

# the Walnut

RESTAURANT & LOUNGE BAR

## SMALL BITES

<i>Karaage chicken</i>	19.5
Kewpie mayonnaise, Shichimi Togarashi pepper	
<i>House made pumpkin and rosemary arancini (4)(h)(v)</i>	19.5
Truffle aioli	
<i>Royal buffalo wings (4)(h)</i>	19.5
Blue cheese dressing	
<i>Lamb Madras Samosa (4)</i>	19.5
Tahini yoghurt, pickled cucumber	
<i>Dim sum selection (5)</i>	19.5
Soy sauce, Sriracha sauce	
<i>Pork belly bites (5)</i>	19.5
Kecap Manis, coriander	
<i>Australian Cheese Plate (h)(v)(gf on request)</i>	28
A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, soy roasted pepitas	

## LARGER BITES

<i>Cheese toastie (h)(v)(gf on request)</i>	11
cheese, dijon mustard and cheese sauce	
Add ham \$3 Additional sandwich \$9	
<i>Breakfast burger (gf on request)</i>	17
brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
<i>Club sandwich (gf on request)</i>	25
maple cured bacon, free range egg, sliced turkey breast, vine ripened tomatoes, cos lettuce, avocado, cranberry and mayonnaise with rustic fries and aioli	
<i>Wagyu burger (gf on request)</i>	27
beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
<i>Fish and chips</i>	26
beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
<i>Seafood basket</i>	34
calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	

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

## BEER & CIDER

### draft

Coopers Mild Ale	9.5
Royal Lager	10
Sapporo	11
Guest Tap	10

### Australian

Coopers Light (2.9%), Sth Aust.	8
XXXX Gold (3.5%), Brisbane	9
Aether El Jefe Mexican Lager (4.2%), Brisbane	10
Burleigh Brewing Big Head	11
No Carb Lager (4.2%), Gold Coast	
Burleigh Brewing Twisted	11
Palm Pale Ale (4.2%), Gold Coast	
James Squire 150 Lashes	11
Aether Hop, Skip & Jump IPA (6.4%), Brisbane	15

### Imported

Peroni Red Lager (4.7%), Italy	9.5
Corona (4.5%), Mexico	11.5
Guinness (4.2%), Ireland	13.5
Yebisu Lager (5.0%), Japan	12

### Cider & Ginger Beer

Thatcher's (4.8%), England	11
Aether Ginger Beer (4.3%), Brisbane	14

## COFFEE & TEA

barista made coffee	S 4.8
cappuccino, flat white, latte, piccolo, long black	L 5.8
shot of vanilla or caramel syrup	1
extra shot of espresso	1
espresso	4
macchiato	S 4.5
	L 4.5
chai latte	5.5
hot chocolate	S 4.5
	L 5.5
Dilmah t-series loose leaf	5.5
gourmet teapot	
<i>(brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond)</i>	

## COLD DRINKS

iced latte, iced chocolate,	5.8
iced latte	
housemade ice tea	5.8
soft drinks	4.5
<i>Pepsi, Pepsi Max, Lemonade, Solo, Dry Giner Ale</i>	
Pheonix Natural Ginger Beer	4.5

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