

## SET MENU \$55

### ENTREE

**CHICKEN MOLE TACOS (2 PIECES)**

TOASTED TORTILLAS TOPPED WITH REFIRED BLACK BEANS, SLAW,  
AVOCADO AND FRESH LIME

OR

**WALT'S CHICKEN WINGS**

STICKY BLACK PEPPER SAUCE AND GREEN SHALLOTS OR BOURBON  
BBQ

### MAIN

**MEDITERRANEAN CHICKEN BREAST**

WITH GARLIC EMULSION AND SPICED VEGETABLE PEARL COUS COUS

OR

**MASSAMAN LAMB SHAN**

SLOW COOKED IN YELLOW CURRY SAUCE, BASMATI RICE PILAF,  
BROCCOLINI AND FRESH CURRY LEAF

## ADD DESSERT \$14

**RICH CHOCOLATE FONDANT**

OR

**ESPRESSO BRULÈE**

# VEGETARIAN SET MENU \$55

## ENTREE

### EDAMAME

STEAMED AND TOSSED THROUGH SOY MARINATED WAKAME AND  
FRIED SHALLOTS

OR

### REFRIED BLACK BEAN TACO (2 PIECES)

TOASTED TORTILLAS TOPPED WITH AVOCADO AND SLAW

## MAIN

### ROAST VEGETABLE SALAD

ROOT VEGETABLES, CRACKED WHEAT, ZA'ATAR SPICE, MINT PESTO,  
LABNEH AND TOASTED PUMPKIN SEEDS

OR

### WILD MUSHROOM RISOTTO

PORCINI, KING BROWN, ENOKI, OYSTER AND SHIMEJI MUSHROOM  
RISOTTO WITH CARNAROLI RICE, PARMIGIANO REGGIANO AND FRESH  
HERBS

## ADD DESSERT \$14

RICH CHOCOLATE FONDANT

OR

ESPRESSO BRULÈE

## SET MENU \$75

### ENTREE

**FRESHLY SHUCKED SYDNEY ROCK OYSTER**

4 PER SERVE, EXTRA OYSTER \$5

OR

**CHILLI MUSSELS**

COOKED WITH SPICY CHORIZO SAUSAGE, ROAST TOMATO, FRESH HERBS, SERVED WITH CRUSTY BREAD

### MAIN

**CHAR GRILLED BEEF SIRLOIN STEAK**

PASTURE FED BEEF SERVED MEDIUM WITH FRIES, SALAD AND SAUCE

OR

**MOROCCAN SPICED ATLANTIC SALMON**

SERVED MEDIUM WITH QUINOA AND BARLEY TABOULEH, CRISP COS LETTUCE, SUMAC AND CUCUMBER YOGHURT

### SIDES

**BROCCOLINI WITH TRUFFLE OIL AND PARMESAN**

OR

**BEEF FAT POTATOES**

## ADD DESSERT \$14

**RICH CHOCOLATE FONDANT**

OR

**ESPRESSO BRULÈE**

# VEGETARIAN SET MENU \$75

## ENTREE

**OLIVES**

MARINATED AND SERVED WARM

AND

**EDAMAME**

STEAMED AND TOSSED THROUGH SOY MARINATED WAKAME AND  
FRIED SHALLOTS

AND

**REFRIED BLACK BEAN TACO (2 PIECES)**

TOASTED TORTILLAS TOPPED WITH AVOCADO AND SLAW

## MAIN

**ROAST VEGETABLE SALAD**

ROOT VEGETABLES, CRACKED WHEAT, ZA'ATAR SPICE, MINT PESTO,  
LABNEH AND TOASTED PUMPKIN SEEDS

OR

**WILD MUSHROOM RISOTTO**

PORCINI, KING BROWN, ENOKI, OYSTER AND SHIMEJI MUSHROOM  
RISOTTO WITH CARNAROLI RICE, PARMIGIANO REGGIANO AND FRESH  
HERBS

AND

**BROCCOLINI WITH TRUFFLE OIL AND PARMESAN**

## ADD DESSERT \$14

**RICH CHOCOLATE FONDANT**

OR

**ESPRESSO BRULÈE**



# BEVERAGE PACKAGES

## WALT'S DRINKS

**\$30 PER PERSON**

INDIVIDUALLY CURATED SELECTION OF 3 BEVERAGES TO  
MATCH YOUR DINNER

## PREMIUM DRINKS

**\$50 PER PERSON**

INDIVIDUALLY CURATED SELECTION OF 3 PREMIUM  
BEVERAGES TO MATCH YOUR DINNER

