

<b>Natural oysters</b>		24   39
with sparkling mignonette & lemon		
<b>Topped oysters</b>	1 topping per 1/2 doz	
<b>Cold-topped</b>	<b>Vietnamese (df, gf)</b> nam jim, fried eschalot	26   44
<b>Hot-topped</b>	<b>Kilpatrick (df, gf available)</b> bacon, Worcestershire	26   44
	<b>Oscar (gf)</b> Spanner crab, hollandaise, paprika	28   46

## Menu

<b>Wild Rye's honey &amp; oat sourdough loaves</b>		8
Gippsland jersey butter		
<b>Ricotta gnocchi (v)</b>		32
roquette and almond pesto, broad beans, parmesan		
<b>Heirloom beetroot salad (v, gf)</b>		33
baby heirloom beetroot, Adelaide Hills goat's curd, black pepper tuille, pea textures		
<b>Veal tartare (df)</b>		35
quail egg, pickled eschalot, mushrooms al a' greque, truffle cream, crostini		
<b>South Australian Hiramasa kingfish ceviche (gf, df)</b>		36
citrus emulsion, black bean and chilli jam, kaffir lime, orange segments		
<b>Australian king prawns (df)</b>		38
Potato wrapped king prawns, yuzu, bottarga, nori dust		
<b>Market fish pan fried (gf)</b>		39
wild garlic puree, saffron aioli, roast cauliflower florets, golden raisins and pine nuts		
<b>Chargrilled swordfish steak (gf, df)</b>		40
roast aubergine, wood fired bullhorn peppers, salsa verde		
<b>Moreton Bay bugs (gf)</b>		49
risotto nero, fennel carpaccio, sea asparagus, Yarra Valley salmon pearls		
<b>Riverine marble score 5 beef ribs (gf, df)</b>		49
Sous vide beef ribs, seared WA wild caught scallops, Tasmanian wasabi, radishes		
<b>1/2 wild-caught Narooma lobster (gf)</b>		75
Gratin béarnaise, shellfish emulsion		
<b>Seafood platter for two (gf &amp; df available)</b>		169
1/2 lobster, premium Australian prawns, Sydney rock oysters, Moreton Bay bugs blue swimmer crab, beer-battered fish, served with fresh fruit, chips, salad tartare, lime aioli smokey chipotle mayonnaise		

## Wheeler's Classics

<b>Lime prawns</b>		29
lime tempura prawns, crispy noodle salad, pine nuts, coriander sweet chilli sauce		
<b>Fish &amp; Chips</b>		35
battered fish filet, chips, mixed leaf salad, red wine vinaigrette lemon, tartare		

## Sides

<b>Chips (gf available)</b>		6
garlic aioli		
<b>Sweet potato fries (gf)</b>		8
lime aioli		
<b>Ornate leaf salad (gf, df)</b>		8
ruby red grapefruit, poppyseed dressing		
<b>Twice cooked boutique potatoes (gf, df)</b>		10
confit garlic and rosemary praline		
<b>Roast heirloom carrots (gf)</b>		10
harissa and house made labneh		