



EARLY MORNING BREAKFAST Served until 12pm

Bread Options: Sour Dough, Walnut Seeded Health, Italian Ciabatta, Gluten Free Bread

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| <p>Breakfast Bread Basket 49
Assorted continental selection of freshly baked artisan breads, croissant and scone served with butter, preserves and cheddar cheese.</p> <p>Zucca Eggs Benedict 79
Two poached free range eggs stacked on top of crispy zucchini sweet corn fritters with wilted baby spinach and halloumi cheese. Topped with Sriracha Hollandaise sauce, zucchini fries and a pistachio dukkah.</p> <p>Burrata Omelette 79
Free range egg omelette filled with creamy burrata cheese, sauteed wild mushrooms and halloumi. Drizzled with Sriracha sauce and served with toast of your choice.</p> | <p>Avo Three Ways 79
Fresh avocado prepared in three different ways and served on walnut seeded health bread. The dish is put together with a combination of marinated chickpeas, red onions, cherry tomatoes, cracked black pepper cream cheese, rocket, feta, poached free range egg, pistachio dukkah, sumac and smoked paprika.</p> <p>Scrambled Eggs Kayana 78
Savoury free range scrambled eggs, prepared with tomatoes, garlic, sauteed onions, mixed peppers and sweet corn. Topped with crumbled feta cheese and sweet potato crisps. Served with a side sundried tomato pesto flat bread.</p> |
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ALL DAY BREAKFAST & BRUNCH

Bread Options: Sour Dough, Walnut Seeded Health, Ciabatta, Gluten Free Bread

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| <p>The Parisian 65
Creamy free range scrambled eggs served in a freshly baked croissant filled with a cracked black pepper cream cheese and sun blushed cherry tomatoes.</p> <p>Smashed Avo on Toast 69
Avocado smashed with lemon and topped with feta cheese, Peppadew pesto, maple glazed bacon, cherry tomatoes, aged balsamic reduction and a toasted seed mix. All served on sour dough toast.</p> <p>Chia Seed Honey Pot 68
Freshly cut fruit and berries layered with thick Greek yoghurt, coconut chia seed pudding, pomegranate molasis, honey, dates and a toasted granola and nut bark with pistachio dukkah.</p> | <p>Nutella French Toast Viennoiserie 75
Freshly baked croissant, soaked in our french toast mix with eggs, vanilla pods and cinnamon. Lightly toasted and layered with Nutella, caramelized bananas and fresh strawberries. Topped with roasted hazelnuts and served with fresh cream and ice cream.</p> <p>Hummus Breakfast Bruschetta 74
Lightly toasted Italian ciabatta bread topped with hummus, chickpeas, olives, sun blushed tomatoes, avocado, grilled artichokes, Peppadews, feta cheese and sweet potato crisps. Sprinkled with za'atar spice.</p> <p>Za'atar Croissants 29
Freshly baked all butter croissant seasoned with za'atar spice and served with a cracked black pepper cream cheese infused with lemon zest.</p> |
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SOCIAL DINING & APPETIZERS Served from 12pm

'Good Food tastes better when sharing with friends'

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| <p>Artisan Bread Basket 49
Assorted artisan bread selection served with a pistachio dukkah and marinated olives.</p> <p>Soup of the Day 55
Ask your waiter what soup has been prepared fresh on the day. Served with a side grilled cheese and sundried tomato sandwich.</p> <p>Halloumi Fries 49
Thin halloumi fingers deep fried and topped with pomegranates, mint and a Sriracha mayo. Dusted with za'atar spice.</p> <p>Parmesan Almond Chicken Strips 58
Strips of chicken breast, coated in herbed breadcrumb, parmesan cheese and almond flakes. Lightly fried and served with a salsa verde mayo dipping sauce.</p> <p>Loaded Hummus Bowl 55
Sharing bowl of hummus, topped with feta, crispy chickpeas, olives, red onion, cherry tomatoes, radish, pomegranate seeds, chopped parsley and drizzled with extra virgin olive oil and smoked paprika. Served with herbed flat bread and tortilla crisps.</p> | <p>Pistachio Falafels 54
Pistachio and herb falafels served with a herbed basil mayo dipping sauce.</p> <p>Zucchini Shoestring Fries 39
Thinly cut zucchini, lightly fried and dusted with oreganum. Served with a salsa verde mayo dipping sauce.</p> <p>Cheese Manakish Focaccia 69
Italian focaccia pizza prepared in an arabic style to create our unique cheese manakish. Prepared with oreganum, garlic, olive oil, black pepper and coarse salt. Filled with melted mozzarella cheese and topped with a sprinkle of za'atar spice. Served with a spicy marinara sauce, a creamy salsa verde dip and our signature Peppadew pesto.</p> <p>Middle Eastern Nachos 98
A sharing portion of corn chips, oven baked with melted mozzarella and cheddar cheese. Topped with feta, avocado, corn, jalapeño, spicy salsa and a creamy labneh crème fraiche.</p> |
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GOURMET SANDWICHES Served from 12pm

