



**THE WALNUT  
RESTAURANT  
& LOUNGE BAR**

**WELCOME,  
THANK YOU FOR JOINING US.**

**CONTINENTAL BREAKFAST**

6am - 10am

Please note our Continental Breakfast menu can be found in your in-room tablet, KeyPR, or by viewing your in-room door knob menu.

**IN-ROOM DAY DINING**

11am - 10pm

**IN-ROOM LATE NIGHT DINING**

10pm - 5.30am

\$3 delivery charge applies

\*10% Public Holiday surcharge applies

# IN-ROOM DAY DINING

11am - 10pm



## BREAKFAST

### Big breakfast

Maple cured bacon, chipolatas, grilled tomato, potato rosti and two eggs (fried, poached or scrambled - your choice) \$22

### Three-egg ham omelette (gf available)

Shaved maple glazed ham, gruyere cheese, blistered heirloom cherry tomatoes and toast \$22

### Three-egg mushroom omelette (gf available, h, v)

Mushroom, spinach, gruyere cheese, blistered heirloom cherry tomatoes and toast \$22

## APPETISER

### Warm sourdough

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

### 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

### Slow cooked wagyu beef cheeks (gf)

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

gf- gluten free | h- halal | v- vegetarian



## MAIN

<b>Char-grilled 250gm Scotch fillet (gf)</b> Served with vegetables <i>a la plancha</i> , herbed Kipfler potato, confit garlic and red wine jus	\$38
<b>Market fish (gf)</b> Served on a bed of celeriac mash, broccolini, charred lemon and <i>Noilly Pratt</i> butter sauce	\$36
<b>Saltimbocca chicken supreme (gf)</b> Oven baked with prosciutto and sage, white bean cassoulet and sautéed haricot verts	\$33
<b>Braised lamb shoulder (gf)</b> Served with Pont Neuf potatoes, pickled baby vegetable, mint gel and braising liqueur reduction	\$32
<b>Fraser Isle spanner crab spaghettini</b> smoked chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	\$37
<b>Confit leg of duck</b> With braised Le Puy lentils, baby carrots, broad beans and Madeira jus	\$34
<b>300gm Porterhouse (MSA)</b> Served with stilton soufflé, zucchini ribbons, blistered cherry truss tomatoes and port wine jus	\$42
<b>Asparagus risotto (gf, v on request)</b> topped with mascarpone, parmesan, flaked almonds and baby watercress	\$29
<b>Miso-glazed Huon salmon</b> served on Soba noodle, chuka wakame, shimeji mushrooms, daikon and micro shiso salad	\$36
<b>Spaghetti Bolognese</b>	\$24
<b>Vegetarian lasagne (h)</b> simple salad, rustic fries	\$26
<b>Calamari and chips (h)</b> served with rustic fries, dressed roquette greens and lime aioli	\$22
<b>Fish and chips</b> beer-battered flathead fillets, simple salad, rustic fries and tartare sauce	\$24
<b>Seafood basket</b> Calamari, crunchy coconut prawns, and beer-battered flathead fillets served with chips and tartare sauce	\$32



## SIMPLE SIDE

<b>Garden leaf salad</b> (gf, v) Served with house dressing	\$8
<b>Rustic fries</b> (gf, v, h) Served with truffle aioli	\$9
<b>Seasonal greens</b> (gf, v, h) With garlic butter and toasted almonds	\$9
<b>Sautéed Kipfler potatoes</b> (gf, h) With herbs	\$9

## BURGER, SANDWICH & SALAD

### Wagyu burger

Wagyu beef, maple cured bacon, vine-ripened tomato, roquette, gruyere cheese, onion, mild mustard, BBQ sauce served with rustic fries and aioli \$24

### Club sandwich

Maple cured bacon, free range egg, sliced turkey breast, cranberry, vine-ripened tomato, cos lettuce, avocado, mayonnaise served with rustic fries and aioli \$22

### Croque monsieur

Shaved leg ham, gruyere cheese, Dijon mustard, cheese sauce served with rustic fries and aioli \$16

### Ham, cheese and tomato toasted sandwich

Double-smoked ham, mature cheddar and vine-ripened tomato \$12  
Additional sandwich \$8

### Garden Salad

Mesculin leaves, cucumber, onion, olives and tomatoes \$12

### Classic Caesar salad

Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, soft boiled egg and anchovy dressing \$16.50  
Add Cajun chicken \$5



## KID'S MENU

<b>Mini cheeseburger (h)</b> Served with rustic fries and ketchup	\$12
<b>Mini fish and chips (h)</b> Served with simple salad and ketchup	\$12
<b>Spaghetti Bolognaise</b>	\$12
<b>Crumbed chicken tenderloins (h)</b> Served with simple salad, rustic fries and ketchup	\$12
<b>Trio of Mini Beef Pies</b> Served with simple salad, rustic fries and ketchup	\$12
<b>Waffles (v)</b> Drizzled with nutella and served with vanilla ice cream	\$6
<b>Fresh fruit salad (gf, h, v)</b>	\$5

## DESSERT

<b>Bombe Alaska (v)</b> Joconde sponge served with vanilla bean ice cream, berry coulis, Italian meringue and white rum	\$22
<b>Warm sticky date pudding (v, h)</b> Butterscotch sauce and vanilla bean ice cream	\$14
<b>Crème brulee (gf, v)</b> Cointreau liqueur and candied orange	\$14
<b>Tiramisu (v)</b> Coffee and Amaretto sponge fingers topped with mascarpone cream	\$14
<b>Australian cheeses plate (v)</b> Blue, double brie, cheddar, lavosh, Oatey Jones quince paste and grapes	\$24
<b>Classic Magnum</b>	\$5
<b>Cornetto Vanilla</b>	\$4
<b>Mango Weis Bar</b>	\$4
<b>Lemon Calippo</b>	\$3



# IN-ROOM LATE NIGHT DINING

10pm - 5.30am

<b>Soup of the day</b> Served with mini sourdough and <i>Pepe Saya</i> butter	\$16	
<b>Charcuterie</b> - pork and pistachio terrine, Serrano ham, wagyu bresaola, black truffle sopressa, toasted ciabatta, cornichons and condiments	\$32	
<b>Vegetarian lasagne</b> (h) Served with a simple salad and rustic fries	\$26	
<b>Fish and chips</b> Beer-battered flathead filets, simple salad, rustic fries and tartare sauce	\$24	
<b>Club sandwich</b> Maple cured bacon, free range egg, sliced turkey breast, cranberry, vine-ripened tomato, cos lettuce, avocado, mayonnaise served with rustic fries and aioli	\$22	
<b>Toasted ham, cheese and tomato sandwich</b> Double-smoked ham, mature cheddar, vine-ripened tomato	\$12	
	Additional sandwich	\$8
<b>Rustic fries</b> (gf, v, h) Served with truffle aioli and ketchup	\$9	
<b>Australian cheeses plate</b> (v) Blue, double brie, cheddar, lavosh, Oatey Jones, quince paste and grapes	\$24	
<b>Chef's fruit platter</b> (gf, h, v) Sliced fresh seasonal fruit	\$14	
<b>Classic Magnum</b>	\$5	
<b>Cornetto Vanilla</b>	\$4	
<b>Mango Weis Bar</b>	\$4	
<b>Lemon Calippo</b>	\$3	