



**THE WALNUT**  
**RESTAURANT**  
**& LOUNGE BAR**

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

**IN-ROOM BREAKFAST**

5:30am - 11am

Please note our breakfast menu can be found in your in-room  
tablet, KeyPR, or on the card hanging on your door

**IN-ROOM DAY DINING**

11am - 10pm

**IN-ROOM LATE NIGHT DINING**

10pm - 5.30am

\$3 delivery charge applies

10% Public Holiday surcharge applies



## ALL DAY BREAKFAST

5:30am - 10pm

<b>Big breakfast</b> (gf available) Maple cured bacon, chipolatas, grilled tomato, potato rosti and two eggs (fried, poached or scrambled - your choice)	\$25
<b>Three-egg ham omelette</b> (gf available) Shaved maple glazed ham, gruyere cheese, blistered heirloom cherry tomatoes and toast	\$23
<b>Three-egg mushroom omelette</b> (gf available, h, v) Mushroom, spinach, gruyere cheese, blistered heirloom cherry tomatoes and toast	\$23
<b>Chef's fruit platter</b> (gf, h, v) Sliced fresh seasonal fruits	\$14

## IN-ROOM DAY DINING

11:00am - 10pm

### APPETISER

<b>Warm sourdough</b> (h, v) <i>Pepe Saya</i> butter, extra virgin olive oil and sea salt	\$9.50
<b>Polenta and herb chips</b> (gf) Pecorino snow, crispy sage, charred onion dip	\$10
<b>Duck croquettes</b> (h) Roasted garlic aioli, red chard	\$13
<b>Oysters three ways</b>	
<b>Natural</b> (gf) Red bush lime caviar and sherry shallot dressing	\$4 each
<b>Kilpatrick</b> Worcestershire sauce, ketchup, smoked bacon and Tabasco sauce	\$4.50 each
<b>Florentine</b> Baby spinach, Mornay sauce and Grana Padano	\$4.50 each



## ENTRÉE

<b>Pan-seared scallops</b> (gf) On a bed of avocado mousse served with balsamic pearls and mango gel, puffed rice crisps and petite herbs	\$23.50
<b>Salt &amp; pepper squid</b> Served with roquette greens and lime aioli	\$19.50
<b>Sous vide lamb shoulder</b> (gf) Tahini yoghurt and compressed cucumber with chickpea crumble and dill infused oil	\$19.50
<b>Pan-fried potato gnocchi</b> (h, v) Mushroom ragout, topped with truffle cream and micro herbs	\$16.50
<b>Smoked duck breast salad</b> (gf, h) Frisee and red oak lettuce, orange, radish, mint, crispy shallot and snow pea sprouts dressed with miso and maple	\$18.50
<b>Slow cooked wagyu beef cheeks</b> (gf) On parsnip espuma, cider vinegar dressed kohlrabi salad and toasted caraway seeds	\$21.50
<b>Free range chicken liver parfait</b> 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 mango gel, salt & pepper calamari with lime aioli \$36



## 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 and broccolini, topped with tomato and shrimp butter, watercress salad and crispy capers	\$36
<b>Jerk spiced serrano wrapped chicken breast (gf)</b> Served with hassel back potato with corn puree, corn salsa, chilli and lime	\$33
<b>Fraser Isle spanner crab spaghetti</b> With smoked chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	\$38
<b>Confit de canard (gf)</b> Confit leg of duck with spiced red cabbage, dauphinoise potatoes, buttered broad beans and juniper jus	\$34
<b>300gm Porterhouse (MSA)</b> Served with stilton soufflé, blistered cherry truss tomatoes, truffled field mushroom, savoury granola and port wine jus	\$42
<b>Beetroot risotto (gf, v on request)</b> Topped with mascarpone, fetta, smoked 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

## SIMPLE SIDE

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



## BURGER, SANDWICH & SALAD

### Wagyu burger (gf available)

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

### Club sandwich (gf available)

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

### Ham, cheese and tomato toasted sandwich (gf available)

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

### Croque monsieur (gf available)

Shaved leg ham, gruyere cheese, Dijon mustard and cheese sauce served with rustic fries and aioli \$17

### Smoked duck breast salad (gf, h)

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

### Garden leaf salad (gf, v)

Simple salad served with a house dressing \$8

## SIMPLE MEALS

### Spaghetti bolognese

A rich tomato and minced beef sauce with onions, olive oil and garlic seasoned with herbs, served over a spaghetti pasta \$26

### Vegetarian lasagne (h, v)

Served with a simple salad and rustic fries \$27

### Fish and chips

Beer battered flathead fillets, simple salad, rustic fries and tartare sauce \$24

### Calamari and chips (h)

Served with rustic fries, dressed roquette greens and lime aioli \$22

### Seafood basket

Calamari, crunchy coconut prawns and beer battered flathead fillets served with rustic fries and tartare sauce \$32



## DESSERT

<b>Bombe Alaska (v)</b> Joconde sponge, vanilla bean ice cream, berry coulis, Italian meringue with white rum and chopped macadamia nuts	\$22
<b>Chocolate, vanilla and raspberry tian (gf)</b> Vanilla panna cotta, raspberry jelly, chocolate marquise, vanilla bean ice cream, Nutella powder	\$14
<b>Crème brûlée (gf)</b> Cointreau liqueur and candied orange	\$14
<b>Strawberries and cultured cream (v, h)</b> Strawberry sorbet, macerated strawberries, nut brown butter sable, meringue, basil oil	\$14
<b>Australian cheese plate</b> Blue, double brie, cheddar, lavosh, water crackers, quince paste, honey comb and grapes, soy roast pepitas	\$24
<b>Classic Magnum</b>	\$5
<b>Cornetto Vanilla</b>	\$4
<b>Mango Weis Bar</b>	\$4
<b>Lemon Calippo</b>	\$3

## CHILDREN'S MENU

<b>Mini cheeseburger (h)</b> Served with rustic fries and ketchup	\$12
<b>Mini fish and chips</b> Served with simple salad and ketchup	\$12
<b>Children's spaghetti bolognese</b>	\$12
<b>Crumbed chicken tenderloins</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



# 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 plate</b> Pork and pistachio terrine, Serrano ham, wagyu bresaola, black truffle sopressa, toasted ciabatta, cornichons and condiments	\$32
<b>Vegetarian lasagne</b> (h, v) Served with a simple salad and rustic fries	\$27
<b>Fish and chips</b> Beer-battered flathead fillets, simple salad, rustic fries and tartare sauce	\$24
<b>Club sandwich</b> (gf available) 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> (gf available) 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 cheese plate</b> Blue, double brie, cheddar, lavosh, water crackers, quince paste, honey comb, grapes and soy roast pepitas	\$24
<b>Chef's fruit plate</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