Bread Options: Sour Dough, Walnut Seeded Health, Italian Ciabatta, Gluten Free Bread, Tramezzini Flat Bread

Sriracha Chicken Tramezzini 76

Pulled roast chicken prepared with mayonnaise, Sriracha sauce and melted mozzarella cheese. Served in a toasted italian flat bread and served with seasoned chips.

Sweet Chili Chicken Wrap 76

Chicken strips coated in sweet chili sauce and sesame seeds. Wrapped in a soft flour tortilla with avocado, sprouts, carrots, cucumber, coriander and lettuce. Served with seasoned chips.

Scampi Rolls 79

Prawn meat de-shelled and prepared with a sweet chili Sriracha mayonnaise and served in three mini seeded burger sliders with celery, red onion, lettuce, fresh parsley and a splash of lemon. Served with seasoned chips.

Fresh Tuna Mayo Sandwich 89

Fresh grilled tuna steak, flaked and prepared in mayonnaise with red peppers, celery, gherkins, coriander and red onion. Served in a toasted ciabatta panini with seasoned chips or a side salad.

Grilled Chicken Caesar Wrap 69

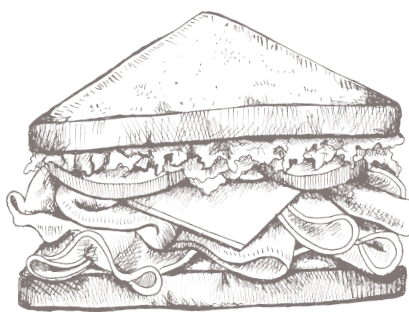
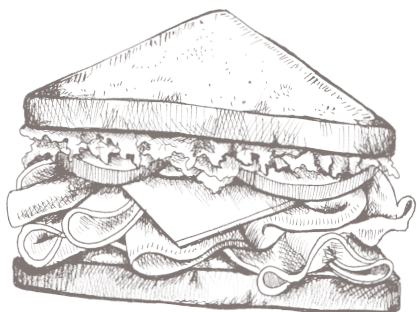
Grilled chicken breast, romaine lettuce, fried capers, cherry tomatoes, red onions, herbed croutons, parmesan cheese and a creamy caesar dressing. Wrapped in a soft flour tortilla and served with seasoned chips.

Vegetarian Harvest Sandwich 68

Oven roasted butternut, radish and mushroom, garlic and thyme with olives, blanched baby spinach, grilled halloumi and crumbled feta cheese. Served as an open sandwich on walnut seeded health bread with hummus and Peppadew pesto. Served with seasoned chips or a side Greek salad.

Philly Cheese Steak Sandwich 125

Beef fillet tenderloin grilled and served in a toasted panini roll with melted mozzarella, cracked black pepper cream cheese and a deep fried wheel of camembert. Topped with caramelized onions, fondue cheese sauce, sun blushed tomatoes and a Sriracha mayo. Served with seasoned chips.



OUR FAMOUS SALADS Served from 12pm

Casablanca Salad 89

Grilled halloumi cheese, avocado, roasted butternut, pearl couscous and roasted beetroot, all served on a bed of mixed greens, julienne carrots, sun blushed tomatoes, red onions and sprinkled with a toasted nut and seed mix. Topped with fresh pomegranates and served with a pomegranate infused balsamic dressing.

