

COCKTAILS

- no 1 - The Walrus* martini - balcombe coastal gin, vermouth, olives 22
- no 2 - mezcal, aperitivo, grapefruit, agave 21
- no 3 - blackberries, vodka, creme de cassis, lime 21
- no 4 - gin, yuzu, lemon, soda 22
- no 5 - pineapple rum, aged rum, pineapple, lime 22
- no 6 - rye, bourbon, vermouth, bitters 22
- no 7 - whiskey, mandarin, lemon 21
- no 8 - Tommy's limoncello spritz 17
- no 9 - adobo bloody mary 21
- no 10 - pedro ximenez espresso martini 21

**does not actually contain walrus*

BEERS AND A CIDER

- taps*
- estrella damm 11
- sailor's grave law of the tongue oyster stout 11
- cans*
- yulli's seabass lager, nsw 11
- balter XPA, qld 12
- stomping ground pale ale, vic 11
- reckless brewing co. bx old, nsw 12
- willie smith cider, tas 11

NON-ALC

- heaps normal lager 0%, nsw 10
- NON wine alternative *{ask what we have open this week}* 10
- monceau pet-nat kombucha 8
- fresh grapefruit and mint spritzer 8
- pomegranate iced tea 7

WINES BY THE GLASS

gls | btl

fizzzzz

- nv house of arras brut elite - tas 19 | 83
- 2020 azimuth cava brut nature, penedes - spa 14 | 66
- white*
- 2022 giovino **catarratto**, sicily - ita 15 | 60
- 2021 hochkirch **riesling**, henty - vic 18 | 72
- 2022 'vinho electrico' vinho verde, minho - pt 14 | 53
- 2023 patrick sullivan **chardonnay**, limestone coast - sa 16 | 65
- 2021 domains vinet **melon b**, muscadet sèvre et maine - fra 14 | 56

orange (skin macerated white)

- 2023 MDI skin.ed XIV **fruliano**, mildura - vic 15 | 60
- 2023 jamsheed 'park fiallo' **fiano/moscato giallo** - vic 15 | 64

rosato

- 2023 lust for life 'rosato', adelaide hills - sa 14 | 65

red

- 2023 william downie cathedral **pinot noir**, yarra valley - vic 14 | 61
- 2023 cotier **syrrah**, mornington peninsula - vic 15 | 66
- 2022 gran cerdo **tempranillo**, rioja - spa 14 | 60
- 2023 frederick stevenson **grenache**, barrossa - sa 16 | 71

sherry and madeira {90ml}

- 2023 Equipo Navazos I Think Manzanilla - spa 18
- 2022 Equipo Navazos La Bota 115 de Fino - spa 25
- 2022 Toro Albala Don Pedro Ximenez - spa 25
- NV Henriques & Henriques Malvasia Madeira 10Yo - pt 21

SOME OF THE WINES BY THE BOTTLE

{THERE IS A FULL WINE LIST AVAILABLE UPON REQUEST}

fizzzzz

- nv clotilde devenne cremant de bourgogne, burgundy - fra 98
- nv balestri valda volkanus spumanté, soave - ita 68
- nv bérêche et fils brut reserve, champagne- fra 200
- nv andré clouet brut nature, champagne - fra 153
- nv henri giraud blanc de craie, champagne - fra 214
- nv maison thiénot brut rosé, champagne - fra163
- white*
- 2022 reichsrat von buhl **riesling** trocken, pfalz - ger 72
- 2022 latta landsborough **riesling**, pyrenees - vic 72
- 2021 valldolina 'clos ardit' amfora **xarel.lo**, penedes - spa 86
- 2023 terrason **aligoté**, king valley - vic 72
- 2022 domaine gueguen bourgogne **aligoté**, burgundy - fra 83
- 2022 damien pinon tuffo **chenin blanc**, vouvray - fra 72
- 2021 mortellito viaria **moscato di noto**, sicily - ita 76
- 2022 jamsheed beechworth **roussanne**, beechworth - vic 72
- 2022 garagiste terre maritime **chardonnay**, mornington pen. - vic 108
- 2020 domaine rolet l'etoile **chardonnay**, jura - fra 89
- 2022 vincent tremblay chablis, burgundy- fra 76

orange (skin macerated white)

- 2023 jauma a 1000 fires chenin blanc/sauvignon blanc - sa 71
- 2021 indigeno sub bianco **trebbiano d'Abruzzo**, abruzzo - ita 75

red

- 2021 avani amrit **pinot noir**, mornington peninsula - vic 69
- 2023 william downie gippsland **pinot noir**, gippsland - vic 92
- 2021 chateau cambon cuvée du chat **gamay**, beaujolais - fra 78
- 2023 little reddie **nebbiolo/refosco** - colbinabbin - vic 71
- 2023 joshua cooper claret blend **cabernets/merlot** - vic 74
- 2021 valdesil valderroa **mencia**, valdeorras - spa 70
- 2021 place of changing winds **syrrah** no.2, heathcote - vic 70
- 2023 jamsheed yellingbo **syrrah**, yarra valley - vic 78

OYSTERS

our undisputed heroes here at The Walrus are freshly shucked and served on ice with lemon and the house mignonette.

additional accompaniments will also be made available.

the oysters are market priced and can be ordered individually, per half or whole dozen. we can of course do mixed half or whole dozens.

see the mirrors for today's selection or ask our staff



THE OYSTER MEZZE

a wonderful one stop shop.

