



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

LUNCH MENU

Served 12noon to 2.30pm

# THE WALNUT RESTAURANT

## ENTRÉE

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

## MAIN

<b>Eggplant steak</b> (v,h)	\$29.00
Freekeh tabouleh, macadamia purée and crumbs, pomegranate and watercress salad	
<b>180gm Eye fillet MSA</b> (gf)	\$38.00
Confit potato and carrot, caponata, wilted bok choy, lotus chips, red wine jus	
<b>Market fish</b> (h)	\$38.00
Jerusalem artichoke puree, asparagus, grilled radicchio, roasted tomato vinaigrette, micro mint	
<b>'The Royal' crab spaghettini</b>	\$39.00
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	
<b>Chicken supreme</b> (h,gf)	\$33.00
Potato and thyme terrine, exotic mushroom fricassee, charred broccolini, black cabbage crisp, truffle snow	
<b>Chestnut and apple turkey breast roulade</b>	\$34.00
Pommes Anna, roasted baby vegetables, sauteed mangetout, redcurrant jus	

## ADDITIONAL SIDES

<b>Garden leaf salad with house dressing</b> (v,gf,h on request)	\$8.50
<b>Rosemary salt rustic fries served with chipotle mayo</b> (v,h,gf)	\$9.50
<b>Seasonal greens with lemon oil, nuts and grains</b> (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

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



### *Granite Belt and Ballandean Estate Wines*

The region has a growing reputation as one of Australia's top producers of alternative variety wines – known here as Strange Bird.

To be called an alternative, a variety must represent not more than 1% of the total bearing vines in Australia as defined by Wine Australia

Enjoyed in Europe for generations, these alternative varieties are now emerging as Australian favourites due to their ability to match perfectly with our food preferences.

#### *2018 Merlot*

**\$11.00 / \$49.00**

*Rich fruit driven palate with a smooth lingering finish, punches well above a traditional Merlot*

#### *2019 Fiano*

**\$13.00 / \$65.00**

*Intense pineapple bouquet but a soft palate to finish. A Strange Bird wine of QLD*

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