

Festive season at

WALNUT RESTAURANT

2 COURSES \$59.50 - 3 COURSES \$70.00

ENTRÉE

Pan-fried potato gnocchi (v,h)

Sautéed wild mushroom, truffle cream, micro herbs

Salt and pepper squid

Sweet carrot, chilli slaw, lemon dressing, roquette mayonnaise

Sous Vide lamb shoulder and potato croquette

Pickled cucumber salad, tahini yoghurt, dill infused extra virgin olive oil

MAIN

Pistachio and cranberry, turkey breast roulade

Pommes Anna, roasted baby vegetables, sautéed mangetout, redcurrant jus

250gm Porterhouse (MSA) (gf)

Confit potato and carrot, caponata, wilted bok choy, lotus chips, red wine jus

Eggplant steak (v,h)

Freekeh tabbouleh, macadamia puree and crumbs, pomegranate and watercress salad

Market fish (h)

Jerusalem artichoke puree, asparagus, grilled radicchio, roasted tomato vinaigrette, micro mint

DESSERT

Warm Christmas pudding

Brandy crème Anglaise, sour cherry compote and vanilla bean ice cream

Ginger and white chocolate crème brûlée (h,gf on request)

Tuile biscuit wafers, pineapple sorbet, candied thyme

Brioche and butter pudding

Crème anglaise, plump sultanas, chocolate gelato

Milk Chocolate parfait (h,gf)

Caramelised citrus, pistachio praline, fennel



Price includes Christmas bonbons and table decorations

Pre orders for groups over 12 people
v - vegetarian | h - halal | gf - gluten free