



DINNER MENU

Served 5.30 to 9.00pm

THE WALNUT RESTAURANT

APPETISER

Warm sourdough (v)(h)	\$9.50
'Pepe saya' butter, extra virgin olive oil, sea salt	
Sous vide lamb shoulder and potato croquette	\$15.00
Pickled cucumber salad, tahini yoghurt, dill infused evoo	
Chickpea and hemp seed crackers	\$12.00
Whipped goats' cheese, heirloom tomato, balsamic pearls, mint	
Oysters three way	
Natural (gf)	(3) \$14.00 (6) \$26.50
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$15.00 (6) \$29.50
Worcestershire sauce, smoked bacon, tabasco sauce	
Battered	(3) \$15.00 (6) \$29.50
Candied fennel seed and arugula mayonnaise	

ENTRÉE

Mussel and prawn coctel (gf on request)	\$24.00
Green gazpacho, cucumber pico, pickled vegetables, evoo crumbs	
Twice cooked duck breast (h)	\$23.00
Master stock poached and roasted duck breast, sautéed greens, shitake mushroom, Asian soft herb salad	
Pan-fried potato gnocchi (v)(h)	\$17.00
Sautéed wild mushroom, truffle cream and micro herbs	
Crispy pork belly (gf)	\$22.00
Carrot jam, carrot and caraway "slaw", green grape, nasturtium	
Caesar salad	\$18.00
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5.00	
Salt & pepper squid	\$21.00
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	
Pan-seared scallops (gf)	\$26.00
Caramelised cauliflower puree, soused cauliflower florets, golden raisin puree, smoked almonds, baby chicory	

v - vegetarian | h - halal | gf - gluten free

*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays



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MAIN

Eggplant steak (v)(h) Freekah tabouleh, macadamia purée and crumbs, pomegranate and watercress salad	\$29.00
Pan roasted lamb rack (gf) Pea and speck fricassee, duck fat potato, braised baby leek, truffled baguette crisp, lamb sugo, baby mint	\$42.00
Market fish (gf)(h on request) Warm zesty potato salad, wilted greens, hazelnut romesco, crab mayonnaise, bitter leaves, lovage oil	\$39.00
“The Royal” crab spaghettini Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	\$39.00
Char-grilled 180gms pasture fed eye fillet (gf) Pressed Lyonnaise potatoes, smokey butternut puree, kai lan, Dutch carrot, truffled Swiss brown mushroom, herb crumb, red wine jus	\$41.00
300gms Porterhouse (MSA) (gf) Scorched baby gem lettuce, black truffle pomme puree, crumbed poached egg, smoked trussed tomato, chimichurri	\$44.00
Pan-roasted chicken breast (gf)(h on request) Potato and thyme gratin, exotic mushroom ragout, charred caulini, black cabbage crisp, truffle snow	\$34.00
Fire roasted pork cutlet (gf) Achiote glazed cutlet, parsnip cream, puy lentils, silverbeet, pickled apple, puffed pork skin, cider jus	\$37.00

SIDE DISHES

Duck fat roasted kipfler potatoes (h)(gf) Soft herbs, sea salt	\$9.50
Rosemary salt rustic fries (v)(h)(gf) Served with chipotle mayo	\$9.50
Seasonal greens (v)(h)(gf) Garlic oil, ponzu dressing	\$9.50
Garden leaf and sprout salad (v)(gf)(h on request) Fetta crumble, Kalamata olives, heirloom tomatoes, house dressing	\$8.50

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DESSERT

Strawberries and cream (v)(gf on request)	\$16.00
Cointreau compressed strawberries, cream cheese Chantilly, spiced biscuit crumble, aerated white chocolate, berry sorbet. Strawberry dust, baby basil	
Brioche and butter pudding	\$16.00
Crème anglaise, plump sultanas, chocolate gelato	
Chocolate delicie tart	\$16.00
Peanut crumb, dulce de leche ice cream, Davidson plum jel, peanut butter snow	
Bombe Alaska (h)	\$22.00
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate and macadamia crumb	
Australian cheese plate (v)(h)(gf on request)	\$25.00
A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, soy roasted pepitas	



Granite Belt and Ballandean Estate Wines

The region has a growing reputation as one of Australia's top producers of alternative variety wines – known here as Strange Bird.

To be called an alternative, a variety must represent not more than 1% of the total bearing vines in Australia as defined by Wine Australia

Enjoyed in Europe for generations, these alternative varieties are now emerging as Australian favourites due to their ability to match perfectly with our food preferences.

2018 Merlot

\$13.00 / \$50.00

Rich fruit driven palate with a smooth lingering finish, punches well above a traditional Merlot

2019 Fiano

\$14.00 / \$65.00

Intense pineapple bouquet but a soft palate to finish. A Strange Bird wine of QLD

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