Cosanostra Chicken Salad 96

Tender free range chicken breast, feta, buffalo mozzarella, avocado, olives, lentils, marinated chickpeas, semi-dried tomatoes, grilled vegetables, red onions, served on a bed of mixed greens with herbed focaccia croutons and a creamy herbed dressing.

Sweet Chili Chicken Salad 96

Tender strips of chicken breast, glazed and grilled in a sweet chili sauce, coated in roasted sesame seeds. Served on a bed of mixed greens with mangetout, zucchini, carrots and cucumber noodles, rainbow cabbage, crushed peanuts and a peanut satay dressing.

Grilled Chicken Caesar Salad 89

Grilled chicken breast on a bed of romaine lettuce with parmesan cheese, cherry tomatoes, fried capers, herbed croutons and crispy maple beef bacon bits.

Burratta Salad 96

Mixed Lettuce with julienne carrots, cucumber, cherry tomatoes, red onions, pine nuts and sun blushed tomatoes. Topped with creamy buratta cheese, fresh basil leaves, basil and sundried tomato pesto. Dressed in a homemade vinaigrette dressing.

Thai Beef Fillet Salad 110

Strips of beef fillet tenderloin coated in sesame seeds, served on a bed of mixed greens with mangetout, zucchini, carrots and cucumber noodles, rainbow cabbage, cherry tomatoes, red onion and crushed peanuts. Tossed in a sweet soya and coriander dressing with thin asian noodles.

Parmesan Almond Chicken Salad 96

Tender chicken strips with a parmesan, almond and herbed crust, lightly fried and served on a bed of mixed greens, with red onions, sun blushed tomatoes, sundried tomato pesto, buffalo mozzarella balls and roasted almonds. Served in a creamy sundried tomato dressing.

Greek Quinoa Health Bowl 79

Rainbow quinoa super grain with feta, olives, cucumber, cherry tomatoes, avocado, red onion, beetroot, radish and crispy chickpeas. Tossed in a balsamic vinaigrette. Served with pita bread.



PIZZA AND PASTA Served from 12pm

South African Pizza 98
Black pizza base topped with mozzarella cheese, Peppadews, beef biltong, avocado and a homemade Peppadew pesto.

Walnut, Truffle and Chicken Carbonara 98
Fresh fettuccine pasta with chicken breast and crispy maple glazed beef bacon bits, wild mushrooms and crushed walnuts, prepared in a creamy garlic sauce infused with truffles and cracked black pepper.

Mamma Mia Pizza 95
Thin traditional pizza base topped with mozzarella, baby spinach, halloumi, olives, artichokes and burrata cheese.

Pasta Scampi 98
Fresh fettuccine pasta with de-shelled prawn meat, prepared in an Italian tomato marinara with fresh cream, garlic, herbs, red onion, carrots, celery and parmesan cheese.

FROM THE GRILL Served from 12pm

Side Dish Options: 'Seasoned Chips, Savoury Couscous, Greek Salad, Roast Vegetables, Roast Garlic and Biltong Smashed Potatoes

Mediterranean Grilled Chicken Breast 98
Marinated free range chicken breast, prepared in extra virgin olive oil, lemon and Mediterranean herbs. Served on a bed of oven roasted vegetables and a side of your choice.

Salsa Verde Chicken Kebabs 98
Tender skewers of free range chicken breast, marinated in basil and herb yoghurt. Grilled and served on a bed of savoury couscous with a salsa verde dipping mayo and a side of your choice.

Beef Fillet Trio 159
Tenderloin fillet of beef grilled to perfection and served on a bed of oven roasted vegetables with a rich beef jus. Accompanied with a trio of sauces, salsa verde mayo, African chakalaka chili and a Peppadew pesto. Served with a side of your choice.

Pinenut Crusted Sea Bass 129
Fresh fillet of Chilean Sea Bass fish coated in crushed pinenuts and herbs, pan grilled with lemon butter and served on a bed of savoury couscous. Served with a salsa verde mayonnaise and a side of your choice.

Peppadew Avo Salmon 159
Fresh Norwegian salmon pan seared and topped with a sweet chili Peppadew and avocado salsa. Served with a Peppadew pesto on a bed of savoury couscous and a side of your choice.

