

*Dear Madam/Sir,*

*Thank you for inquiry regarding a forthcoming event at  
Walter's Wine Bar.*

*Please find attached a copy of our function package, for your  
perusal. Please use this as a guide, as we are more than happy to  
design a menu to better suit your budget, time restraints or dietary  
requirements.*

*We have a huge range of wine to choose from and can make  
suggestions to cater for all palates. This can be arranged as a  
package or charged on consumption.*

*Cakes can be arranged on request for birthdays or farewells.*

*We have a number of private areas available, sample photos are  
available on our website. Walter's Wine Bar can also be booked  
for exclusive use, conditions apply.*

*Should you wish to discuss anything further, please do not hesitate  
to contact me. Guaranteed sensational food, brilliant wines and  
spectacular river and city views.*

*We look forward to welcoming you & your guests to  
Walter's Wine Bar.*

*Regards,*

*Jammy Boyce  
Walter's Wine Bar  
UR1 Southgate  
Southbank 3006  
Ph 03 9690-9211  
Fx 03 9690-5150  
dine@walterswinebar.com.au  
www.walterswinebar.com.au*

*Menu 1*  
*Three Course*  
*\$77 per person*

*Entrée*

Salmon gravadlax, horseradish cream, baby capers & chives

The Wine Bar Antipasto

La Parisienne pork & pistachio terrine with Mauritian pickled vegetables

[V] Zucchini, mint & fetta croquetas with spiced red pepper sauce, watercress & coriander salad

*Main*

[V] Pumpkin, caramelised onion & goats cheese tart with pinenuts & rocquette

Moroccan spiced whole baby snapper with currant & almond couscous, yoghurt tahini sauce

Crispy Thai chicken with fragrant rice, green mango & mint salad, coconut palm sugar dressing

300g 1824 grass & grain fed porterhouse steak with cauliflower gratin, tomato, leek & basil sauce

*Dessert*

Affogato; Amaretto, Vanilla bean ice cream, Espresso & Amaretti biscuit

Strawberry, mango & passionfruit pavlova

Lemon cake, lemon curd sauce with cream

Dark Callebaut chocolate mousse & praline

*Menu 2*  
*Deluxe Three Course*  
*\$90 per person*

*Entrée*

[V] Zucchini, mint & fetta croquetas with spiced red pepper sauce, watercress & coriander salad

1/2 dozen House shucked oysters with shallot vinaigrette & salmon pearls

Blue swimmer crab & avocado tian with tomato & salmon pearls

Saffron & cracked pepper parpadelle with duck ragout & fresh parmesan

*Main*

[V] Pumpkin, caramelised onion & goats cheese tart with pinenuts & rocquette

Garlic & parsley prawns with lemon

Parmesan & herb crumbed veal cutlet with Italian coleslaw & hot mustard aioli

Rib eye steak with cauliflower gratin, tomato, leek & basil sauce

*Dessert*

Cheese platter

Strawberry, mango & passionfruit pavlova

Raspberry soufflé, raspberry sauce with vanilla & coconut ice cream

Dark Callebaut chocolate mousse & praline

*Menu 3*  
*Two Course*  
*(shared entrée with main)*  
*\$55 per person*  
*Not available (Thursday– Saturday) in December*

*Entrée to share*  
The Wine Bar Antipasto

*Main*

[V] Pumpkin, caramelised onion & goats cheese tart  
with pinenuts & rocquette

Moroccan spiced whole baby snapper with currant & almond couscous,  
yoghurt tahini sauce

Crispy Thai chicken with fragrant rice, green mango & mint salad,  
coconut palm sugar dressing

300g 1824 grass & grain fed porterhouse steak with cauliflower gratin,  
tomato, leek & basil sauce

*Menu 4*  
*Two Course Menu*  
*(main with dessert)*  
*\$60 per person*  
*Not available (Thursday– Saturday) in December*

