

a Taste of Wheeler's

CREATE YOUR OWN MENU

20 TO 60 GUESTS

ENTREE & MAIN \$55

MAIN & DESSERT \$50

ENTREE, MAIN & DESSERT \$70

SERVING OPTIONS

20 to 30 people

Decide on the night: pick 3 options from each course to design your own menu, which your guests can choose from on the day.

Alternate drop: pick 2 options from each course to design your own menu, to be served as alternate drop on the day.

Pre-order: pick 3 options from each course to design your own menu, to be pre-ordered. A guestlist with each persons selection must be provided at least 7 days prior.

30 to 60 people **Alternate drop or Pre-order options
as listed above**

Please email your menu choices and service preference to
eat@wheelersoysters.com.au
no later than 10 days prior to your booking & we will create your
desired menu.

ENTREE

Confit duck tartlet

caramelised onion, fetta, roast pumpkin, rocket, pine nuts

Lamb back strap

mediteranian spiced cous cous, red pepper tomato relish

Coconut crumbed prawns

asian salad, mango lime aioli

Tempura battered zucchini flowers (vegan, gf)

cashew cheese, macerated muscatels, vino cotto, pepperberry salt

Cajun calamari (gf, df)

blackened sweetcorn salsa, chipotle aioli, fresh lime, tomato

Beetroot Gravlox (df)

house cured salmon, crostini, pickled cucumber, chevre, capers, dill & seeded mustard vinaigrette

BBQ grilled black tiger prawns (gf, df)

chilli, garlic & herb marinade, shellfish cracker, sorrel & endive salad

Twice cooked crispy pork belly (gf, df)

vietnamese noodle salad, chilli jam

MAIN

Beef eye fillet (gf)

confit potatoes, seasonal veg, port wine jus

*beef to be served -medium-

Herb citrus crumbed local ling

crisp kipfler potatoes, garlic aioli, rocket peccorino salad

Lamb rump (gf)

celeriac puree, honey carrots, broccolini, seed mustard veloute

*lamb to be grilled -medium-

Atlantic salmon (gf)

baked baby chat potatoes, preserved lemon, torn herbs, confit cherry tomatoes,
hollandaise sauce

Pork loin roulade

herb pistachio, apricot farce, sauteed vegetables, cranberry pepper thyme jus

Twice cooked crispy duck leg

spiced rice pilaf, yellow curry sauce, asian salad, mango & green tomato chutney

Grilled mediterranean vegetables (vegan)

smoked hummus, charcoal grilled capsicum, zucchini, eggplant, asparagus,
tzatziki, toasted turkish bread (gf available)

Roasted vegetable linguine (v)

caramelised onion, artichoke, sweet potato, pine nuts, rocket, pomodoro sauce,
pecorino (vegan available)

DESSERT

Lemon myrtle ginger pannacotta

honey tuile, lime syrup, lemon balm (gf available)

Chocolate dipped poached pear (gf)

chai marscarpone, spiced syrup, hazelnut praline

Baileys creme brulee

almond biscotti (gf available)

Duo of summer fruit sorbets (gf, df)

fresh seasonal fruits

Citrus tartlet

italian meringue, shortbread crumble, vanilla bean icecream

Chocolate fondant

caramelised popcorn, vanilla chantilly cream, caramel sauce

Thank you!