

# GF / DF BANQUET 1

HALF-SHELL SCALLOP olive oil and herbs

THICK-CUT MAPLE CURED BACON

DRY-AGED BEEF TARTARE cornichons, capers, shallot and cured egg yolk

INDV. SERVE PORTERHOUSE (NO BUTTER)

**GREEN LEAF SALAD** 

FRIES

ROAST FENNEL AND GREEN BEANS

DUTCH APPLE CRUMBLE vanilla coconut ice cream

110.00 / 130.00 / 140.00



## GF / DF BANQUET 2

HALF-SHELL SCALLOP herb and lemon oil

THICK-CUT MAPLE CURED BACON

DRY-AGED BEEF TARTARE cornichons, capers, shallot and cured egg yolk

PRAWN COCKTAIL

INDV. SERVE PORTERHOUSE (NO BUTTER)

## **GREEN LEAF SALAD**

### **GRANDAD'S POTAOTES**

**ROAST FENNEL AND GREEN BEANS** 

DUTCH APPLE CRUMBLE, vanilla coconut ice cream

135.00 / 155.00 / 165.00



# HALAL BANQUET 1

#### SHARED APPETISERS

FLASH FRIED SQUID sauce gribiche 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

#### SHARED MAIN

WALTER'S SIGNATURE PORTERHOUSE

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

SHARED SIDES

BRUSSELS SPROUTS sweet mustard dressing GF VA VEA

GREEN LEAF SALAD GF DF VE

FRENCH FRIES GF DF VE

DESSERT

- Alternate drop -

NY BAKED CHEESECAKE V | KEY LIME PIE V

110.00 / 130.00 / 140.00



## HALAL BANQUET 2

### SHARED APPETISERS

CRAB CAKES blue swimmer crab, old bay spice mayonnaise 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 half-shell 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

#### GREEN LEAF SALAD GF DF VE

BRUSSELS SPROUTS sweet mustard dressing GF VA VEA SPICED PUMPKIN burnt sour cream, grapefruit GF DFA DUTCH POTATOES shallot, scallion, paprika salt GF DF

#### DESSERT

- Alternate drop -

NY BAKED CHEESECAKE V | KEY LIME PIE V

135.00 / 155.00 / 165.00



# VEGAN BANQUET

TOMATO TIAN heirloom tomato, red grape, pesto

CAULIFLOWER STEAK macadamia, caper dressing

VINEGAR SALAD tomato, cucumber, red onion, basil, red wine vinaigrette

ROASTED FENNEL AND GREEN BEANS walnuts and cranberries, Pedro Ximenes dressing

GRANDAD'S POTATOS stout, wholegrain mustard jam, scallion

> DUTCH APPLE CRUMBLE vanilla coconut ice cream

## 105.00 / 119.00



## VEGETARIAN BANQUET

TWICE-BAKED SOUFFLÉ chèvre, gruyére and cream

CRUMBED CAULIFLOWER macadamia ricotta, caper dressing

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Sides with banquet

DESSERTS WITH BANQUET

95.00 / 109.00