*Main*

[V] Pumpkin, caramelised onion & goats cheese tart  
with pinenuts & rocquette

Morroccan spiced whole baby snapper with currant & almond couscous,  
yoghurt tahini sauce

Crispy Thai chicken with fragrant rice, green mango & mint salad,  
coconut palm sugar dressing

300g 1824 grass & grain fed porterhouse steak with cauliflower gratin,  
tomato, leek & basil sauce

*Dessert*

Affogato; Amaretto, Vanilla bean ice cream, Espresso & Amaretti biscuit

Strawberry, mango & passionfruit pavlova

Lemon cake, lemon curd sauce with cream

Dark Callebaut chocolate mousse & praline

*Menu 5*  
*Two Course Menu*  
*(entrée with main )*  
*\$65 per person*  
*Not available (Thursday– Saturday) in December*

*Entrée*

The Wine Bar Antipasto

Salmon gravadlax, horseradish cream, baby capers & chives

La Parisienne pork & pistachio terrine with Mauritian pickled vegetables

[V] Zucchini, mint & fetta croquetas with spiced red pepper sauce,  
watercress & coriander salad

*Main*

[V] Pumpkin, caramelised onion & goats cheese tart  
with pinenuts & rocquette

Moroccan spiced whole baby snapper with currant & almond couscous,  
yoghurt tahini sauce

Crispy Thai chicken with fragrant rice, green mango & mint salad,  
coconut palm sugar dressing

300g 1824 grass & grain fed porterhouse steak with cauliflower gratin,  
tomato, leek & basil dressing

*Menu 6*  
*Cocktail Menu*  
*Minimum spend \$40 p/p*

*Savory Options:*

Natural oyster with lemon 4  
Oyster with shallot vinaigrette & Yarra Valley salmon pearls 4.5  
Oyster Kilpatrick 4.5  
Smoked trout pate with croutons 4.5  
Mushroom arancini with aioli (risotto balls) 4  
Tomato tart with goats cheese and caramelised onion 5  
Prawn arancini with lime mayo (risotto balls) 5.5  
Battered zucchini flowers filled with goat's cheese, mint & lemon 7  
[v] Spiced pumpkin & lentil bhajis 6.5  
Corn cake with smoked salmon & crème fraiche 6.5  
Fish and Chips 10  
Fragrant salted calamari 10  
Grilled quail with mint salad & hommus 12  
Seared scallop & pork belly 5  
Red wine braised ox cheek with gremolata 10  
Spiced lamb koftas with quail eggs 5  
Lamb brik 8.5

*Sweet Options: 5.50ea*

Pavlova with strawberries & passionfruit  
Chocolate mousse  
Banana split  
Tiramisu  
Lemon cake  
Chocolate cake

*Menu 7*  
*Breakfast Menu*

*(available 8-11.30am on weekends, 9-11.30am mon-fri)*

*Times are negotiable*

*Toast: sourdough or fruit, with jams 7.5*

*Home-made muesli, honey yoghurt & stewed rhubarb 8.5*

*Fresh fruit & honey yoghurt 8.5*

*Corn cakes, smoked salmon & crème fraîche 11.5*

*Vietnamese fried eggs 9.5*

*Mushrooms on toast 10.5*

*The Wine Bar Big Breakfast 15.5*

Emma & Toms Juices 4.5

Lavazza Coffee 3.5

Aja Tea 4

## *Drinks packages*

### **WALTER'S WINE BAR BASIC DRINKS PACKAGE**

**\$11.50 per person (1 hour)**

Sparkling Wine  
White Wine  
Red Wine  
Victorian Bitter  
Softdrinks & Juices

### **WALTER'S WINE BAR STANDARD DRINKS PACKAGE**

**\$18.00 per person (1 hour)**

Australian Sparkling Wine  
Walter's Blend Riesling  
Walter's Blend Cabernet  
James Boags Premium or Cascade Light  
Softdrinks & Juices

