



*a Taste of Wheeler's*

## CREATE YOUR OWN MENU

20 TO 60 GUESTS

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ENTREE & MAIN \$ 59

MAIN & DESSERT \$ 59

ENTREE, MAIN & DESSERT \$ 75

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### 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](mailto:eat@wheelersoysters.com.au)  
no later than 10 days prior to your booking & we will create your customised  
menu.

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## ENTREE

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### **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



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## MAIN

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### 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)

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## DESSERT

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### **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)

