

WHEELERS *Seafood*

TO START

Sydney Rock Oysters Fresh From Merimbula Lake GF | DF \$30 | 48

NATURAL- Sherry Vinegar Mignonette & Lemon

NAM JIM - Natural Oysters with Namjimsauce sauce

KILPATRICK- Bacon, Worcestershire

JAPANESE - Hoki do, Ponzo, sesame, cucumber, zinger

WA OCTOPUS GF | DF \$24

charcoal grilled, preserved lemon, aioli, chimichurri & herb oil

SCALLOPS GF | DF \$28

Sweet corn puree, basil oil & chorizo crumb

CRUMBED SARDINES DF \$18

Smoked red pepper, preserved lemon, aioli, dill, & lemon oil

LIME PRAWNS DF \$26 / 38

tempura batter, noodle salad, sweet chili & lime

ROASTED KING PRAWNS GF \$26

Sriracha, maple, cumin, coriander & tzatziki

BUTTER POACHED BUGS GF \$26

Mojo verde, safron aioli

TOMATO SALAD GF \$16

stracciatella, aged balsamic. lemon oil

SALMON CRUDO GF | DF \$26

Ponzu vinaigrette, fennel, orange, pickled red onion, sumac & nori

MAINS

CHILLI CRAB LINGUINE \$36

blue swimmer, prawn, chilli garlic butter, white wine, herbs, linguine, lemon

350G SCOTCH GFA \$49

grass fed, Kipflers, dutch carrot, smoked beetroot maderia jus, onion rings

BATTERED FISH GFA | DFA \$36

house salad, chips, dips, lemon

BOUILLABAISSSE \$39

shellfish bisque, mixed seafood & toast

WHEELERS SEAFOOD PLATTER \$189

GFA | DFA

South Australian king prawns, Balmain bugs, crab, Merimbula Sydney Rock oysters, 1/2 rock lobster, beer battered fish, crumbed calamari, chips, salad, tartare, garlic aioli & seafood sauce

FISH OF THE DAY \$43

please see staff for this weeks special

CRISP EGGPLANT GF \$25

crispy eggplant, spring onion, chilli, sesame fragrant sweet & sour spice

PORK BELLY GF \$39

Smoked gruyere polenta, honey glaze sprouts Charred coriander, pepita & salsa verde

BRAISED LAMB SHOULDER GF | DF \$45

Root veg puree, winter greens, roasted artichoke & jus

COLD SEAFOOD PLATTER \$129

GFA | DFA

South Australian king prawns, Balmain bugs, crab, Merimbula Sydney Rock oysters, 1/2 rock lobster, Mignonette, garlic aioli & seafood sauce

SIDES

CHIPS GF \$11

HOUSE SALAD \$11

salad leaves, tomato, cucumber, Spanish onion

BROCCOLINI \$12

toasted shallots, sesame (gf, df)

SOUP OF THE DAY \$14

served with toast

SWEET POTATO CHIPS GF \$13

HONEY OAT ROLLS (2 per serve) \$9

Seaweed butter

ROASTED SWEET POTATO \$13

Labneh, lime & dill dressing (gf)