



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

IN-ROOM MENU

# IN-ROOM MENU

## ALL DAY BREAKFAST

Served 06.00am-10.00pm

<b>Baker's basket</b> (v)(h)	\$8.00
Croissant, Danish pastry or mini muffins (choose two)	
<b>Chef's seasonal sliced fruit plate</b> (v)(h)(gf)	\$15.00
With natural greek yoghurt	
<b>Breakfast burger</b> (gf on request)	\$17.00
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
<b>Three egg omelette</b>	\$24.00
- shaved maple glazed ham, gruyere cheese, blistered cherry tomatoes and toast	
- mushroom, baby spinach, cheddar cheese, blistered cherry tomatoes and toast	
<b>Classic bacon and eggs</b>	\$24.00
2 eggs (fried, poached or scrambled) with toast and grilled tomato	
<b>Big breakfast</b> (gf on request)	\$28.00
Eggs (2), maple cured bacon, chicken chipolatas, grilled tomato, house beans, hash browns, toast	

## ALL DAY SNACK MENU

Served 10.30am-10.00pm

<b>Rosemary salted rustic fries</b> (v)(h)(gf)	\$9.50
<b>Cheese toastie</b> (v)(h)(gf on request)	\$10.00
Cheese, dijon mustard and cheese sauce	
Add ham \$2.00 Additional sandwich \$8.00	
<b>Club sandwich</b> (gf on request)	\$24.00
Maple cured bacon, free range egg, sliced turkey breast, vine ripened tomatoes, cos lettuce, avocado, cranberry and mayonnaise with rustic fries and aioli	
<b>Fish and chips</b>	\$25.00
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
<b>House made vegetarian lasagna</b> (v)	\$26.00
Served with a plain salad and rustic fries	
<b>Spaghetti Bolognese</b> (gf on request)	\$27.00
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herb	
<b>Wagyu burger</b> (gf on request)	\$26.00
Beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
<b>Seafood basket</b>	\$33.00
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	
<b>Caesar salad</b>	\$18.00
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5.00	
<b>Brioche and butter pudding</b>	\$15.50
Crème anglaise, plump sultanas, chocolate gelato	

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

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# RESTAURANT IN YOUR ROOM

## APPETISER

*Served 12noon-09.00pm*

<b>Warm sourdough</b> (v)(h)	\$9.50
'Pepe saya' butter, extra virgin olive oil, sea salt	
<b>Sous vide lamb shoulder and potato croquette</b>	\$16.00
Pickled cucumber salad, tahini yoghurt, dill infused evoo	
<b>Chickpea and hemp seed crackers</b>	\$13.00
Whipped goats' cheese, heirloom tomato, balsamic pearls, mint	
<b>Oysters three way</b>	
<b>Natural</b> (gf)	(3) \$15.00 (6) \$26.50
Hibiscus and galangal vinaigrette	
<b>Kilpatrick</b>	(3) \$16.00 (6) \$29.50
Worcestershire sauce, smoked bacon, tabasco sauce	
<b>Battered</b>	(3) \$16.00 (6) \$29.50
Candied fennel seed and arugula mayonnaise	

## ENTRÉE

*Served 12noon-09.00pm*

<b>Mussel and prawn coctel</b> (gf on request)	\$24.00
Green gazpacho, cucumber pico, pickled vegetables, evoo crumbs	
<b>Twice cooked duck breast</b> (h)	\$24.00
Master stock poached and roasted duck breast, sautéed greens, shitake mushroom, Asian soft herb salad	
<b>Pan-fried potato gnocchi</b> (v)(h)	\$18.00
Sautéed wild mushroom, truffle cream and micro herbs	
<b>Crispy pork belly</b> (gf)	\$23.00
Carrot jam, carrot and caraway "slaw", green grape, nasturtium	
<b>Caesar salad</b>	\$18.00
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	
add house rubbed Moroccan chicken \$5.00	
<b>Salt &amp; pepper squid</b>	\$22.00
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	
<b>Pan-seared scallops</b> (gf)	\$27.00
Caramelised cauliflower puree, soused cauliflower florets, golden raisin puree, smoked almonds, baby chicory	