a two-tier tasting platter that delivers a

nice spread of some of the food that we serve at The Walrus.

the oyster mezze will include (but is not limited to),

1 doz oysters w. accompaniments

vegetable escabeche + oyster pâté + cold cuts +

potato salad + pintxos + bread

\$95

TINNED TREATS FROM THE SEA

served with the appropriate accoutrements

ortiz **anchovies** - spa 16

olasagasti **anchovies** - spa 16

don bocarte **anchovies** - spa 18

don bocarte **white anchovies** - spa 17

jose **octopus** in olive oil w. garlic - pt 17

olasagasti **whole anchovies** w. garlic - spa 19

jose **fried mussels** - pt 17

jose **sardines** in olive oil - pt 17

jose **spiced calamari** in ragout - pt 17

la narval **spicy sardines** - spa 17

FOOD

gilda 9

bonito pintxo 9

anchovy donut 5

vegetable escabeche 8

pickled mussels 12

crisps w. jamon 14

saucisson sec 15

oyster pâté 18

shop terrine & condiments 18

crab crêpes 20

cheese soufflé 24

sea urchin pasta 25

shaved cabbage salad w. crispy white anchovies 16

braised cos w. mushroom XO 15

ensaladilla rusa {potato salad} 13

SWEET

salted ice cream sandwich 7

crema catalana 12

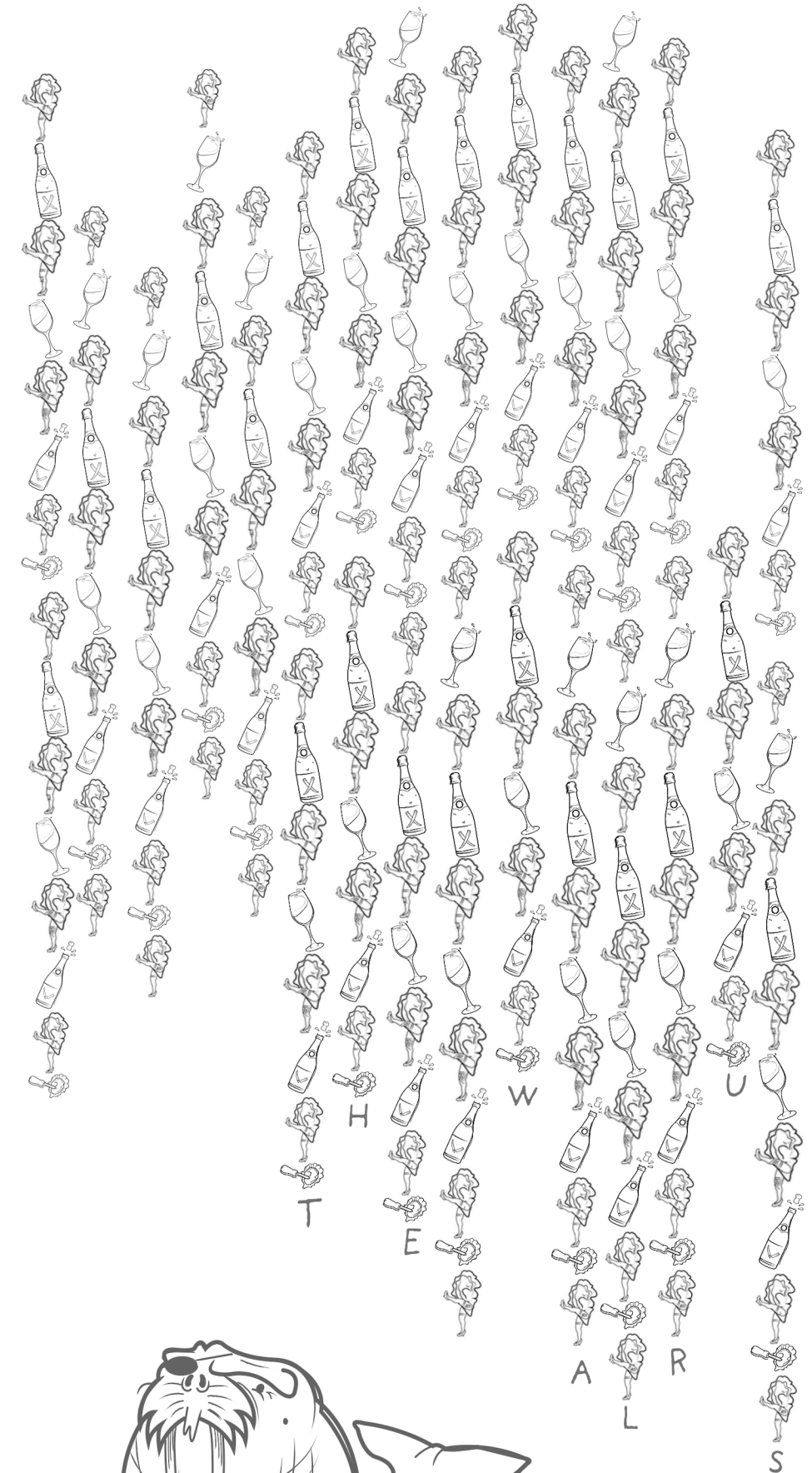
CHEESES

served with the appropriate accoutrements

long paddock silver wattle **soft** - castlemaine - VIC 16

ossau iraty **semi-hard** - basque region - FRA 16

bay of fires **cheddar** - bay of fires - TAS 18



{winter 24}

Menu items may contain allergens.

Please alert our team to any requirements or concerns you may have.