



**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, sea salt	\$9.50
<b>Pulled beef cheek croquettes</b> Black garlic aioli, red vein sorrel	\$14
<b>Salmon tartare</b> (h, gf) Avocado, baby coriander, wasabi kewpie, soy pearls, rice puffs	\$14
<b>Oysters three ways</b>	
<b>Natural</b> (gf) Hibiscus and galangal vinaigrette	\$4 each
<b>Kilpatrick</b> Worcestershire sauce, smoked bacon, tabasco sauce	\$4.50 each
<b>Battered</b> Candied fennel seed, arugula mayonnaise	\$4.50 each



## ENTRÉE

### **Crispy pork belly**

Artichoke and vanilla gastrique, compressed Granny Smith apple,  
black pudding crumb \$19.50

### **Soused beet and carrot cevice** (v, gf, h)

Mixed leaves, pickled sultanas, crumbed fetta, nuts, grains \$16.50

### **Pan-seared scallops** (gf on request)

Pea duo, crispy speck, horseradish, chive cream, baguette crisps \$23.50

### **Salt and pepper squid**

Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise \$20

### **Pan-fried potato gnocchi** (h, v)

Mushroom ragout, truffle cream, micro herbs \$18

### **Tasmanian hot smoked salmon salad** (gf, h)

Watercress, roquette, candied walnuts, goat cheese, roasted beets,  
fresh mint, radish, raspberry vinaigrette \$21

### **Beef carpaccio** (h on request)

Darling Downs grain fed beef, bacon, hazelnut crumb, shitake mushroom,  
shaved pecorino, horseradish cream, baby endive, truffle oil \$20

## SHARED PLATES

### **Antipasto** (gf on request)

Prosciutto, bresaola, black truffle sopressa, charred asparagus, fire roasted peppers,  
marinated olives, bocconcini, toasted ciabatta, cornichons, condiments \$36

### **Seafood**

Natural oysters with hibiscus and galangal vinaigrette; pan seared scallops with pea  
puree, fresh baby peas, crispy speck; salt and pepper calamari and rocket mayonnaise \$38



## MAIN

<b>Pan seared Huon salmon</b> (h) Soba noodles, dashi broth, shitake mushrooms, daikon curls, micro shiso, tempura nori	\$36
<b>Cauliflower risotto</b> (gf, h, v) Toasted cauliflower, spiced tempeh, smoky almonds, lime oil	\$28
<b>The Royal crab spaghetti</b> Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	\$39
<b>Poached and roasted serrano wrapped chicken breast</b> Wild mushroom arancini, broccoli and spinach emulsion, braised king brown mushrooms, black cabbage crisp, truffle oil snow	\$33
<b>Braised lamb shank</b> (gf) Roasted garlic mash, winter roasted vegetables, haricots vert, salsa verde, braising liquor reduction	\$34
<b>Confit de canard</b> (gf) Confit leg of duck, beetroot silk, potato gratin, puffed wild rice, wilted bok choy, bourbon soaked prunes, port wine jus	\$34
<b>180gm Eye fillet (MSA)</b> (gf) Vegetables <i>a la plancha</i> , herbed Kipfler potato, confit garlic, red wine jus	\$38
<b>300gm Porterhouse (MSA)</b> Braised savoy cabbage and smoked bacon, confit carrots, caramelised onion, gorgonzola tart, pink peppercorn jus	\$42
<b>Market fish</b> (gf) Creamed potato and crisp broccolini, torched tomato and shrimp butter, watercress salad, crispy capers	\$38

## SIDE DISHES

<b>Chermoula roasted cauliflower</b> (v, gf, h) Pickled golden sultanas, smoked almonds	\$9.50
<b>Herb roasted Kipfler potatoes</b> (v, gf, h) Olive oil, sea salt	\$9.50
<b>Rosemary salt rustic fries</b> (gf, v, h) Served with chipotle mayo	\$9.50
<b>Seasonal greens</b> (gf, v, h) Garlic butter, toasted almonds	\$9.50
<b>Garden leaf salad</b> (gf, v, h on request) House dressing	\$8



## 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

### Tasmanian hot smoked salmon salad (gf, h)

Watercress, roquette, candied walnuts, goat cheese, roasted beets, fresh mint, radish, raspberry vinaigrette \$21

### Garden leaf salad (gf, v)

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>Vanilla bean crème brûlée (h)</b> White chocolate and pistachio biscotti	\$15
<b>Lemon meringue pie (h)</b> Torché meringue kisses, yoghurt ice cream, lemon peel syrup, local Queensland berries, lemon balm	\$15
<b>Bombe Alaska (h)</b> Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate, macadamia crumb	\$22
<b>Tonka bean cheesecake (v, h)</b> Mexican wedding biscuit, pineapple sorbet, toasted coconut chips, pineapple gel	\$15
<b>Australian cheese plate (v)</b> Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb grapes, soy roasted 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>Antipasto</b> (gf on request) Prosciutto, bresaola, black truffle sopressa, charred asparagus, fire roasted peppers, marinated olives, bocconcini, toasted ciabatta, cornichons, condiments	\$36
<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