



THE WALNUT
RESTAURANT
& LOUNGE BAR

ENTRÉE

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

SHARED PLATES

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

gf - Gluten Free | h - Halal | v - Vegetarian
*A 10% surcharge applies on public holidays



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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 and red wine jus (gf)	38
Corn-fed chicken ballotine roast pommes cocottes, baby carrots, asparagus, tarragon and saffron cream (gf, h)	34
Fraser Isle spanner crab spaghettini smoked chorizo, heirloom cherry tomatoes, garlic, chilli, picked parsley and 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 and house dressing (gf, h, v)	8
Rustic fries and truffle aioli (gf, h, v)	9
Seasonal greens, garlic butter and toasted almonds (gf, h, v)	9
Duck fat kipfler potatoes and herbs (gf, h)	9

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DESSERT

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