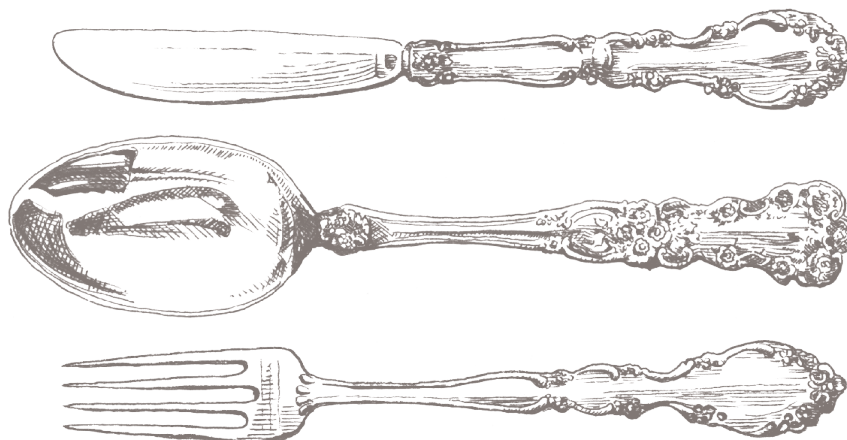
Slow Cooked Lamb Shank 159
600g Australian lamb cooked for 5 hours over a low heat with a rich jus and served on a bed of roast garlic and biltong smashed potato with a side of your choice.

Please allow for 30 minutes preparation time for this dish.

Balsamic Grilled Vegetable Kebabs 79
Skewers of roast butternut, portobello mushrooms, zucchini, rainbow peppers, red onions and halloumi cheese, glazed in an aged balsamic reduction and served on a bed of savoury couscous with a basil and herb mayo and a side of your choice.

Tomahawk Steak 195
600g American beef ribeye bone in wet-aged and rubbed with smoked BBQ spice. Grilled to perfection and served on a bed of roasted garlic and biltong smashed potato, topped with a spicy African Chakalaka sauce or a creamy mushroom truffle sauce. Served with a side of your choice. The Chef recommends this dish to be served at medium temperature.

Please allow for 30 minutes preparation time for this dish.





BURGER BAR Served from 12pm

Signature Burger 95
200g beef patty, grilled and served on a lightly toasted seeded brioche bun. Filled with our signature burger sauce, lettuce, tomato, red onions, pickles and melted mature cheddar cheese. Served with seasoned chips and panko onion rings.

Mushroom Burger 105
200g beef patty, grilled and served on a lightly toasted seeded brioche bun. Prepared with our signature burger sauce, maple glazed crispy bacon, creamy mushroom sauce, lettuce, tomato, red onions, pickles and a large oven roasted garlic portobello mushroom. Served with seasoned chips and panko onion rings.

Grilled Chicken Burger 95
Tender grilled chicken breast served on a lightly toasted seeded brioche bun with our signature burger sauce, red onions, crispy lettuce, tomato, pickles, avocado, Peppadew pesto and feta cheese. Served with seasoned chips and panko onion rings.

Pistachio Falafel Burger 95
Our homemade pistachio falafels served on seeded brioche burger bun with tahini, rocket, avocado, sweet corn, hummus, lemon aioli, pistachio dukkah and halloumi cheese. Served with seasoned chips and panko onion rings.

Slider Selection 98
Three mini beef burgers served in seeded brioche burger buns. One with a creamy mushroom sauce and oven roasted garlic portobello mushroom. One with melted mature cheddar cheese and crispy maple beef bacon and the other slider with our signature homemade Peppadew pesto sauce. Served with seasoned chips and panko onion rings.

(Also available as chicken burger sliders prepared with free range chicken breast.)

FOR THE KIDS Served All day

Smashed Eggs on toast 39
Creamy free range scrambled eggs served on toast of your choice.

Mini Waffles 59
Topped with white chocolate and served with Nutella, fresh fruit, berries, cream and ice-cream.

Kids Fresh Juices 22
Orange, apple, pineapple, carrot, watermelon.

Kids Milkshakes 29
Nutella, Vanilla, Fresh Strawberry

Babyccino FREE
Steamed and frothed milk dusted with chocolate powder.

FOR THE KIDS Served after 12pm

Free Range Chicken Nuggets 59
Lightly crumbed chicken nuggets fried and served with seasoned chips and BBQ sauce.

