

# WALLY'S

Appellation oysters, Wally's hot sauce, lemon	6ea
Focaccia, smoked celeriac butter	6ea
Hash brown, whipped cod roe, mandarin, preserved lemon	9ea
Anchovy, caramelised shallot, gruyere, fried bread	10ea
Salt & vinegar Dadinho de tapioca, pecorino, dill (5pc)	15
Marinated Mount Zero olives	10
Jambon, guindilla, fermented chilli	18
Burrata, Zuni pickles, pangrattato	22
Raw kingfish, romesco, tropea onion, basil	26
Smoked heirloom tomatoes, lovage, rhubarb, almond	23
Kohlrabi & leek terrine, Nduja & mustard	22
Spaghetti alla chitarra, crab bisque, fennel, capers, Tobiko	34
Wagyu rump, marrow salsa, jus	49
Iceberg, sunflower seed, apple, lemon verbena	15
Wally's tasting menu	75



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## *Sweet*

Cheesecake, berries, Montenegro 16

## *Cheese*

15/25/35

Affine Au Chablis 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

