

# WALLY'S

Appellation oysters, Wally's hot sauce, lemon	6ea
Focaccia, smoked celeriac butter	6ea
Anchovy, caramelised shallot, gruyere, fried bread	10ea
Salt & vinegar Dadinho de tapioca, pecorino, dill (5pc)	14
Marinated Mount Zero olives	10
Jambon, melon, fermented chilli	18
Kangaroo "tonnato"	24
Burrata, charcuterie XO	22
Spring vegetables, lovage, rhubarb, almond	24
Asparagus, gribiche & preserved lemon	20
Octopus n'duja & olive spaghetti alla chitarra, tobiko	32
Flank au poivre, Cime di Rapa	44
Green leaves, lemon myrtle vinaigrette	12
Wally's tasting menu	75



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## *Sweet*

Almond cake, sour cherries, ricotta cream	16
Citrus sorbet, thyme, olive oil	14

## *Cheese*

	15/25/35
Rouzaire Brie	FRA
Oussau-Iraty	FRA
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
Starward Two-Fold Single Malt	AUS	19
Lark Symphony No.1 Blended Malt	AUS	24

