



THE WALNUT
RESTAURANT
& LOUNGE BAR

WELCOME,
THANK YOU FOR JOINING US.



APPETISER

Warm sourdough (h, v)

Pepe Saya butter, extra virgin olive oil and sea salt \$9.50

Pulled beef cheek croquettes

Marinated confit beef, black garlic aioli, red vein sorrel \$14

Salmon tartare (h, gf)

Avocado, baby coriander, wasabi kewpie, soy pearls, rice puffs \$14

OYSTERS THREE WAYS

Natural (gf)

Hibiscus and galangal vinaigrette \$4 each

Kilpatrick

Worcestershire sauce, smoked bacon, tabasco sauce \$4.50 each

Battered

Candied fennel seed and arugula mayonnaise \$4.50 each

ENTRÉE

Crispy pork belly

Artichoke and vanilla gastrique, compressed Granny Smith apple, black pudding crumb \$19.50

Sour beet and carrot ceviche (v, gf, h)

Mixed leaves, pickled sultanas, crumbed fetta, nuts, grains \$16.50

Pan-seared scallops (gf on request)

Pea duo, crispy speck, horseradish, chive cream, baguette crisps \$23.50

Salt and pepper squid

Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise \$20

Pan-fried potato gnocchi (h, v)

Mushroom ragout, truffle cream, micro herbs \$18

Tasmanian hot smoked salmon salad (gf, h)

Watercress, roquette, candied walnuts, goat cheese, roasted beets, fresh mint, radish, raspberry vinaigrette \$21

Beef carpaccio (h on request)

Darling Downs grain fed beef, bacon, hazelnut crumb, shitake mushroom, shaved pecorino, horseradish cream, baby endive, truffle oil \$20

SHARED PLATES

Antipasto (gf on request)

Prosciutto, bresaola, black truffle sopressa, charred asparagus, fire roasted peppers, marinated olives, bocconcini, toasted ciabatta, cornichons, condiments \$36

Seafood

Natural oysters with hibiscus and galangal vinaigrette; pan seared scallops with pea puree, fresh baby peas, crispy speck; salt and pepper calamari and rocket mayonnaise \$38



MAIN

Pan seared Huon salmon (h) Soba noodles, dashi broth, shitake mushrooms, daikon curls, micro shiso, tempura nori	\$36
Cauliflower risotto (gf, h, v) Toasted cauliflower, spiced tempeh, smoky almonds, lime oil	\$28
The Royal crab spaghetti Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused extra virgin olive oil, garlic and chilli	\$39
Poached and roasted serrano wrapped chicken breast Wild mushroom arancini, broccoli and spinach emulsion, braised king brown mushrooms, black cabbage crisp, truffle oil snow	\$33
Braised lamb shank (gf) Roasted garlic mash, winter roasted vegetables, haricots vert, salsa verde, braising liquor reduction	\$34
Confit de canard (gf) Confit leg of duck, beetroot silk, potato gratin, puffed wild rice, wilted bok choy, bourbon soaked prunes, port wine jus	\$34
180gm Eye fillet (MSA) (gf) Vegetables <i>a la plancha</i> , herbed Kipfler potato, confit garlic, red wine jus	\$38
300gm Porterhouse (MSA) Braised savoy cabbage and smoked bacon, confit carrots, caramelised onion, gorgonzola tart, pink peppercorn jus	\$42
Market fish (gf) Creamed potato and crisp broccolini, torched tomato and shrimp butter, watercress salad, crispy capers	\$38

SIDE DISHES

Chermoula roasted cauliflower (v, gf, h) Pickled golden sultanas and smoked almonds	\$9.50
Herb roasted Kipfler potatoes (v, gf, h) Olive oil and sea salt	\$9.50
Rosemary salt rustic fries (gf, v, h) Served with chipotle mayo	\$9.50
Seasonal greens (gf, v, h) With garlic butter and toasted almonds	\$9.50
Garden leaf salad (gf, v, h on request) With house dressing	\$8



DESSERT

Vanilla bean crème brûlée (h)

White chocolate and pistachio biscotti

\$15

Lemon meringue pie (h)

Torched meringue kisses, yoghurt ice cream, lemon peel syrup, local Queensland berries, lemon balm

\$15

Bombe Alaska (h)

Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, berry coulis, dark chocolate, macadamia crumb

\$22

Tonka bean cheesecake (v, h)

Mexican wedding biscuit, pineapple sorbet, toasted coconut chips, pineapple gel

\$15

Australian cheese plate (v)

Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb grapes, soy roast pepitas

\$24

ESPRESSO COFFEE

Espresso di Manfredi Sprezzatura

\$4.50

Cappuccino, Flat White, Latte, Espresso

Macchiato, Piccolo Latte, Ristretto

Americano, Long Black, Doppio

Long Macchiato, Chai Latte

Shot of Vanilla or Caramel Syrup

\$1

Extra Shot of Espresso

\$1

LIQUEUR COFFEE

\$16 each

Caribbean – Captain Morgan Black

French – Cointreau

Greek – Ouzo

Irish – Jameson Irish Whiskey

Irish – Bailey's Cream

Italian – Amaretto

Jamaican – Tia Maria

Mexican – Kahlua

TEA

Dilmah *T-Series* Loose Leaf Designer Gourmet Tea

\$5 each

Available flavours:

Brilliant Breakfast

Earl Grey

Ceylon Young Hyson Green

Camomile

Peppermint

Italian Almond

Rose with French Vanilla

Moroccan Mint