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# RESTAURANT IN YOUR ROOM

## MAIN

*Served 12noon-09.00pm*

<b>Eggplant steak</b> (v)(h)	\$29.00
Freekah tabouleh, macadamia purée and crumbs, pomegranate and watercress salad	
<b>Pan roasted lamb rack</b> (gf)	\$43.00
Pea and speck fricassee, duck fat potato, braised baby leek, truffled baguette crisp, lamb sugo, baby mint	
<b>Market fish</b> (gf)(h on request)	\$40.00
Warm zesty potato salad, wilted greens, hazelnut romesco, crab mayonnaise, bitter leaves, lovage oil	
<b>“The Royal” crab spaghettini</b>	\$41.00
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	
<b>Char-grilled 180gms pasture fed eye fillet</b> (gf)	\$41.00
Pressed Lyonnaise potatoes, smokey butternut puree, kai lan, Dutch carrot, truffled Swiss brown mushroom, herb crumb, red wine jus	
<b>300gms Porterhouse</b> (MSA) (gf)	\$45.00
Scorched baby gem lettuce, black truffle pomme puree, crumbed poached egg, smoked trussed tomato, chimichurri	
<b>Pan-roasted chicken breast</b> (gf)(h on request)	\$36.00
Potato and thyme gratin, exotic mushroom ragout, charred caulini, black cabbage crisp, truffle snow	
<b>Fire roasted pork cutlet</b> (gf)	\$39.00
Achiote glazed cutlet, parsnip cream, puy lentils, silverbeet, pickled apple, puffed pork skin, cider jus	

## SIDE DISHES

*Served 12noon-09.00pm*

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

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# RESTAURANT IN YOUR ROOM

## DESSERT

Served 12noon-09.00pm

<b>Strawberries and cream</b> (v)(gf on request)	\$18.00
Cointreau compressed strawberries, cream cheese Chantilly, spiced biscuit crumble, aerated white chocolate, berry sorbet. Strawberry dust, baby basil	
<b>Brioche and butter pudding</b>	\$18.00
Crème anglaise, plump sultanas, chocolate gelato	
<b>Chocolate delicé tart</b>	\$18.00
Peanut crumb, dulce de leche ice cream, Davidson plum jel, peanut butter snow	
<b>Bombe Alaska</b> (h)	\$26.00
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate and macadamia crumb	
<b>Australian cheese plate</b> (v)(h)(gf on request)	\$26.00
A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, soy roasted pepitas	

## COFFEE, HOT CHOCOLATE & TEA

<b>Barista made coffee</b>	Small \$4.50
Cappuccino, flat white, latte, espresso, piccolo, long black, iced latte	Large \$5.50
<b>Shot of vanilla or caramel syrup</b>	\$1.00
<b>Extra shot of espresso</b>	\$1.00
<b>Chai latte</b>	\$5.50
<b>Hot chocolate</b>	\$5.50
<b>Dilmah t-series loose leaf gourmet teapot</b>	\$5.00
Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond	

## BEER AND CIDER

### Draft

Coopers Mild Ale	\$9.00
Royal Lager	\$9.50
Sapporo	\$11.00

### Bottles

Coopers Light	\$7.00
XXXX Gold	\$9.00
Toohey's Extra Dry	\$9.50
Crown Lager	\$11.00
James Squire 150 Lashes	\$12.00
White Rabbit Dark Ale	\$12.00
Asahi	\$12.00
Corona	\$12.00
Kronenburg	\$12.00
Guinness	\$12.00
Thatchers Cider	\$10.00

