



THE WALNUT
RESTAURANT
& LOUNGE BAR

THE WALNUT RESTAURANT

APPETISER

Warm sourdough (v)(h)	\$9.5
'Pepe saya' butter, extra virgin olive oil, sea salt	
Sous vide lamb shoulder and potato croquette	\$16.5
Pickled cucumber salad, tahini yoghurt, dill infused evo	
Roasted and glazed bone marrow (gf)	\$17
Hazelnut and herb crumb, fennel, parsley and caper salad, Hempseed crackers	
Oysters three way	
Natural (gf)	(3) \$14 (6) \$26.5
Hibiscus and galangal vinaigrette	
Kilpatrick	(3) \$15 (6) \$29.5
Worcestershire sauce, smoked bacon, tabasco sauce	
Mornay	(3) \$15 (6) \$29.5
White sauce, Grana Padano	

ENTRÉE

Za'atar spiced Milly Hill double lamb cutlet (gf)	\$25
Squash and zebra tomato salad, crispy pumpkin seeds, mozzarella, green olives, smoked yogurt, purple basil	
Pan-seared scallops (gf)	\$27
Pea puree, crispy fried ham hock, compressed green apple, pea and mint mousse, caviar	
Crispy pork belly (gf)	\$24
Buckwheat noodle, pork and ginger meatballs, wilted tat soi, edamame duo, umami broth, bottarga, Chioggia radish	
Vanilla sugar cured confit salmon (h)(gf)	\$24
Lemon sour cream, blood orange two ways, toasted nori crackers, liquorice root	
Pan-fried house made potato gnocchi (v)(h)	E \$19 M \$29
Sautéed wild mushroom, truffle cream and micro herbs	
Caesar salad (gf on request)	\$19
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5	
Salt & pepper squid Som Tum	\$23
Green papaya salad, Nahm Jim, toasted peanuts chilli and lime, lime aioli	

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

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MAIN

Glazed and roasted pumpkin wedge (v)(h)	\$29
Israeli cous cous, almond cream, fried salt bush, blackened cumin and lime salt, pumpkin oil vinaigrette	
Braised lamb shank (gf)	\$36
Burnt butter and rosemary Kumara puree, winter roasted vegetables, salsa Verde, and braising liquor reduction	
Confit de canard (gf)	\$36.5
Confit leg of duck, beetroot silk, potato gratin, puffed wild rice, wilted bok choy, juniper berry jus	
Market fish (gf)(h on request)	\$39.5
Warm zesty potato salad, wilted greens, hazelnut romesco, crab mayonnaise, bitter leaves, lovage oil	
Jamon wrapped and filled, pan-roasted chicken ballotine (h)(gf on request)	\$35
Nduja sausage, macadamia and current farce, pumpkin and mozzarella arancini, scorched spring vegetables, onion petals, carrot "ketchup" crispy sage, jus	
"The Royal" crab spaghettini	\$40
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic, chilli	
Char-grilled 180g pasture fed eye fillet (gf)	\$41
Pressed Lyonnaise potatoes, smokey butternut puree, kai lan, Dutch carrot, truffled Swiss brown mushroom, herb crumb, red wine jus	
Lobster and chive risotto (gf)	\$39.5
Fennel gremolata, sea asparagus, salmon roe, crustacean oil	
Char-grilled 300g Scotch fillet (gf)	\$47
Smoked mussel hollandaise, blackened braised leek, sweet potato purée, onion bahji	

SIDE DISHES

Duck fat roasted kipfler potatoes (h)(gf)	\$9.5
Soft herbs, sea salt	
Rosemary salt rustic fries (v)(h)(gf)	\$9.5
Served with chipotle mayo	
Seasonal greens (v)(h)(gf)	\$9.5
Garlic oil, ponzu dressing	
Garden leaf and sprout salad (v)(gf)(h on request)	\$8.5
Fetta crumble, Kalamata olives, heirloom tomatoes, house dressing	

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DESSERT

Chef Troy's family recipe baked cheesecake (v)(h)	\$16
Baked vanilla cheesecake, garam cracker biscuit, candied pineapple, coconut and lemon myrtle Chantilly, pineapple sorbet, mango jel, lemon verbena	
Tonka bean crème brûlée (v)(h)(gf on request)	\$16
Olive oil ice cream, salted chocolate and cacao nib cookie crumbs, tuile crisps, berries	
Warm sticky date pudding	\$16
Duck fat caramel, date jam, vanilla bean ice cream, Hokey pokey, dehydrated milk crisps, smoked sea salt	
Chocolate delicie tart (v)(h)	\$16
Peanut crumb, dulce de leche ice cream, Davidson plum jel, peanut butter snow	
Bombe Alaska (v)(h)	\$22
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
A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, soy roasted pepitas	

DESSERT WINE

		Glass	Bottle
Foxy's Hangout Late Harvest Pinot Gris	Red Hill, VIC	\$17	\$79
De Bortoli <i>Noble One</i>	Bilbul, NSW	\$19	\$84

COFFEE & TEA

Barista made coffee	Small \$4.5 Large \$5.5
Dilmah t-series loose leaf gourmet teapot	\$5
<i>Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond</i>	

LIQUEUR COFFEE

\$16 each

Caribbean – Sailor Jerry Spiced Rum
French – Cointreau
Greek – Ouzo
Irish – Jameson Irish Whiskey
Irish Cream – Bailey's
Italian – Amaretto
Jamaican – Tia Maria
Mexican – Kahlua
Roman – Opal Bianca Sambuca

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