



# THE WALNUT RESTAURANT & LOUNGE BAR

## *Entrée*

### **Warm sourdough**

Pepe Saya butter, extra virgin olive oil (h, v) 10

### **Tomato consommé**

Fraser Isle spanner crab, basil oil (gf, h) 18

### **Oysters**

#### **Natural**

finger lime caviar (gf)

#### **Kilpatrick**

Worcestershire sauce, ketchup, smoked bacon, tabasco

#### **Beer-battered**

|        |        |    |
|--------|--------|----|
| wasabi | three  | 13 |
|        | six    | 25 |
|        | nine   | 34 |
|        | twelve | 44 |

### **Pan-seared scallops**

jamon-wrapped, celeriac purée, salsa verde, baby herbs (gf) 22

### **Oak-smoked salmon niçoise**

green beans, kipfler potato, olives, tomatoes, capers, soft egg, French dressing (gf, h) 24

### **Smoked duck salad**

baby beetroot, orange, witlof, watercress,  
candied walnuts, Pedro Ximénez sherry vinegar (gf) 24

### **Twice-baked blue cheese soufflé**

asparagus, hazelnut crumbs, soft herbs (h, v) 18

### **Charcuterie**

pork and pistachio terrine, jamon, Wagyu bresaola, truffle soppressa,  
condiments, sourdough 28

GF - Gluten Free | H - Halal | V - Vegetarian

\*A 10% Public Holiday surcharge applies



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## *Main course*

### **Market fish**

fennel, olives, capers, kipfler potato, heirloom tomato, salsa verde (gf, h) 36

### **200g Bindaree eye filet, 70-day grain-fed**

twice-cooked blue cheese soufflé, wilted English spinach,  
trussed cherry tomatoes, port jus 45

### **Roast spatchcock**

maple-cured bacon, bubble and squeak, asparagus, Swiss brown mushrooms, pan jus (gf) 34

### **Lamb cutlets**

watermelon, Persian feta, red onion, olives, minted yoghurt (gf, h) 34

### **Fraser Isle spanner crab spaghettini**

smoked chorizo, heirloom cherry tomato, garlic, chilli, Italian parsley, lemon oil 34

### **Wild mushroom ravioli**

sautéed mixed mushrooms, asparagus, truffle paste, toasted almonds (h, v) 32

## *Side dish*

### **Duck fat kipfler potatoes**

herbs (gf, h) 9

### **Rustic fries**

truffle aioli (h, v) 9

### **Simple salad**

house dressing (gf, h, v) 9

### **Mixed greens**

garlic butter, toasted almonds (gf, h, v) 10

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## *Dessert*

### **Bombe Alaska, flambéed tableside**

jaconde sponge, vanilla ice cream, berry compote, Italian meringue, white rum (v) 20

### **Latte panna cotta**

espresso and vanilla layers, coffee crème, shaved chocolate, biscotti (h, v) 16

### **Royal mess**

hazelnut meringue, vanilla cream, fresh summer berries (gf, h, v) 16

### **Trio of chocolate**

dark chocolate ganache tart, chocolate mousse, chocolate ice cream (h, v) 16

### **Australian Cheese**

Milawa Blue (Victoria), Maffra Cloth-aged Cheddar (Victoria),  
Kris Lloyd Jersey Brie (South Australia),  
lavosh, oatey joes, quince paste, table grapes (h, v) 24