



THE WALNUT  
RESTAURANT  
& LOUNGE BAR

ENTRÉE

<b>Oysters three ways</b>	4 each
<b>Natural</b>	
red bush lime caviar (gf, h)	
<b>Florentine</b>	
baby spinach, Mornay sauce, Grana Padano (h)	
<b>Kilpatrick</b>	
Worcestershire sauce, ketchup, smoked bacon, tabasco sauce (gf)	
<b>Warm sourdough</b>	
pepe Saya butter, extra virgin olive oil, sea salt	10
<b>Pan-seared scallops</b>	
Jamon-wrapped, cauliflower espuma, broad beans, salsa verde, petite herbs (gf)	23
<b>Salt &amp; pepper squid</b>	
roquette greens, lime aioli (h)	19.50
<b>Twice-baked Stilton soufflé</b>	
crisp asparagus, hazelnut cream sauce, micro herb (v, h)	16.50
<b>Classic Caesar salad</b>	
cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg	16.50
Add Cajun chicken	5
<b>Slow cooked Wagyu beef cheek</b>	
creamed potato, braising liquor reduction, gremolata (gf)	21.50

SHARED PLATES

<b>Charcuterie</b>	
pork and pistachio terrine, Serrano ham, Wagyu bresaola, black truffle soppressa, cornichons, toasted ciabatta, condiments	32
<b>Seafood plate</b>	
natural oysters, red bush lime caviar; Jamon-wrapped scallops, cauliflower espuma, salsa verde; salt and pepper calamari, lime aioli	36

GF - Gluten Free | H - Halal | V - Vegetarian  
\*A 10% surcharge applies on public holidays



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MAIN COURSE

<b>Market fish</b>	
celeriac mash, broccolini, charred lemon, Noilly Pratt butter sauce, soft herbs (gf, h)	36
<b>Char-grilled 250g scotch fillet</b>	
vegetables “a la plancha”, herb kipfler potato, confit garlic, red wine jus (gf)	38
<b>Corn-fed chicken ballotine</b>	
roast pommes cocottes, baby carrots, asparagus, tarragon, saffron cream (gf,h)	34
<b>Fraser Isle spanner crab spaghetti</b>	
smoked chorizo, heirloom cherry tomatoes, garlic, chilli, picked parsley, lemon infused extra virgin olive oil	36
<b>The Royal 220g Wagyu porterhouse</b>	
5 score, Stilton soufflé, zucchini ribbons, blistered truss cherry tomatoes, port wine jus	52
<b>Miso glazed Huon salmon</b>	
soba noodle, chuka wakame, Shimeji mushroom, daikon and micro shiso salad (h)	36
<b>Forest mushroom ravioli</b>	
sautéed mixed mushrooms, asparagus, pine nuts, black truffle cream, chevre (h, v)	32

SIDE DISH

<b>Garden leaf salad, house dressing</b>	8
<b>Rustic fries, truffle aioli</b>	9
<b>Seasonal greens, garlic butter, toasted almonds</b>	9
<b>Duck fat kipfler potatoes, herbs</b>	9



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DESSERT

<b>Bombe Alaska, flambéed tableside</b> joconde sponge, vanilla bean ice cream, berry ragout, Italian meringue, white rum	22
<b>Warm sticky date pudding</b> butterscotch sauce, vanilla bean ice cream, fresh mint	14
<b>Trio of chocolate</b> dark chocolate ganache tart, chocolate mousse, chocolate gelato	14
<b>Crème brulee Royal style</b> cointreau liqueur, candied orange (gf)	14
<b>Australian cheese plate</b> blue, double brie, cheddar, lavosh, oatey jones, quince paste, grapes	24