



THE WALNUT
RESTAURANT
& LOUNGE BAR

IN-ROOM MENU

IN-ROOM MENU

ALL DAY BREAKFAST

Served 06.00am-09.00pm

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

ALL DAY MENU

Served 10.30am-09.00pm

Rosemary salted rustic fries (v,h,gf)	\$10.00
Cheese toastie (v,h,gf on request)	\$10.00
Cheese, dijon mustard and cheese sauce	
Add ham	\$2.00
Additional sandwich	\$8.00
House made soup of the day	\$16.50
Marinated chicken Panzanella salad	\$19.00
Crispy ciabatta, mozzarella, basil, mustard dressing	
Club sandwich (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	
Fish and chips	\$24.50
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
House made vegetarian lasagna (v)	\$26.00
Served with a plain salad and rustic fries	
Wagyu burger (gf on request)	\$25.00
Beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
Spaghetti bolognese	\$27.00
A rich tomato and minced beef sauce with onions, olive oil and garlic, seasoned with herbs, served over spaghetti pasta	
Seafood basket	\$33.00
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	

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



IN-ROOM MENU

ENTRÉE

Served 12noon-09.00pm

Warm sourdough (v,h)	\$10.00
'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	\$23.00
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	\$21.00
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	
Crispy pork belly (gf)	\$23.00
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

Served 12noon-09.00pm

Eggplant steak (v,h)	\$29.50
Freekah tabouleh, macadamia purée and crumbs, pomegranate and watercress salad	
180gm Eye fillet MSA (gf)	\$39.00
Confit potato and carrot, caponata, wilted bok choy, lotus chips, red wine jus	
Market fish (h)	\$38.50
Jerusalem artichoke puree, asparagus, grilled radicchio, roasted tomato vinaigrette, micro mint	
'The Royal' crab spaghetti	\$39.50
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	
Chicken supreme (h,gf)	\$34.00
Potato and thyme terrine, exotic mushroom fricassee, charred broccolini, black cabbage crisp, truffle snow	
Chestnut and apple turkey breast roulade	\$35.50
Pommes Anna, roasted baby vegetables, sauteed mangetout, redcurrant jus	

ADDITIONAL SIDES

Served 12noon-09.00pm

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

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IN-ROOM MENU

DESSERT

Served 12noon-09.00pm

Brioche and butter pudding	\$16.00
Crème anglaise, plump sultanas, chocolate gelato	
Ginger and white chocolate Crème Brulee (h,gf on request)	\$16.00
Tulie biscuit wafers, pineapple sorbet, candied thyme	
Milk chocolate parfait (h,gf)	\$16.00
Caramelised citrus, pistachio praline, fennel	
Bombe Alaska (h)	\$23.00
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	
Warm plum pudding	\$16.00
Brandy anglaise, sour cherry compote and vanilla bean ice cream	

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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IN-ROOM MENU

CHILDREN'S MENU

BREAKFAST

Served 06.00am-10.30am

Eggs on toast with house beans (gf on request) 1 egg (fried, poached or scrambled)	\$12.00
Two egg omelette (gf on request) - Shaved ham, cheese and tomato with toast - Mushroom, spinach and cheddar cheese with toast (v)	\$12.00
Smashed avocado with poached egg (1) (gf on request) Toasted sourdough, blistered cherry tomatoes	\$14.00
Mini breakfast burger (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish with a hash brown and house beans	\$14.00
French waffle Drizzled with Nutella and served with ice cream	\$7.00
Fresh seasonal fruit salad (v,h,gf)	\$6.00
Mini pancake stack With maple syrup and ice cream	\$7.00

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

Choice of assorted juices by glass Apple, pineapple, orange or tomato	\$4.00
Glass of soft drink	\$4.00

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IN-ROOM MENU

CHILDREN'S MENU

ALL DAY MENU

Served 12noon-09.00pm

Served with fries, ketchup and small salad except spaghetti bolognaise

Mini cheeseburger (h)	\$14.00
Crispy calamari rings (4)	\$14.00
Crumbed chicken tenderloins (2)	\$14.00
Mini Margherita pizza (v)	\$14.00
Battered fish and chips (2)	\$14.00
Mini beef pies (3) (gf)	\$14.00
Mini spaghetti bolognaise (gf on request)	\$14.00
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

SOMETHING MORE FOR THE TEENS

Breakfast burger (gf on request)	\$16.00
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Wagyu beef burger (gf on request)	\$25.00
Maple cured bacon, vine ripened tomatoes, rocket and gruyere cheese with onion, mild mustard and barbecue sauce	
Spaghetti Bolognaise (gf on request)	\$26.00
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

DESSERT

French waffle	\$7.00
Drizzled with Nutella and served with ice cream	
Fresh seasonal fruit salad (gf,h,v)	\$6.00
Ice cream (3 scoops)	\$6.00
Chocolate, vanilla or strawberry ice cream served with choice of chocolate or strawberry topping	
Classic Magnum, Cornetto Vanilla, Mango Weiss Bar	\$4.00
Lemon Calippo	\$3.00

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IN-ROOM MENU

LATE NIGHT DINING

Served 09.00pm-06.00am

Rosemary salted rustic fries (v,h,gf)	\$10.00
House made soup of the day	\$16.50
Fish and chips	\$24.50
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
House made vegetarian lasagna (v)	\$26.00
Served with a plain salad and rustic fries	
Australian cheese platter	\$24.00
Blue, double Brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes and soy roast pepitas	
Chef's seasonal sliced fruit plate (v,h,gf)	\$15.00
With natural greek yoghurt	
Cheese toastie (v,h,gf on request)	\$10.00
Cheese, dijon mustard and cheese sauce	
Add ham	\$2.00
Additional sandwich	\$8.00
Classic Magnum, Cornetto Vanilla, Mango Weiss Bar	\$4.00
Lemon Calippo	\$3.00

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