



a Taste of Wheeler's

CREATE YOUR OWN MENU

20 TO 60 GUESTS

ENTREE & MAIN \$ 59

MAIN & DESSERT \$ 59

ENTREE, MAIN & DESSERT \$ 75

SERVING OPTION

20 to 60 people

Pre-order:

pick 2 options from each course to design your own menu, Entree & main options are designed to share and will be served in the middle of the table. Dessert will be served by person and need to be pre-ordered.

**A \$250 deposit is required to be paid
to secure your booking.**

Please email your menu choices and service preference to
eat@wheelersoysters.com.au
no later than 10 days prior to your booking & we will create your customised
menu.

ENTREE

Vanella burrata (v, gf)

heirloom tomatoes, vincotto, herb oil

Hiramasa kingfish ceviche (gf)

smoked crème fraîche, pickled wakame, trout caviar

Veal tonnato (gf, df)

white anchovies, baby capers, sea herbs

Coconut-crusted king prawns (df)

avocado & mango salad, saffron aioli



MAIN

Sous vide lamb saddle (gf)

heirloom root vegetables, mint & macadamia pesto

Baked ocean trout (gf)

shaved fennel, blood orange, roquette, dill, crème fraîche

Roast pork rack (gf)

confit apple, hazelnut & bitter leaf salad, red wine
vinaigrette

Pan seared barramundi fillet (gf, df)

vine ripened cherry tomatoes, olive tapenade, candied lemon

Ricotta gnocchi (v)

roast kumera, sage, brown butter, toasted almonds, shaved
parmesan

additional sides

- kipfler potatoes, garlic yoghurt, bottarga, chives (gf)
- Cos lettuce salad, Persian fetta, toasted seeds, tarragon vinaigrette chips, garlic aioli (gf)
- Sweet potato fries, lime aioli (gf)
- Mixed leaf salad, honey mustard dressing (gf, df)

DESSERT

Pavlova

sumac roasted strawberry, pistachio & pomegranate
pavlova (gf)

Pannacotta

cinnamon infused yoghurt pannacotta, muscat poached
pear, chocolate soil, pear crisp

Passionfruit & thyme posset

lemon shortbread

Trio of fruit sorbets

3 scoops of sorbet served with berries & mint (gf, df, vegan)

