











FUNCTION MENU 2025

EVENTS, STAFF FUNCTIONS, CORPORATE, CLUBS, SOCIAL GROUPS & SPORTING GROUPS
*INCLUDES FREE ROOM HIRE (CONDITIONS APPLY)

ENTRÉE

CHICKEN SATAY SKEWERS (GF)

Ginger, Lemongrass & Coriander, Sweet Chilli Peanut Sauce, Jasmin Rice

SEA SALT & SZECHUAN DUSTED SQUID (GF)

Asian Salad, Coriander & Palm Sugar Dressing

RICOTTA & SPINACH AGNOLOTTI (V)

Wallis Napoli Sauce, Shaved Parmesan

MAIN COURSE

ALDINGA ROAST TURKEY (GF/NF)

Chipolatas, Maple Baked Beets, Root Vegetables, Greens, Port & Cranberry Sauce

SEARED TASMANIAN SALMON (GF/NF)

Blistered Tomatoes, Asparagus, Hollandaise Sauce

POCKETED FREE RANGE CHICKEN BREAST (GF/NF)

Brie & Semi-dried Tomatoes, Buttered Broccolini, Grain Mustard Cream Sauce

ALL ACCOMPANIED WITH SEA SALT & ROSEMARY CHAT POTATOES FRESHLY BAKED SOURDOUGH BREAD, SHARED AT THE TABLE

DIETARY ADVISE

(GF) - GLUTEN FREE (GFA) - GLUTEN FREE AVAILABLE (V) - VEGETARIAN (NF) NUT FREE

AVAILABLE FROM NOV 1st TO DEC 20th 2025

PLEASE BOOK VIA OUR FUNCTIONS MANAGER MBERRY@WALLIS.COM.AU

Free room hire for bookings that meet the minimum adult number requirements. Please note that Room Hire is additional if minimum numbers are not met.

Dining Room 25, Ballroom 40, Robert Charles Room 60. Subject to availability. Bookings essential, minimum of 20 people applies for Oak & Iron Tavern bookings.

All guests must be on the same menu option of either 2 or 3 courses. Children's menu and dietary requirements are by request.

To confirm a booking, a booking sheet must be completed, a deposit of \$10 per person is required within 14 days. Final numbers and payment is required 7 days before booking date. Special function: cannot be used with any other special offer, promotion or discounts.

DESSERT & CHEESE

TRADITIONAL PLUM PUDDING

Vanilla Custard, Whipped Brandy Butter

CLASSIC INDIVIDUAL PAVLOVA (NF)

Citrus Curd, Berry Compote

FINE AUSTRALIAN CHEESE (GFA)

Shared Plate, Local Hard, Semi-Soft & Soft Cheeses, Muscatels, Quince Paste, Seedless Grapes, Strawberries, Crackers & Lavosh



MENU PRICING (PER PERSON)

1:2 OR 2:1 ALTERNATE DROP \$57

1 entrée and 2 mains 2 mains and 1 dessert

1:2 OR 2:1 CHOICE \$66

1 entrée and choice of 2 mains Choice of 2 mains and 1 dessert

1:2:1 \$82

1 entrée, choice 2 mains, 1 dessert