



Degustation Menu

6-courses

\$95 per person

\$140 per person with matching wines

Pan-seared scallops

chestnut and fennel seed crumb,
finger lime caviar, crispy chicken skin

Pan-fried red emperor filet

pipis, noodles, capsicum,
chilli and coconut broth (h)

Duck breast à l'orange

fondant potato, warm bean salad,
Grand Marnier orange reduction (gf)

Filet mignon

serrano ham-wrapped eye filet,
gratin potato, café de Paris butter,
sautéed asparagus, pan jus (gf)

Local Australian cheese

Woombye camembert,
Kenilworth black wax vintage cheddar,
Tarago River shadows of blue, rhubarb jam,
fig lavosh, table grapes (h, v)

Orange crème brûlée

caramel wafer,
passionfruit double cream (gf)

6-courses Vegetarian

\$80 per person

\$125 per person with matching wines

Green asparagus spears

thyme roasted pumpkin, confit French shallots,
pecorino, walnut olive oil dressing (gf, h, v)

Twice-baked cheese soufflé

Parmigiana-Reggiano, porcini,
gorgonzola sauce, dehydrated pumpkin (v)

Risotto Roma

porcini, oyster and Swiss brown mushrooms,
pecorino and rocket salad (gf, h, v)

Trio of sorbet

seasonal flavours, brandy snap (v)

Local Australian cheese

Woombye camembert,
Kenilworth black wax vintage cheddar,
Tarago River shadows of blue, rhubarb jam,
fig lavosh, table grapes (h, v)

Orange crème brûlée

caramel wafer,
passionfruit double cream (gf, v)

8-courses

\$125 per person

\$180 per person with matching wines

Pan-seared scallops

chestnut and fennel seed crumb,
finger lime caviar, crispy chicken skin

Twice-baked cheese soufflé

Parmigiana-Reggiano, porcini,
gorgonzola sauce, dehydrated pumpkin (v)

Pan-fried red emperor filet

pipis, noodles, capsicum,
chilli and coconut broth (h)

Duck breast à l'orange

fondant potato, warm bean salad,
Grand Marnier orange reduction (gf)

Braised lamb belly

cranberry and pomegranate agro dolce,
grilled corn (gf, h)

Filet mignon

serrano ham-wrapped eye filet,
gratin potato, café de Paris butter,
sautéed asparagus, pan jus (gf)

Local Australian cheese

Woombye camembert,
Kenilworth black wax vintage cheddar,
Tarago River shadows of blue, rhubarb jam,
fig lavosh, table grapes (h, v)

Orange crème brûlée

caramel wafer,
passionfruit double cream (gf, v)

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Menu items may contain traces of nuts. Menu items are subject to availability and may change without notice
Royal Rewards or Entertainment Card/Book discounts not applicable.
gf = gluten free | h = halal | v = vegetarian