



**THE WALNUT**  
RESTAURANT

**Executive Chef: Ross Howell**

**Head Chef: Adam Herbert**

## BREAD

**freshly baked cobb loaf** 8.5  
*dukkah, pumpkin & garlic puree, and extra virgin olive oil*

## OYSTERS

**natural** ½ doz 16  
*lemon, shallot and sherry vinegar*  
we recommend Richmond Grove Watervale Riesling 10 glass

**warm** ½ doz 17  
*smoked tomato and pancetta*  
we recommend Montana South Island Pinot Noir 12 glass

## SOUP

**soup of the day** 12  
*using seasonal fresh herbs and produce*

**red claw bisque** 19  
*red claw tails, salt baked onion tortellini and fresh peas*

## ENTREE

**ravioli** 18  
*handmade porcini ravioli with tomato puree, rocket and zucchini flower fritter*  
we recommend Devil's Corner Pinot Noir 10 glass

**lamb salad** 18  
*salad of milly hill lamb loin with braised fennel, house made yoghurt cheese, lemon and oregano*  
we recommend Jimbour Station Merlot 10 glass

**risotto** 16  
*black sussex pig pancetta & watercress risotto, finished with mascarpone, orange and truffle*  
*(also available vegetarian or as a main course)* 27  
we recommend Wild Oats Pinot Grigio 12 glass

**king prawn cocktail** 18  
*mooloolaba prawns with oak leaf lettuce, marie rose bavarois and lemon caramel*  
we recommend Stonier Chardonnay 12 glass

## ACCOMPANIMENTS

<b>green beans wrapped in bacon</b>	8	<b>green leaf salad</b>	7.5
<b>warm marinated portabello mushrooms</b>	7	<b>binjte potato mash</b>	8
<b>fresh green vegetables</b>	8	<b>hand cut fat chips</b>	7.5

## SEAFOOD

<b>fish</b>	<b>28</b>
<i>today's market fresh fish, served using seasonal fresh herbs and produce</i>	
<b>moreton bay bugs</b>	<b>35</b>
<i>baked moreton bay bugs with chorizo, kipfler potato, red onion, smoked paprika rouille and a green leaf salad</i>	
we recommend Hewitson 'Lu Lu V' Viognier	10 glass
<b>platter for two</b>	<b>120</b>
<i>cold selection of bugs, sand crabs, prawns, oysters and smoked salmon served with lemon, sauce marie rose and garden salad</i>	
<i>hot selection of bbq prawns, salt &amp; pepper squid, battered red jew fish and oysters served with hand cut chips and aioli</i>	

## MAINS

<b>pie</b>	<b>28</b>
<i>wild rabbit &amp; gruyere cheese pie, with jerusalem artichoke, baby carrots, spinach and parsley cream</i>	
we recommend Italia Primitivo (zinfandel) '06	7.5 glass
<b>beef</b>	<b>30</b>
<i>braised wagyu conical with potato puree, pearl onion, fresh peas, hickory bacon lardons and demi glace</i>	
we recommend Watervale 'shades' Merlot	11 glass
<b>chicken</b>	<b>28</b>
<i>free range chicken ballontine with a veal &amp; tumeric farce, braised potato, shallots, spring peas and mild curry sauce</i>	
we recommend Azienda Agricola Poliziano Chianti '05	10.5 glass

## THE GRILL

<b>eye fillet – AAcO north qld - 120 days grain fed</b>	<b>32</b>
<i>200 gram eye fillet</i>	
<b>sirloin – wagyu, darling downs - 350 days grain fed</b>	<b>38</b>
<i>240 gram, 4+ marble score</i>	
<b>rib fillet – central qld – pasture fed</b>	<b>40</b>
<i>400 gram rib fillet</i>	

**served with your choice of either:**

*potato mash, russian garlic, green beans, belly bacon and diane sauce*

**or**

*fondant potato, asparagus, veal jus and béarnaise sauce*



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**DESSERTS**

<b>tiramisu</b> <i>'aussie tiramisu' – wattle seed and mascarpone mousse, wattle seed espresso sponge fingers, candied rosella</i>	<b>13</b>
<b>pudding</b> <i>ginger semolina pudding, buderim ginger glaze, lemon syrup, vanilla ice cream</i>	<b>13</b>
<b>brulee</b> <i>lavender brulee, honey croquant, leatherwood honeycomb, short bread</i>	<b>13</b>
<b>chocolate</b> <i>hot belcolade chocolate fondant, raspberry crème bavarois, cocoa tuille, white chocolate sorbet</i>	<b>14</b>
<b>terrine</b> <i>lychee and citrus in elderflower jelly, lychee and lime granita, almond crumb rose, mint glaze</i>	<b>14</b>
<b>king island cheese</b> <i>roaring forties blue – king island, tasmania triple cream brie – king island, tasmania surprise bay mature black label cheddar – king island, tasmania with lavosh wafers, baby figs and house made marmalade</i>	<b>16</b>