardonnay*  
Swan Hill, VIC

#### Truffle salt-seasoned duck breast

rosé wine-poached Nashi pear, risotto,  
eggplant caviar, cherry jus (gf)  
*Mud House Pinot Noir*  
Central Otago, NZ

#### Rosemary and honey crumbed lamb

almond potato mash, wilted baby spinach,  
fresh fig sauce (gf, h)  
*Evans & Tate "Metricup Road" Cabernet Merlot*  
Margaret River, WA

#### New England eye filet

roasted silver beet, pancetta, baked polenta,  
pink peppercorn sauce (gf)  
*Mr Riggs "The Outpost" Shiraz*  
Coonawarra, SA

#### Tasting of French Cheese

brie de marlotte, pont l'evêque,  
fourme d'ambert, rhubarb jam, fig lavosh,  
table grapes, apple (h, v)  
*Galway Pipe Grand Tawny 12y.o., SA*

#### Caramelised banana and walnut crème brûlée

hazelnut double cream (gf)  
*Mr Riggs "Sticky End"*  
Barossa Valley SA

(07) 3112 1650 | [walnut@royalonthepark.com.au](mailto:walnut@royalonthepark.com.au) | [thewalnutrestaurant.com.au](http://thewalnutrestaurant.com.au)  
at Royal on the Park Hotel Brisbane  
Cnr Alice & Albert streets Brisbane QLD 4000

Menu items may contain traces of nuts. Menu items are subject to availability and may change without notice  
Royal Rewards or Entertainment Card/Book discounts not applicable.  
gf = gluten free | h = halal | v = vegetarian