





Mister Walker is the perfect venue to host your next private event. Whether it be an intimate wedding, corporate cocktail party, product launch, family & friend's celebratory gathering, or a private lunch or dinner, Mister Walker is an adaptable space that can be tailored to meet your needs. Perfectly located on the water's edge in South Perth, Mister Walker enjoys spacious surrounds and sweeping city views from across the iconic Swan River.

With the venues panoramic views together with dazzling sunsets, Mister Walker's location is the very essence of Western Australia. Boasting two distinct yet cohesive spaces – an alfresco front deck area and our wonderfully open plan dining room – Mister Walker offers a casual elegance that is flexible enough to accommodate whatever your event vision may be.

In addition to the impressive location, Mister Walker delivers you an exceptional standard of service throughout each and every facet of your event process. With an experienced team of staff and management, it is our job to ensure you have the best experience possible. We pride ourselves on being able to tailor packages to suit individual needs and desires... we know that no two functions are ever the same!

We have put together the following packages to highlight a selection of options available. Should you require any further assistance, or if would like to speak directly with one of our friendly staff members about how Mister Walker might be right for your next event, please contact us at any time.



Phone: (08) 9367 1699 Email: info@mrwalker.com.au

Website: www.mrwalker.com.au



## **SEATED DINING**

We offer a premium dining experience with a plentiful and diverse menu designed by our team of internationally acclaimed chefs. Focusing on fresh Australian produce and robust flavours, Mister Walker's menu does not compromise on portion size or value for money, with something to please even the pickiest of palates. Fully seated table service menu options are available for up to 70 guests or we can tailor your dining experience to suit your occasion.

## STAND-UP COCKTAIL

The sun-drenched front deck is perfect for an outdoor lunch or dinner, post-work drinks, or cocktails and nibbles under a star lit sky by the water. Sporting large umbrellas, ample outdoor seating and sublime views, the front deck is ideal for sophisticated yet casual dining, drinks and socialising. When you're ready to move inside, make the most of our open-plan bar and dining area with its high ceilings and charming ambience. Mister Walker has a capacity of 120 when exclusively hired for both indoor and outdoor use. Both areas are highly flexible for a multitude of occasions and you can style or theme these spaces to your liking if required.









## SEATED DINING PACKAGES

With our seated dining selection, you can choose from a number of options:

- 2-course entrée and main
- 2-course main and dessert
- 3-course entrée, main and dessert.
- Canapés on arrival with pre-dinner drinks on the alfresco deck area is also a great option for your special occasion.

Prices are quoted as an 'alternative drop' meal to guests. This means you select two choices from the entrée, main and/or dessert menu's dependent on the number of courses selected, and guests will be presented with the meals alternatively around the tables during the function.

2-COURSE ENTRÉE & MAIN	\$66
2-COURSE MAIN & DESSERT	\$66
3-COURSE ENTRÉE, MAIN & DESSERT	\$80
2 CANAPÉS FOR PRE-DINNER DRINKS	+ \$14

A full service table menu is also available, where guests have a choice of meals on the night. You can select three options for entrée, main and dessert. On the night our service team will offer the three available choices to each individual guest and we prepare and serve to each specific request. Please add an additional \$15 per guest to the above prices.



# CANAPÉ PACKAGES

Impress, delight, excite and tantalise your guests not only with our new season menus designed for cocktail celebrations, wedding receptions and corporate functions, but also the most spectacular views of Perth City and the Swan River. Let the team at Mister Walker create something completely bespoke to suit your special occasion.

All of our delicious bites and sumptuous creations are freshly made in house from the finest local ingredients and can be designed to suit your functions vision.

2 HRS	5 CANAPÉS	\$35
3 HRS	6 CANAPÉS + 1 SUBSTANTIAL	\$56
4 HRS	7 CANAPÉS + 1 SUBSTANTIAL	\$63
5 HRS	8 CANAPÉS + 1 SUBSTANTIAL	\$70











## **DRINKS PACKAGES**

We select quality Australian and New Zealand wines for our events (life is too short to drink function wines!). We also offer a vast range of domestic and international tap and bottled beers.

Our drinks packages are priced per hour for the duration of your event and include your choice of the following options:

- 3 beers
- 1 sparkling
- 2 white wines
  - 2 red wines

Bottled spring or sparkling water, soft drinks, juices and barista tea and coffee are included in the package.

