



WALTER'S
STEAKHOUSE

— FUNCTIONS PACK —





WELCOME TO WALTER'S

Our home in Old Mineral House has overlooked the Iconic Brisbane City Botanical Gardens for over a century, providing a nostalgic view of Brisbane. The connection to days gone by is palpable, a sense that only the best things in the world can withstand the test of time. Walter Hill took a patch of marshy land in a colonial town and created the gardens we know and love today. Our restaurant bears his name as a tribute to his legacy and traditions. These traditions are cemented within our walls, reflected in the way we prepare and serve our Steaks, to bring you a little slice of history.

Whether you are arranging an event for 10 or 130, Walter's Steakhouse and Bar will ensure that every function is treated as if they were our own.



WHOLE RESTAURANT

Ideal for weddings or large corporate events, the restaurant at Walter's can accommodate 120pax.

With scalloped red leather booths, warm lighting and floor to ceiling windows the restaurant needs little styling.



PRIVATE DINING ROOMS

Seating 22 people comfortably, perfect for more intimate events. The two adjoining

Private Dining Rooms, can be opened to form one large space suitable for 55 people.



BAR

A great space for less formal affairs, it can accommodate up to 60 guests. With mixed seating, heritage wall hangings and direct access to the bar and bathrooms, it provides one of the most unique event spaces in the CBD



BANQUET #1

Appetizers | Mains \$120

Main | Dessert \$100

Appetizers | Mains | Dessert \$130

SHARED APPETIZERS

FLASH FRIED SQUID sauce gribiche DF

DRY AGED BEEF TARTARE w/cornichons, eschallot, mustard
cured egg yolk GFA DF

THICK CUT FREE RANGE RASHER BACON GF DF

PIEROGI fried dumpling filled with cheese and potato, brown butter V

SHARED MAIN

WALTER'S SIGNATURE PORTERHOUSE

Prime Australian Grain-Fed Beef, Dry-Aged and Cut In-House GF DFA

SHARED SIDES

CREAMED SPINACH GF V

GREEN LEAF SALAD GF DF VE

FRENCH FRIES GF DF VE

DESSERT

– Alternate drop –

NY BAKED CHEESECAKE | KEY LIME PIE

All desserts served with generous amounts of schlag

BANQUET #2

Appetizers | Mains \$145

Main | Dessert \$125

Appetizers | Mains | Dessert \$155

SHARED APPETIZERS

THICK CUT FREE RANGE RASHER BACON GF DF

DRY AGED BEEF TARTARE w/cornichons, eschallot, mustard
cured egg yolk GFA DF

PIEROGI fried dumpling filled with cheese and potato, brown butter V

HERB CRUSTED SCALLOPS Hervey Bay scallops, panko
parmesan and herbs GFA DFA

SHARED MAIN

WALTER'S SIGNATURE PORTERHOUSE

Prime Australian Grain-Fed Beef, Dry-Aged and Cut In-House GF DFA

SHARED SIDES

CREAMED SPINACH GF V

GREEN LEAF SALAD GF DF VE

BROCCOLINI Served chilled, anchovy and lemon dressing, almonds GF DF VEA

GRANDAD'S POTATOES Baby potatoes, stout and wholegrain mustard jam,
scallion GF DF V VE

DESSERT

– Alternate drop (Select 2) –

NY BAKED CHEESECAKE | KEY LIME PIE

PECAN PIE | CHOCOLATE DECADENCE GF | **RHUBARB AND**

STRAWBERRY CRUMBLE GF DFA VEA

All desserts served with generous amounts of schlag

Add cheese plates for additional \$8pp.

Food Additions



Why not make your event a little more special?

OYSTERS SHUCKED TO ORDER

Natural, sauce mignonette and lemon - \$55/doz

Baked, maple cured bacon and leek jam - \$60/doz

COLD SEAFOOD PLATTER

Moreton Bay bug, jumbo prawn, oysters, sand crab, cocktail sauce, mignonette - \$145

POLANCO OSCIETRA CAVIAR GRAND RESERVE (30gr)

Traditional accompaniments, buckwheat blini - \$120

GRILLED NORTH QLD ROCK LOBSTER

preserved lemon butter

\$.M.P.

BEVERAGE RECOMMENDATIONS



For groups under 20, we do not require you select beverages prior to your event. For groups larger than this, it is requirement to make a selection of beverages available for the event. Our Sommelier is available to help curate the perfect list for your occasion.

Should a beverage selection not be selected, beverage may be ordered a la carte, however certain skewers may not be available in the quantities required.

