



THE WALNUT
RESTAURANT
& LOUNGE BAR

WELCOME,
THANK YOU FOR JOINING US.



APPETISER

Warm sourdough (h, v)

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

Milk braised lamb shoulder vol au vent

Pickled cucumber, goat cheese, truffle mayonnaise, puffed rice \$12

Savoury mini churros (v)

Smoked paprika and chilli salt, air dried queso, confit garlic crema \$8.50

OYSTERS THREE WAYS

Natural (gf)

Hibiscus and galangal vinaigrette \$4.25 each

Kilpatrick

Worcestershire sauce, smoked bacon, tabasco sauce \$4.75 each

Battered

Candied fennel seed, arugula mayonnaise \$4.75 each

ENTRÉE

Wild rabbit rillettes (gf on request)

Pickled vegetables, prune chutney, toasted ciabatta \$24

Torched confit salmon

Dashi broth, soba noodle, chuka wakame and micro shiso salad \$19.50

Asparagus duo (v, gf, h)

Charred and ribboned asparagus, onion soubise, wattle seed and cheese crisp, sous vide hen's egg, lemon myrtle \$17

Pan-seared scallops (gf)

Cauliflower and vanilla purée, compressed Granny Smith apple, salmon roe, smoked speck \$24

Crispy pork belly (gf)

Carrot jam, smoked chats, pickled mustard seeds, nasturtium \$21

Roquette, fig and serrano salad (gf)

Candied walnuts, shaved Grana Padano, port glaze \$19

Vegetarian available on request \$15

Salt and pepper squid

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

Barbequed octopus

Green rice, tomato and chilli pico, garlic chips, arugula mayonnaise, olive crumb, lemon \$22



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, cauliflower and vanilla purée, smoked speck; salt and pepper squid, arugula mayonnaise \$39

MAIN

Fire roasted pork cutlet (gf)

Pommes aligot, fermented cabbage, haricots vert, charcuterie sauce, sweet potato crisps \$37

Char-grilled cauliflower steak (gf, h, v)

Sautéed kale, harissa chickpeas, tahini yoghurt \$28

Sage and chestnut stuffed turkey breast roulade

Pommes anna, roasted baby vegetables, sautéed mangetout and cranberry jus \$34

Pan seared Huon salmon (gf, h)

Vegetable Niçoise, crispy capers, white anchovy, salsa verde, tapioca crisp \$36

The Royal crab spaghetti

Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli \$39

Market fish (h)

Golden crumbed potato and preserved lemon croquette, char-grilled broccolini, sauce vierge, petite herb and radish salad \$38

180gm Eye fillet (MSA) (gf)

Vegetables *a la plancha*, herbed kipfler potato, confit garlic, red wine jus \$38

300gm Porterhouse (MSA) (gf)

Braised potato, caponata, scorched baby courgette, Pedro Ximenez jus \$41

Smoky slow cooked beef short rib

Bourbon barbeque glaze, charred sweetcorn, rustic slaw and fries
Single \$37
Double \$45

SIDE DISHES

Duck fat roasted kipfler potatoes (gf, h)

Soft herbs, sea salt \$9.50

Rosemary salt rustic fries (gf, v, h)

Served with chipotle mayonnaise \$9.50

Seasonal greens (gf, v, h)

Lemon oil, nuts and grains \$9.50

Garden leaf salad (gf, v, h on request)

House dressing \$8



DESSERT

Tonka bean panna cotta (gf) Popcorn crumble, dulce de leche ice cream, soy gel	\$15
Lindt 70% dark chocolate cremeux (gf on request) Cocoa dacquoise, lime butterscotch, sea salt pretzels and EVOO ice cream	\$15
Mango tiramisu (h) Coffee infused lady finger biscuits, lightened mascarpone cream, fresh mango, meringue shards	\$15
Bombe Alaska (h) Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate, macadamia crumb	\$22
Australian cheese plate (v, h) Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb grapes, soy roasted pepitas	\$24
Warm Christmas pudding Brandy crème anglaise, sour cherry compote and vanilla bean ice cream	\$15

ESPRESSO COFFEE

Espresso di Manfredi Sprezzatura Cappuccino, Flat White, Latte, Espresso Macchiato, Piccolo Latte, Ristretto Americano, Long Black, Doppio Long Macchiato, Chai Latte	\$4.50
Shot of Vanilla or Caramel Syrup	\$1
Extra Shot of Espresso	\$1

LIQUEUR COFFEE

Caribbean – Captain Morgan Spiced French – Cointreau Greek – Ouzo Irish – Jameson Irish Whiskey Irish – Bailey's Italian – Amaretto Jamaican – Tia Maria Mexican – Kahlua	\$16 each
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TEA

Dilmah <i>T-Series</i> Loose Leaf Designer Gourmet Tea Available flavours: Brilliant Breakfast Earl Grey Ceylon Young Hyson Green Camomile Peppermint Italian Almond Rose with French Vanilla Moroccan Mint	\$5 each
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