2 HRS	DRINKS PACKAGE	\$40
3 HRS	DRINKS PACKAGE	\$50
4 HRS	DRINKS PACKAGE	\$60
5 HRS	DRINKS PACKAGE	\$70
ADDITI	ONAL SPIRITS PACKAGE	+ \$17





# **ENTRÉE**

Snapper Scampi – pea puree, red sorrel, wild garlic mayonnaise

Cod Fillet - golden beet, radish salad, yoghurt dressing

Soy Chicken – peas, asparagus, chestnut mushroom

Pork Adobo - sweet potato, slow cooked duck egg, crackling crumble

Roasted Duck Breast – crispy leg croquette, candied cherries, toasted almonds

KFC – Korean fried cauliflower, soused daikon & kohlrabi, tomato & pepper compote







## **MAIN**

Chicken Galantine - prosciutto, Swiss brown mushroom, asparagus, peas, pistachio

Sunday Roast – slow roasted joint of pork, red cabbage, heirloom carrots, cauliflower cheese balls, potato strings

72 hour slow cooked lamb shoulder - smoked eggplant, beetroot, pea crumble, lime yoghurt

Oyster Glazed Beef - pickled onions, artichoke, polenta, smoked egg yolk, kale

Lemongrass Smoked Cod – mussels, samphire, gnocchi, cucumber ketchup

Fillet of Beef - braised oxtail, textures of onion mushroom madeira sauce

Goldband Snapper – sautéed smoked bacon, red chicory, runner beans, celeriac puree, red wine sauce

Thai Green Curry – eggplant, mushroom, zucchini, capsicum, tofu, sticky coconut rice

Eggplant Parmigiana – haloumi, heritage tomato concase, spiced tomato sauce (v)





# **DESSERT**

"Strawberries & Rhubarb" - white chocolate mousse, rice puffs, salted pistachio, vanilla yoghurt ice cream

Coffee Panacota - coffee granita, coffee brulee, anglais

Popcorn Brownie - macerated forest berries, chocolate mud cake ice cream

Pressed Apple Terrine - blueberry, meringue, salted granola, honey sabayon







# **COLD CANAPÉS**

Serrano Ham - prosciutto on focaccia bread crouton, celery shoots, wasabi mayo

Beef Fillet Tataki w/ onion ponzu, crispy shallots (gf)

Thai Beef Salad on sourdough bread

Slow Cooked Lamb w/olive tapenade, feta, pickled cucumber in rolled flat bread wrap

Pulled Lamb w/ pickled onion, on a brioche crisp

Confit Chicken - tender chicken pieces w/ mango, red cabbage (gf)

Grilled Chicken Roulade w/ blue cheese, avocado, balsamic

Crab & Tomato Bruschetta w / avocado butter on crouton

Flaked Salmon Tart w / corn, mint, coriander

Heirloom Tomato Bruschetta w / basil, cashew, balsamic (v)

Blue Cheese Panko tart w/ pickled walnut & pear, red onion marmalade (v)



Smoked Eggplant w/ chickpea, tomato en croute (v)



# HOT CANAPÉS

Apple & Sage Sausage Roll w/ cranberry sauce

Pork & Mushroom Kataifi Pastry w/ garlic, chilli

Organic Pumpkin & Pork Croquette w/aioli

Pork & Leek Spring Roll w/ sweet chilli sauce

Warm Spiced Pulled Beef w/ avocado, lime, on toasted brioche

Beef Curry Empanada w/ peas, sultana

Sesame Beef Skewer w/ peanut dipping sauce (gf)

Lamb Kofta w/ cucumber yoghurt (gf)

Lamb Belly Fritter w/ chipotle mayonnaise (gf)

Grilled Lamb Riblets w/ spiced yoghurt (gf)

Buttermilk Popcorn Chicken w/ mustard mayonnaise (gf)

Chicken Coxinha - shredded chicken, cream cheese, sultanas





# HOT CANAPÉS

Chicken & Chorizo Bhaji w/ onion, coriander

Garlic Butter Tiger Prawns Kebabs w/ chilli, coriander (gf)

Sesame Prawn Toast w/ mango salsa

Bacon & Scallop Lollipop w/ lime maple glaze (gf)

