





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.



EXCLUSIVE FUNCTION PLATED MENU 2018

ENTREE

Tiger Prawn Scampi – pea puree, napa cabbage & kewpie dressing

Grilled Snapper Fillet gf – cucumber pearls, pine nuts, pomegranate & labneh

Smoked Chicken Breast gf – peas, asparagus, chestnut mushroom & black garlic

Crispy Pork Belly gf – broad beans and honey, crispy egg, truffle pea soup w/crackling crumble

Glazed Duck Breast – pickled cucumber, watermelon, grape fruit & cashew

Tempura Broccoli gf vegan – corn, pickled onion w/ red chilli pesto



EXCLUSIVE FUNCTION PLATED MENU 2018

MAINS

Duo of Chicken – oyster cut confit chicken, chicken arancini, wild mushrooms, asparagus & peas

Fillet of beef gf– w/ braised ox cheeks, horseradish polenta & dukkah granola

Slow cooked lamb tenderloin gf – w/ smoked eggplant, beetroot, pea crumble & lime yoghurt

Oyster Glazed Beef gf – w/pickled onions, smoked cauliflower & carrot fondant

Smoked Rankin Cod – smoked & grilled Rankin Cod w/ mussels, clams, gnocchi & bouillabaisse.

Grilled Goldband Snapper gf – w/ boneless chicken wings, prosciutto, potato terrine & chicken jus

Charred Leeks v gf – stuffed with blue cheese, grapes & apple fondant

Pumpkin Parmigiana v – haloumi cheese, heritage tomato concasse & spiced tomato sauce



EXCLUSIVE FUNCTION PLATED MENU 2018

DESSERT

Strawberry & Tarragon – fresh macerated strawberries, white chocolate mousse, rice puffs, salted pistachio & vanilla yoghurt ice cream

Coffee Chocolate Tart – coffee granita, chocolate brulee & crème anglaise

Peanut Butter Ganache – macerated forest berries & chocolate mud cake ice cream

Compressed Apple Terrine – blueberry, meringue, salted granola & honey foam



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











CANAPE MENU 2018

COLD SELECTIONS

Smashed eggplant, candied grapes on crostini v

Pork & chickpea rice paper roll

Smoked chicken, pressed avocado on rice paper crisp gf

Brie filled w/ caramelized onion & walnut v,gf

Pickled mushroom cups stuffed w/labneh & crispy chickpea v,gf

Pulled lamb coated w/blue corn tostada & dukkha gf

Snapper ceviche w/kimchi served on spoon gf

Corn & pumpkin devilled eggs v,gf

Thai beef salad tostada gf

Fetta & cherry tomato brochette skewers v

Wild mushroom tart v

Pumpkin & sage tart v

Prawn & mango tart

Beetroot & truffle cheese tarts v

Chilli lamb mini fajitas



Foie gras terrine, walnut short bread w/ quince jelly

Tandoori chicken on mini pappadums w/ mint raita

Tartare of beef w/condiments & truffle oil

Smoked duck & stilton crostini

Serrano ham wrapped prawns with saffron aioli gf

Smoked salmon wafer cones w/dill & horseradish

Salmon tartare w/ sour cream & capers on blini

Smoked salmon & herb cheese roulade gf

Hummus tartlets w/ roasted vegetable salsa v

Pistachio & goat cheese truffles v

Confit tomatoes filled w/ mascarpone & basil, v

Walnut sable, blue cheese and grape jam ${\bf v}$



HOT SELECTIONS

Pulled fried chicken & maple syrup waffle bites

Mac & cheese croquette v

Pulled pork belly croquette

Glazed chicken yakitori skewers

Duck yakitori skewers, w/ plum sauce

Mushroom arancini v

Cauliflower & feta arancini v

Nori wrap w/ glazed salmon & pickled cucumber gf

Pork & feta sausage roll

Sesame crusted prawn gf

Pumpkin & pea samosa v

Spicy lamb & mint samosa

Cauliflower samosa w/ coriander chutney v

Wild mushroom & chive quiche v

Sweet potato pakora w/ mustard dipping sauce ${\bf v}$

Baby stuffed potatoes w/ gruyere



Shellfish kofta w/ creole dip

Snapper and chorizo kebabs with spicy crème fraiche gf

Tandoori King prawns w/ mint raita gf

Thai fish cakes with home made chilli sauce

Teriyaki grilled lamb, pink ginger & coriander - spoons

Paella fritters w/ chorizo & smoked paprika mayonnaise gf

Peppercorn crusted swordfish brochette skewers w/ preserved lemon & olives gf

Punjabi chicken skewers w/ beetroot raita gf

Smoked chicken and mango quesadillas

Piri piri pork lettuce cups w/ romesco mayonnaise

Peking duck wraps w/ cucumber and spring onion

Bacon & chicken kebab gf

Sticky lamb riblets

Seafood and coconut beignet

Goat cheese and pumpkin tart tatin

Mini shepherd's pie w/ tomato relish

Curry fish balls w/ spicy mayonnaise

Seared beef fillet w/ chipotle hollandaise sauce gf



SUBSTANTIAL MEAL ITEMS

Fresh battered fish & chips w/lemon & aioli

Seafood paella w/ fresh squid, fish & chorizo gf

Pulled beef slider w/ red cabbage coleslaw & sircha mayo

Crispy tossed pork belly with Asian salad gf

Mushroom & pea risotto v

Braised lamb gnocchi

Chilli chicken soba

Butter chicken with basmati rice gf

Lemon pepper squid & chips gf



DESSERTS

Fruit fools shots

Chocolate mint tarts

Petite tiramisu

Lemon tart

Summer berries in sparkling jelly

Mini fruit meringue

Profiterole lollipop

Egg custard tarts

Apple tart tatin



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
ADDITIONAL SPIRITS PACKAGE		+ \$17