Mini Burger Slider 59
Beef or chicken burger slider served with seasoned chips and BBQ sauce.

Margherita Pizza 52
Thin based traditional pizza topped with a tomato sauce and melted mozzarella cheese.

Creamy Chicken Pasta 59
Fresh fettuccine pasta prepared in a creamy cheese sauce with tender chicken breast strips.

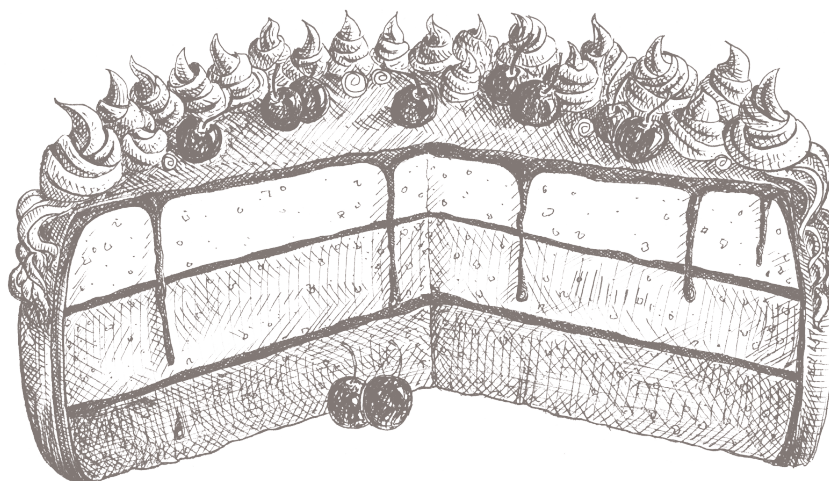
Fish and Chips 59
Homemade fish goujons made with cod and lightly fried. Served with seasoned chips



SOMETHING SWEET Served all day.

'Life is too short to say no to cake!'

Slice of Famous Cake	45	Nutella and Almond Croissant	35
Please visit our cake display or ask your server for the days selection.		Freshly baked all butter croissants filled with Nutella chocolate and topped with toasted almond flakes.	
Designer Cupcake	29	Midnight Brownies	59
Please visit our cake display or ask your server for the days selection.		Homemade rocky road brownies served with black activated charcoal ice-cream, fresh cream and drizzled with white chocolate sauce.	
Seasonal Macarons	19	Nutella Doughnuts	35
Please visit our cake display or ask your server for the days selection.		Soft homemade doughnuts dusted with castor sugar and filled with rich Nutella chocolate.	
English Scones	32	All Butter Croissants	25
Served with cheese, cream and preserves.		Served with cheese, cream and preserves.	
Cake Tasting Board	139		
A signature selection of our best selling cakes of the day. Perfect for sharing and sampling the unique flavors that Walnut Grove has to offer.			



PLEASE ENQUIRE ABOUT ORDERING A FULL CAKE FROM OUR BOUTIQUE BAKERY

HOT ARTISAN COFFEES

We roast our own signature coffee blend using 100% Arabica beans in our coffee factory in Melbourne, Australia.

Full Cream, Fat Free and Almond Milk Available.

Americano	19	Caramela Cappuccino	28
		Infused with caramel syrup.	
Cappuccino	25	Hazelnut Cappuccino	28
		Infused with nutty hazelnut syrup.	
Cappuccino Con Pana	26	Café Latte	25
With whipped fresh cream.		Espresso Single	18
Flat White	25	Double Espresso	26
Cappuccino with no froth.		Cortado	24
Sinful Cappuccino	27	Short and strong mini cappuccino.	
Prepared with sweet condensed milk.		Turkish Coffee	27
Nutella Cappuccino	28	Turkish Cappuccino	28
A mocha cappuccino made with Nutella chocolate.		Our very own invention. Traditional Turkish coffee prepared as an Italian cappuccino.	
Vanilla Bean Cappuccino	28	Extra Espresso Shot	12
Prepared with vanilla pod syrup.			
Arabic Coffee	29		
Served with dates.			