Cheddar Beignet w/ spring onion, sesame chilli dressing (v)

Garden Peas Samosa w/ cumin, potato, masala yoghurt (v)











# **SWEET CANAPÉS**

Mini Lemon Tart

Flourless Chocolate Cake (gf)

Peach Tarte Tatin

Chocolate Mousse filled Bomboloni







## **SUBSTANTIALS**

Our substantial meals are designed as individual servings for each guest. Listed below are our various options for something a little more heartier, which can act as a 'mini main':

Charcoal Brioche Slider
Slow cooked pulled pork & coleslaw

Fish & Chips (gf)
Battered fresh fish of the day, hand cut home made chips & tartare sauce

Salt & Chilli Squid w/ lime aioli

Chicken Soba Noodle (gf) w/ chilli, coriander

Stir-fry beef w/ egg fried rice





# WHITE WINES

SPARKLING AND CHAMPAGNE
Pizzini Prosecco King Valley VIC
Castelli Checkmate Sparkling Denmark WA
Segura Viudas Reserve Bruit ESP

#### RIESLING

2014 Howard Park Mt Barker WA 2015 Kilikanoon Killermans Run Clare Valley SA

### SEMILLION AND SAUVIGNON BLANC

2015 Babydoll Sauv Blanc Marlborough NZL

2015 Stanrock Sauv Blanc Marlborough NZL

2015 Brash Vineyard Sauv Blanc Margaret River WA

2015 Tomfoolery Tally Ho Sauv Blanc Adelaide Hills SA

2015 Castelli Estate SBS Denmark WA

2015 Rosily Vineyard SSB Margaret River WA

2016 Stella Bella SSB Margaret River WA

2016 Pepperlily SSB Ferguson Valley WA

2014 Cowaramup Reserve SBS Margaret River WA

#### CHARDONNAY

2014 Howard Park Flint Rock Mt Barker WA

2013 Are You Game Strathbogie Range VIC

2013 McWilliams Hilltops Snowy Mountains NSW

## PINOT GRIS/GRIGIO

2013 Zontes Footsteps Pinot Grigio Adelaide Hills SA

2015 Tim Adams Pinot Gris Clare Valley SA

2015 Evans & Tate Pinot Gris Margaret River WA





## **RED WINES**

### **ROSE**

2014 Pierre Et Papa FRA

2015 Mon Tout Margaret River WA

2016 Dominique Portet Fontaine Yarra Valley VIC

### PINOT NOIR

2013 Junior Jones Mornington VIC

2014 Last Horizon Tamar Valley TAS

#### **SHIRAZ**

2013 Castelli Estate Denmark WA

2013 D'arenberg "Lovegrass" Mclaren Vale SA

2013 Tyrells Rufus Stone Heathcote VIC

2014 Mr Riggs 'The Gaffer' Mclaren Vale SA

2014 Charles Melton Father In Law Barossa SA

### CABERNET SAUVIGNON

2013 Howard Park Margaret River WA

2013 Katnook Founders Block Coonawarra SA

2012 Thompson Estate Margaret River WA

2012 Mcwilliams Hilltops NSW

### CABERNET MERLOT

2013 Evans & Tate Metricup Rd Margaret River WA

2013 Flametree Margaret River WA

#### **GRENACHE**

2013 D'arenberg Custodian Mclaren Vale SA

2014 Segura Vuidas Catalunya ESP





# **BEER + CIDER + SPIRITS**

### DRAUGHT BEER

Asahi

Mountain Goat Steam Ale

### **BOTTLED BEER**

Carlton Dry

Cascade Premium Light

Crown Lager

Eagle Bay Kolsch

James Boags Premium Lager

Little Creatures Pale Ale

Corona

Heineken

Peroni Leggara (mid strength)

Peroni Nastro Azzurra

Mountain Goat Summer Ale

### CIDER + GINGER BEER

Hills Cider Apple

Hills Cider Pear

Somersby Blackberry Cider

Matsos Ginger Beer

Matsos Mango Beer

## **SPIRITS**

Smirnoff Vodka
Johnnie Walker Red Scotch
Jim Beam Bourbon
Gordons Gin
Jose Cuervo Tequila

Captain Morgan's Rum

