

a Taste of Wheeler's



CREATE YOUR OWN MENU

15 TO 60 GUESTS

ENTREE & MAIN \$ 70

MAIN & DESSERT \$ 66

ENTREE, MAIN & DESSERT \$ 85

Add Natural Oysters on arrival for \$11 per person

Select options from each course to design your own menu. Entree and main and/or dessert options are served alternatively.

A **\$250 deposit** is required to secure your booking 10 days prior to your event, this will then be taken off the full amount of the bill at the end of your function.

Full payment is required prior to, or on the date of your function.

Any cancellations less than 10 days before your event will forfeit 100% of your deposit.

Please email your menu choices and service preference to **eat@wheelersoysters.com.au** at least 10 days prior to your booking and we will create your customised menu.

Please note that menus and prices are subject to availability and may change without notice.

ENTREE

Heirloom beetroot salad

goat cheese, truffled mushroom
duxelle (veg, gf, df avail)

Gratinated sand whiting

finger lime and dill, pico de gallo
salad chorizo (gf)

Tempura lime prawns

crispy noodle salad, pine nuts, coriander
sweet chilli sauce (df)

Narooma yellowfin tuna

compressed watermelon & honeydew
avocado, cucumber, algatinado, aioli (gf)



MAIN

Ricotta gnocchi

roast butternut pumpkin, rocket pesto
pepita seeds, shaved parmesan (veg)

Beer battered fish & chips

beer battered fillets, chips, mixed leaf salad
red wine vinaigrette, lemon, tartare (gf & df avail)

Pan-seared blue eye cod fillet

celeriac, braised savoy cabbage
watercress velouté, chili oil (gf)

Crispy-skinned pork belly

green peas, smoked bacon, confit granny smiths
snow pea tendrils (gf)

Wagyu beef short ribs marble 6

sous vide boneless wagyu beef ribs cooked medium parsnip
puree, beetroot, garlic chive (gf)

add shaved Gulaga Gold black truffle 8

Sides

Chips 7

garlic aioli (gf)

Sweet potato fries 8

lime aioli (gf avail)

Mixed leaf salad 8

beetroot, carrots

Honey-roasted root vegetables 12

roasted almond (gf, df)

Green beans 10

garlic butter (gf)

Crushed boutique potatoes 13

sour cream, shaved bottarga (gf)

DESSERT

Passionfruit creme brûlée

pineapple & passionfruit ragout, lychee sorbet
honey tuile (gf available)

White & dark chocolate delice

hazelnuts, mandarin segments, marzipan ice cream (gf)

Gulaga Gold black truffle panna cotta

spiced oranges, pistachio, blood orange sorbet (gf)

Trio of house-made fruit sorbets

pistachio, fresh berries, orange crisp (df, gf, vegan)

Affogato

vanilla bean ice cream, espresso, shot of liqueur, biscotti
(gf available)



BEVERAGES

Select a drinks package or
purchase drinks as you go

Standard drinks package

A selection of beer, sparkling wine, red wine,
white wine and soft drinks

2 hours \$55 per person

3 hours \$65 per person

Cocktails

are available on request and will
be added to your final account

