

# WALLY'S

Appellation oysters, Wally's hot sauce, lemon	6ea
Focaccia, smoked celeriac butter	6ea
Whipped cod roe on toast, preserved lemon, fenugreek	8ea
Anchovy & Gribiche tartlet	9ea
Salt & vinegar Dadinho de tapioca, pecorino, dill (5pc)	14
Marinated Mount Zero olives	10
Fiocco, melon, fermented chilli	18
Bresaola, caramelised shallot	22
Peas, asparagus & radish, paprika & bergamot, almond feta	25
Confit eggplant, broad bean, grapefruit, buckwheat	20
Smoked kangaroo tartare, potato crisps	24
Mussel & chilli pappardelle, pangrattato	34
Sirloin, oyster mushroom, spring garlic, jus	59
Green leaves, lemon myrtle vinaigrette	12
Fried potatoes, zhug butter	15
Wally's tasting menu	75



# WALLY'S

## *Sweet*

Chocolate & almond cake, sour cherries, ricotta cream	16
Citrus & cacao, rhubarb & jasmine sorbet, brown butter crumb	14

## *Cheese*

Brillat-Savarin	15/25/35	FRA
Belfaux Gruyere		SWI
Bleu D'Auvergne Mornac		FRA

## *Sweet Wine (90ml serving)*

Vasse Felix Cane Cut Semillon (375ml)	Margaret River, WA	16 / 45
Baumard Coteaux Du Layon Carte d'Or (750ml)	Loire Valley, FRA	18 / 75

## *Whisky*

Monkey Shoulder Blended Malt	SCT	16
Glenmorangie 18yo Single Malt	SCT	28
Hakushu Distiller's Reserve Single Malt	JPN	26
Yamazaki 12yo Single Malt	JPN	38
Lark Symphony No.1 Blended Malt	AUS	24