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# CHILDREN'S MENU

## BREAKFAST

Served 06.00am-10.00am

<b>Eggs on toast with house beans</b> (gf on request) 1 egg (fried, poached or scrambled)	\$12.50
<b>Two egg omelette</b> (gf on request) - Shaved ham, cheese and tomato with toast - Mushroom, spinach and cheddar cheese with toast (v)	\$12.50
<b>Smashed avocado with poached egg (1)</b> (gf on request) Toasted sourdough, blistered cherry tomatoes	\$14.00
<b>Mini breakfast burger</b> (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish with a hash brown and house beans	\$14.50
<b>French waffle</b> Drizzled with Nutella and served with ice cream	\$7.50
<b>Fresh seasonal fruit salad</b> (v)(h)(gf)	\$6.00
<b>Mini pancake stack</b> With maple syrup and ice cream	\$7.50

## ADD TO YOUR DISH

Bacon (2)	\$3.00	Vanilla ice cream (1)	\$2.50
Chicken chipolata (2)	\$3.00	Avocado (½)	\$3.50
House beans	\$3.00	Hash brown (2)	\$2.50

## DRINKS

<b>Choice of assorted juices by glass</b> Apple, pineapple, orange or tomato	\$4.00
<b>English breakfast tea by cup</b>	\$3.00
<b>Dilmah t-series loose leaf gourmet teapot</b> Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond	\$5.00
<b>Glass of soft drink</b>	\$4.00

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# CHILDREN'S MENU

## ALL DAY MENU

Served 10.30am-10.00pm

Served with fries, ketchup and small salad except spaghetti bolognaise

<b>Mini cheeseburger (h)</b>	\$14.50
<b>Crispy calamari rings (4)</b>	\$14.50
<b>Crumbed chicken tenderloins (2)</b>	\$14.50
<b>Mini Margherita pizza (v)</b>	\$14.50
<b>Battered fish and chips (2)</b>	\$14.50
<b>Mini beef pies (3) (gf)</b>	\$14.50
<b>Mini spaghetti bolognaise (gf on request)</b>	\$14.50
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

## SOMETHING MORE FOR THE TEENS

<b>Breakfast burger (gf on request)</b>	\$17.00
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
<b>Wagyu beef burger (gf on request)</b>	\$26.00
Maple cured bacon, vine ripened tomatoes, rocket and gruyere cheese with onion, mild mustard and barbecue sauce	
<b>Spaghetti Bolognaise (gf on request)</b>	\$27.00
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

## DESSERT

<b>French waffle</b>	\$7.50
Drizzled with Nutella and served with ice cream	
<b>Fresh seasonal fruit salad (gf)(h)(v)</b>	\$6.50
<b>Ice cream (3 scoops)</b>	\$6.50
Chocolate, vanilla or strawberry ice cream served with choice of chocolate or strawberry topping	
<b>Classic Magnum, Cornetto Vanilla, Mango Weiss Bar</b>	\$4.00
<b>Lemon Calippo</b>	\$3.00

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# IN-ROOM MENU

## LATE NIGHT DINING

*Served 10.00pm-06.00am*

<b>Rosemary salted rustic fries (v)(h)(gf)</b>	\$9.50
<b>House made soup of the day</b>	\$16.50
<b>Fish and chips</b>	\$25.00
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
<b>House made vegetarian lasagna (v)</b>	\$26.00
Served with a plain salad and rustic fries	
<b>Australian cheese plater (v)(h)</b>	\$25.00
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	
<b>Chef's seasonal sliced fruit plate (v)(h)(gf)</b>	\$15.00
With natural greek yoghurt	
<b>Cheese toastie (v)(h)(gf on request)</b>	\$10.00
Cheese, dijon mustard and cheese sauce	
Add ham	\$2.00
Additional sandwich	\$8.00
<b>Classic Magnum, Cornetto Vanilla, Mango Weiss Bar</b>	\$4.00
<b>Lemon Calippo</b>	\$3.00

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