



THE WALNUT
RESTAURANT
& LOUNGE BAR

WELCOME,
THANK YOU FOR JOINING US.



APPETISER

Warm sourdough

'Pepe Saya' butter, extra virgin olive oil, sea salt \$9.50

Char-grilled honey glazed chorizo

Served with soft herbs and mojo picon sauce \$12

Fetta-stuffed green olives (gf, h)

\$12

Oysters three ways

Natural (gf)

Red bush lime caviar and sherry shallot dressing \$4 each

Kilpatrick (gf)

Worcestershire sauce, ketchup, smoked bacon and Tabasco sauce \$4.50 each

Florentine (h)

Baby spinach, Mornay sauce and Grana Padano \$4.50 each

SHARED PLATES

Charcuterie

Pork and pistachio terrine, Serrano ham, wagyu bresaola, black truffle sopressa, toasted ciabatta, cornichons and condiments \$32

Seafood

Natural oysters with red bush lime caviar; pan-seared scallops with Jamon and cauliflower espuma; salt & pepper calamari with lime aioli \$36

ENTRÉE

Pan-seared scallops (gf)

Wrapped in Jamon, served with cauliflower espuma, broad beans, salsa verde and petite herbs \$23.50

Salt & pepper squid (h)

Served with Roquette greens and lime aioli \$19.50

Cured Salmon gravlax (gf)

Served on a bed of frisee salad, Jerusalem artichoke crisps and lemon dressing \$19.50

Pan-fried potato gnocchi (h, v)

Mushroom ragout, topped with truffle cream and micro herbs \$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 cheeks (gf)

On a bed of creamed potato, braising liqueur reduction and gremolata \$21.50



MAIN

Char-grilled 250gm Scotch fillet (gf)

Served with vegetables “a la plancha”, herbed Kipfler potato, confit garlic and red wine jus

\$38

Market fish (gf)

Served on a bed of celeriac mash, broccolini, charred lemon and ‘Noilly Pratt’ butter sauce

\$36

Saltimbocca chicken supreme (gf)

Oven baked with prosciutto and sage, white bean cassoulet and sautéed haricot verts

\$33

Braised lamb shoulder (gf)

Served with Pont Neuf potatoes, pickled baby vegetable, mint gel and braising liqueur reduction

\$32

Fraser Isle spanner crab spaghettini

smoked chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli

\$37

Confit leg of duck

With braised Le Puy lentils, baby carrots, broad beans and Madeira jus

\$34

300gm porterhouse (MSA)

Served with stilton soufflé, zucchini ribbons, blistered cherry truss tomatoes and port wine jus

\$42

Asparagus risotto (gf, v on request)

topped with mascarpone, parmesan, flaked almonds and baby watercress

\$29

Miso-glazed Huon salmon

served on Soba noodle, chuka wakame, shimeji mushrooms, daikon and micro shiso salad

\$36

SIMPLE SIDE

Garden leaf salad (gf, v)

Served with house dressing

\$8

Rustic fries (gf, v, h)

Served with truffle aioli

\$9

Seasonal greens (gf, v, h)

With garlic butter and toasted almonds

\$9

Sautéed Kipfler potatoes (gf, h)

With herbs

\$9



DESSERT

Bombe Alaska (v)

Joconde sponge, vanilla bean ice cream, berry coulis, Italian meringue and white rum \$22

Warm sticky date pudding (v, h)

Butterscotch sauce and vanilla bean ice cream \$14

Crème brulee (gf, v)

Cointreau liqueur and candied orange \$14

Tiramisu (v)

Coffee and Amaretto sponge fingers topped with mascarpone cream \$14

Australian cheese plate (v)

Blue, double brie, cheddar, lavosh, Oatey Jones, quince paste and grapes \$24

ESPRESSO COFFEE

Espresso di Manfredi Sprezzatura \$4.50

Cappuccino, Flat White, Latte, Espresso

Macchiato, Piccolo Latte, Ristretto

Americano, Long Black, Doppio

Long Macchiato, Chai Latte

Shot of Vanilla or Caramel Syrup \$1

Extra Shot of Espresso \$1

LIQUEUR COFFEE

\$12 each

Caribbean – Captain Morgan Black

French – Cointreau

Greek – Ouzo

Irish – Jameson Irish Whiskey

Irish Cream – Bailey's

Italian – Disaronno

Jamaican – Tia Maria

Mexican – Kahlua

Roman – Opal Bianca

TEA

Dilmah *T-Series* Loose Leaf Designer Gourmet Tea \$5 each

Available flavours:

Brilliant Breakfast

Earl Grey

Ceylon Young Hyson Green

Camomile

Peppermint

Italian Almond

Rose with French Vanilla

Moroccan Mint