TEA BOUTIQUE

Regular Tea	16	Peppermint Tea	18
		With Peppermint tea and fresh mint leaves.	
Earl Grey Tea	17	Gourmet Silk Tea	24
		Ask your server to show you our gourmet silk tea selection.	
Chamomile Tea	17	Flowering Blossom Tea	29
		Gourmet tea that magically opens in hot water. Ask your server to show you our selection.	
Green Tea	17		
Spiced Chai	23		



OTHER HOT DRINKS

Toblerone Hot Chocolate	29	Golden Tumeric Latte	32
Thick and rich melted Toblerone chocolate.		Steamed almond milk prepared with tumeric and infused with cinnamon, honey, cardamom, fresh ginger and a pinch of pepper.	
Beetroot Latte	32		
Pink beetroot latte infused with rose water syrup.			

FROZEN GRANITAS

Fruits of the Forest Granita	38	Cloudy Apple Granita	37
Pomegranate, wild berries and fresh strawberries blended with ice.		Fresh apple, pineapple and celery blended with ice.	
Cooler Lemonade Granita	38	Grapefruit and Litchi Granita	38
Homemade lemonade prepared with real lemon juice and fresh mint leaves, blended with ice.		Fresh grapefruit with sweet litchis blended with ice.	
Watermelon Granita	37	Melon Granita	37
Refreshing sweet watermelon blended with ice.		Fresh sweet cantaloupe blended with ice.	

HEALTH BAR SMOOTHIES

Aloha Smoothie	38	Berry Slim Smoothie	38
Fresh banana, pineapple, mango and coconut, blended with vanilla gelato and double thick Greek yoghurt.		Mixed wild berries, banana and activated almonds blended with double thick Greek yoghurt and vanilla gelato.	
Avocado Smoothie	38		
Fresh avocado blended with honey and vanilla gelato.			



MOCKTAILS Served all day.

Lemon & Ginger Mojito	42	Pina Colada	42
		Infused with coconut, melon and pineapple. All blended with vanilla gelato.	
Strawberry Mojito	42	Strawberry Daiquiri	42
Passionfruit Mojito	42	Grapefruit and Orange Ginger Beer	42
Litchi and Cucumber Martini	39	With a splash of lemon and mint.	
With flavors of ginger and mint.		Pink Lemonade G&T	39
Grapefruit & Pineapple Margarita	39	Prepared with Yuzu citrus tonic water and rose syrup.	
With a hint of chili flakes.			
Mango and Cucumber Ginger Beer	42		
With a splash of lime and honey.			



FRESH JUICE BAR

Fresh Orange Juice	32	Extra Shot Fresh Ginger	6
Fresh Apple Juice	32	Hello Sunshine	34
Fresh Carrot Juice	32	Fresh carrot and orange juice with a splash of freshly juiced ginger.	
Fresh Pineapple Juice	32	Refresher	34
Fresh Watermelon Juice	32	Fresh apple and orange juice with a splash of lime and fresh mint leaves.	
Fresh Grapefruit Juice	32		



GOURMET MILKSHAKES

Nutella and Ferrero Rocher Shake 49	Coffee Mocha Shake 49
A chocolate lovers dream. Nutella blended with ferrero rocher chocolates and gelato.	Our signature coffee prepared with rich chocolate gelato.
Caramel Brownie Shake 49	Fresh Strawberry Shake 49
Homemade rocky road brownies blended with gelato infused with caramel sauce.	Vanilla gelato blended with fresh strawberries.
Black Vanilla Shake 49	Milktart Shake 49
Black vanilla pod gelato with activated charcoal topped with fresh cream.	Flavours of cinnamon, condensed milk, vanilla pod and biscuit.

COLD DRINKS

Soft Drinks 16	Imported Water Small 19
Pepsi, Diet Pepsi, 7up, Diet 7up, Miranda	Still, Sparkling
Homemade Lemonade 32	Imported Water Large 29
Made with fresh lemons.	Still, Sparkling
Pink Lemonade 32	Local Water Small 12
Imported Italian pink lemonade.	Still
Ginger Beer 29	Local Water Large 19
	Still
Passionfruit and Lemonade 32	Signature Ice Teas 25
Prepared with fresh granadillas.	Homemade lemon or peach, served in our glass tea pots with fresh fruit and berries.
Yuzu Tonic 29	
Japanese tonic water infused with citrus.	