WHITES

SPARKLING AND CHAMPAGNE

PIZZINI PROSECCO KING VALLEY VIC

BABY DOLL SPARKLING BLUSH P/GRIS MARLBOROUGH NZ

CASTELLI CHECKMATE SPARKLING DENMARK WA

SEGURA VIUDAS RESERVE BRUT SPAIN

RIESLING

2017 HOWARD PARK MT BARKER WA
2017 LAST HORIZON TAMAR VALLEY TAS
2016 SILKWOOD WALCOTT PEMBERTON WA

SEMILLION AND SAUVIGNON BLANC

2017 BABYDOLL SAUV BLANC MALBOROUGH NZ
2017 HEYDON ESTATE CHIN MUSIC SAUV BLANC MARG WA
2017 BATTLE OF BOSWORTH SAUV BLANC MCLAREN SA
2016 CASTELLI ESTATE SBS DENMARK WA
2017 STELLA BELLA SSB MARGARET RIVER WA
2017 LENTON BRAE SSB MARGARET RIVER
2017 PEPPERLILY SSB FERGUSON VALLEY WA
2014 COWARAMUP RESERVE SBS MARGARET RIVER WA

CHARDONNAY

2016 HOWARD PARK FLINT ROCK MT BARKER WA
2016 LENTON BRAE SOUTHSIDE MARGARET RIVER WA
2015 TIGHTROPE WALKER YARRA VALLEY VIC
2016 IRONCLOUD FERGUSON VALLEY WA
2015 EVOI CHARDONNAY MARGARET RIVER WA
2016 THOMPSON CHARDONNAY MARGARET RIVER WA

PINOT GRIS/GRIGIO

2016 ZONTES FOOTSTEPS PINOT GRIGIO ADEL HILLS SA
2017 THE TRICKSTER PINOT GRIGIO ADEL HILLS SA
2017 TIM ADAMS PINOT GRIS CLARE VALLEY SA
2017 HAREWOOD ESTATE PINOT GRIS FRANKLAND RIVER
2017 EVANS & TATE PINOT GRIS MARGARET RIVER WA

OTHER BLENDS

2017 CAPE GRACE CHENIN BLANC2016 BARISEL MOSCATO D'ASTI CANNELLI ITALY



REDS

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- 2016 PIERRE ET PAPA FRANCE
- 2017 PREVELI WILD THING MARGARET RIVER WA

PINOT NOIR

- 2016 JUNIOR JONES MORNINGTON VIC
- 2011 WILD EARTH CENTRAL OTAGO NZ
- 2016 LAST HORIZON TAMAR VALLEY TAS

SHIRAZ

- 2015 CASTELLI ESTATE DENMARK WA
- 2015 ZEPPELIN BIG BERTHA BAROSSA VALLEY SA
- 2016 TORBRECK 'WOODCUTTERS' BAROSSA VALLEY SA
- 2015 D'ARENBERG "LOVEGRASS" MCLAREN VALE SA
- 2016 HENTLEY FARM VILLIAN & VIXEN BAROSSA SA
- 2017 BATTLE OF BOSWORTH PURITAN, MCLAREN VALE SA
- 2015 MR RIGGS 'THE GAFFER' MCLAREN VALE SA
- 2015 CHARLES MELTON FATHER IN LAW BAROSSA SA

CABERNET SAUVIGNON

- 2015 HOWARD PARK MARGARET RIVER WA
- 2014 DRIFTWOOD ARTIFACTS MARGARET RIVER
- 2015 KATNOOK FOUNDERS BLOCK COONAWARRA SA
- 2013 THOMPSON ESTATE MARGARET RIVER WA
- 2014 EVOI MARGARET RIVER WA

CABERNET MERLOT

- 2015 EVANS & TATE METRICUP RD MARGARET RIVER WA
- 2015 FLAMETREE MARGARET RIVER WA

GRENACHE

2014 D'ARENBERG CUSTODIAN MCLAREN VALE SA

TEMPRANILLO

2016 HUGH HAMILTON THE SCOUNDREL MCLAREN VALE SA



BEER

ON TAP - DRAUGHT

ASAHI

MOUNTAIN GOAT STEAM ALE

IMPORTED BEER - BOTTLE

PERONI LEGGERA – MID STRENGTH PERONI NASTRO AZZURRA CORONA

AUSTRALIAN BEER

CARLTON DRY

GAGE ROADS SINGLE FIN SUMMER ALE
EAGLE BAY KOLSCH
LITTLE CREATURES PALE ALE
STONE & WOOD PACIFIC ALE
MOUNTAIN GOAT SUMMER ALE
MOUNTAIN GOAT HIGHTAIL AMBER ALE

CASCADE PREMIUM LIGHT

MATSOS MANGO BEER MATSOS GINGER BEER

CIDER

HILLS APPLE
HILLS PEAR
SOMERSBY BLACKBERRY