

Wheeler's Seafood Restaurant

Eat Festival Long Table

Saturday 9th March

12:15pm - 3:15pm

House-made polenta sourdough

Jellat Jellat corn and rosemary from our garden

Freshly shucked trio of oysters

from Merimbula, Pambula, Tathra, Pambula lemon

Narooma yellowfin tuna tartare

Cucumber avocado emulsion, Russian garlic crisps, Greendale finger lime

Jervis Bay mussels

Russian garlic, white wine, fresh herbs, house focaccia

Whole roast blue eye

Chili basil rub, fresh lime, green beans from Millingandi

Narooma lobster

Curry leaf butter

Local green salad

Char-grilled zucchini from Millingandi

Garlic and rosemary potatoes

Cucumber sorbet

caramelised rhubarb, lemon balm crumb

\$125 per person

\$174 including wines