### **WALTER'S WINE BAR PREMIUM DRINKS PACKAGE**

**\$27.50 per person (1 hour)**

Australian Sparkling Wine  
Sauvignon Blanc  
Pinot Noir  
James Boags Premium or Cascade Light  
Softdrinks & Juices

### **WALTER'S WINE BAR SOMMELIER'S SELECTION DRINKS PACKAGE**

**\$47.50 per person (1 hour)**

NV French Champagne  
Walter's Wine Bar Sommelier's Selection Red  
Walter's Wine Bar Sommelier's Selection White  
Cascade Light or Stella Artois  
Softdrinks & Juices

# Function Trading Terms

## **Function Reservations**

Bookings are confirmed upon receipt of a deposit of \$20 per person. If paying by cheque, confirmation is given upon clearance of the cheque. Walter's Wine Bar will provide a written receipt of confirmation either by email, fax or mail: failure to receive a receipt will have been caused by Walter's Wine Bar not receiving a deposit. The deposit can be paid by supplying a credit card number, cheque or cash. Final numbers must be confirmed 7 days prior to the function, with the food component of the final bill being calculated on these numbers.

## **Cancellation**

The deposit is refundable with 14 days notice of cancellation. The entire deposit will be claimed as a cancellation fee if the required notice is not given. **YOU WILL BE CHARGED IN FULL FOR THE FOOD COMPONENT AS PER THE NUMBERS FINALISED 7 DAYS PRIOR.**

## **Drinks Packages**

All drinks packages are strictly for the duration specified when making the reservation. Any other beverage or beverages required outside this specified duration will be charged on consumption or at the hourly drinks package rate.

## **Beverages**

All beverages are supplied by Walter's Wine Bar due to Walter's Wine Bar being fully licensed. Management reserves the right to refuse service of any alcohol not purchased on the premises.

## **Promotional Material/Decorations**

To be discussed.

## **Menu and Dietary Requirements**

Walter's Wine Bar will endeavor to accommodate any special dietary requirements; please inform the Function Coordinator when making your reservation. Management reserves the right to substitute food and beverages of a similar quality without notice due to, but not limited to, supplier shortages or seasonal changes; therefore the menu may be subject to alteration.

## **Venue Hire Rates**

Minimum spends may apply, however, Walter's Wine Bar does not charge a venue hire fee.

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## **Venue Hire Rates**

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## **Balance**

Payment is to be made on the completion of the function. Major credit cards are accepted. Cheques and EFT will only be accepted if they are cleared prior to the function date. Invoices are available prior to the function for those that wish to pre-pay.

## *Function Booking Form*

BOOKING NAME	
CONTACT NAME	
PHONE	
MOBILE	
FAX	
EMAIL	
DATE OF FUNCTION	
TIME	
MENU NUMBER	
PLEASE SELECT EITHER	DRINKS PACKAGE (TYPE _____) BEVERAGES ON CONSUMPTION
SPECIAL DIETARY REQUIREMENTS (GLUTEN FREE, VEGAN ETC)	
PERSONALISED MESSAGE ON MENUS (OPTIONAL)	YES OR NO (EMAIL dine@walterswinebar.com.au)
DEPOSIT (\$20PP DEPOSIT IS REQUIRED FOR ALL BOOKINGS & IS DEDUCTED FROM THE TOTAL BILL)	NUMBER OF GUESTS _____ @ \$20PP \$ _____
1. PAYMENT BY CREDIT CARD	Please select your credit provider Visa    Mastercard    Amex    Diners CARD NUMBER  EXP. DATE  3 DIGIT SECURITY NUMBER  NAME ON THE CARD  SIGNATURE OF AUTHORISED PERSON _____
	2. PAYMENT BY CHEQUE
3. PAYMENT BY CASH	

PLEASE RETURN BY EMAIL, FAX 03 9690-5150 OR MAIL TO UR1 SOUTHGATE, SOUTHBANK 3006