



THE WALNUT
RESTAURANT
& LOUNGE BAR

DINNER MENU

Served 5.30 to 9.00pm

THE WALNUT RESTAURANT

ENTRÉE

Warm sourdough (v,h)	\$9.50
'Pepe saya' butter, extra virgin olive oil, sea salt	
Marinated chicken Panzanella salad	\$19.00
Crispy ciabatta, mozzarella, basil, mustard dressing	
Pan-fried potato gnocchi (v,h)	\$17.00
Sautéed wild mushroom, truffle cream and micro herbs	
House cured smoked duck breast	\$22.00
Mushroom and chicken tortellini, pickled turnip, mushroom broth, tarragon	
Sous vide lamb shoulder and potato croquette	\$21.00
Pickled cucumber salad, tahini yoghurt, dill infused extra virgin olive oil	
Salt & pepper squid	\$20.00
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	
Crispy pork belly (gf)	\$22.00
Cauliflower duo, raisin and caper puree, saffron stained pear	
Oysters	
Natural (gf) - Hibiscus and galangal vinaigrette	(3) \$13.50 (6) \$26.00
Kilpatrick - Worcestershire sauce, smoked bacon, tabasco sauce	(3) \$14.85 (6) \$29.00

MAIN

Eggplant steak (v,h)	\$29.00
Freekah tabouleh, macadamia purée and crumbs, pomegranate and watercress salad	
180gm Eye fillet MSA (gf)	\$38.00
Confit potato and carrot, caponata, wilted bok choy, lotus chips, red wine jus	
Market fish (h)	\$38.00
Jerusalem artichoke puree, asparagus, grilled radicchio, roasted tomato vinaigrette, micro mint	
'The Royal' crab spaghetti	\$39.00
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	
Chicken supreme (h,gf)	\$33.00
Potato and thyme terrine, exotic mushroom fricassee, charred caulini, black cabbage crisp, truffle snow	
Braised lamb shank (gf)	\$34.00
Garlic mash, root vegetables, broccolini, salsa Verde, braising liquor reduction	

ADDITIONAL SIDES

Pepper sauce, mushroom sauce or beef jus (all gf)	\$3.00
Garden leaf salad with house dressing (v,gf,h on request)	\$8.50
Rosemary salt rustic fries served with chipotle mayo (v,h,gf)	\$9.50
Seasonal greens with lemon oil, nuts and grains (v,h,gf)	\$9.50

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



THE WALNUT RESTAURANT

DESSERT

Brioche and butter pudding	\$15.00
Crème anglaise, plump sultanas, chocolate gelato	
Ginger and white chocolate Crème Brulee (h,gf on request)	\$15.00
Tulie biscuit wafers, pineapple sorbet, candied thyme	
Milk chocolate parfait (h,gf)	\$15.00
Caramelised citrus, pistachio praline, fennel	
Bombe Alaska (h)	\$22.00
Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate, macadamia crumb	
Australian cheese plater (v,h)	\$24.00
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	

COFFEE, HOT CHOCOLATE & TEA

Barista made coffee	Small \$4.50
Cappuccino, flat white, latte, espresso, piccolo, long black, iced latte	Large \$5.50
Shot of vanilla or caramel syrup	\$1.00
Extra shot of espresso	\$1.00
Chai latte	\$5.50
Hot chocolate	\$5.50
Dilmah t-series loose leaf gourmet teapot	\$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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