



THE WALNUT
RESTAURANT
& LOUNGE BAR

WELCOME,
THANK YOU FOR JOINING US.



APPETISER

Warm sourdough (h, v)

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

Polenta and herb chips (gf)

Pecorino snow, crispy sage, charred onion dip \$10

Duck croquettes (h)

Roasted garlic aioli, red chard \$13

OYSTERS THREE WAYS

Natural (gf)

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

Kilpatrick

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

Florentine

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

ENTRÉE

Pan-seared scallops (gf)

On a bed of avocado mousse served with balsamic pearls and mango gel, puffed rice crisps and petite herbs \$23.50

Salt & pepper squid

Served with roquette greens and lime aioli \$19.50

Sous vide lamb shoulder (gf)

Tahini yoghurt and compressed cucumber with chickpea crumble and dill infused oil \$19.50

Pan-fried potato gnocchi (h, v)

Mushroom ragout, topped with truffle cream and micro herbs \$16.50

Smoked duck breast salad (gf, h)

Frisee and red oak lettuce, orange, radish, mint, crispy shallot and snow pea sprouts dressed with miso and maple \$18.50

Slow cooked wagyu beef cheeks (gf)

On parsnip espuma, cider vinegar dressed kohlrabi salad and toasted caraway seeds \$21.50

Free range chicken liver parfait

Toasted brioche with orange jelly, smashed pistachio nut and blackberry compote \$19.50



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 avocado mousse & mango gel, salt & pepper calamari with lime aioli \$36

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 and broccolini, topped with tomato and shrimp butter, watercress salad and crispy capers \$36

Jerk spiced serrano wrapped chicken breast (gf)

Served with hassel back potato with corn puree, corn salsa, chilli and lime \$33

Fraser Isle spanner crab spaghettini

With smoked chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli \$38

Confit de canard (gf)

Confit leg of duck with spiced red cabbage, dauphinoise potatoes, buttered broad beans and juniper jus \$34

300gm Porterhouse (MSA)

Served with stilton soufflé, blistered cherry truss tomatoes, truffled field mushroom, savoury granola and port wine jus \$42

Beetroot risotto (gf, v on request)

Topped with mascarpone, fetta, smoked 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, v, h)

With herbs \$9



DESSERT

Bombe Alaska (v)

Joconde sponge, vanilla bean ice cream, berry coulis, Italian meringue with white rum and chopped macadamia nuts

\$22

Chocolate, vanilla and raspberry tian (gf)

Vanilla panna cotta, raspberry jelly, chocolate marquise, vanilla bean ice cream, Nutella powder

\$14

Crème brûlée (gf)

Cointreau liqueur and candied orange

\$14

Strawberries and cultured cream (v, h)

Strawberry sorbet, macerated strawberries, nut brown butter sable, meringue, basil oil

\$14

Australian cheese plate

Blue, double brie, cheddar, lavosh, water crackers, quince paste, honey comb and grapes, soy roast pepitas

\$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