

OYSTERS...

the 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 also do mixed half or whole dozens.



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

\$120

gilda green olives, anchovies + guindilla pepper	9
mussel pintxo mussels wrapped in guanciale	9
XO scallop party pie	12
anchovy toast brown + white anchovy with chilli butter	9
vegetable escabeche	8
crisps w. jamon	14
house terrine	18
saucisson sec	15
buffalo mozzarella w. agrodolce melon	20
crab crêpes fennel, silverbeet, miso cream	24
sea urchin pasta black pepper, guanciale, cream, egg yolk	28
heirloom tomato salad w. pistachio + seaweed	17
ensaladilla rusa {potato salad}	13

plus changing specials - small plates, pasta & large plates



TINNED TREATS FROM THE SEA

served with the appropriate accoutrements

the walrus' famous oyster pâté	18
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
paco lafuenta fried mussels - spa	17
jose sardines in olive oil - pt	17
jose spiced calamari in ragout - pt	17
la narval spicy sardines - spa	17

sweet

mousse au chocolat w. fig and PX sherry	14
salted ice cream sandwich	7

cheeses

ossau iraty - semi hard, fra	16
long paddock silverwattle - soft, vic	16
bay of fires cheddar, tas	18



*Menu items may contain allergens not listed here.
Please alert our team to any requirements or concerns you may have.*