

a Taste of Wheeler's

CREATE YOUR OWN MENU

20 TO 60 GUESTS

ENTREE & MAIN \$55

MAIN & DESSERT \$55

ENTREE, MAIN & DESSERT \$70

SERVING OPTIONS

20 to 30 people

Decide on the day: 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.

30 to 60 people

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

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
customised menu.

ENTREE

Smoked Tasmanian Salmon

hot smoked salmon, beetroot crème, heirloom beetroot,
cauliflower & horseradish

Cold-smoked Kingfish (gf, df)

house-smoked kingfish, fresh paw paw salad,
mango & chilli salsa

Duck

duck breast, proscuitto, buffalo mozzarella, charred peach

Pork Belly

pork belly, burnt carrot puree, pickled fennel
and charred apple

Mushroom

grilled portobello mushroom, Persian fetta, confit baby beets,
rocket & balsamic reduction

Prawns

grilled prawns, avocado gel, crab & pomegranate pearls

MAIN

Grilled Barramundi

grilled barramundi fillet, potato crab cake,
sautéed spinach, crab essence

Roast Chicken

roasted chicken, pumpkin risotto, charred corn,
watercress dressing

Beef Eye Fillet

beef eye fillet, truffle mash potato,
wok tossed vegetables (served medium)

Lamb

harissa spiced lamb backstrap, green pea puree,
Israel cous cous, preserved lemon (served medium)

Cauliflower

a medley of cauliflower served different ways & colours,
dehydrated grapes, spiced quinoa, finished with a parsnip crisp

Salmon

crispy skinned salmon, laksa essence,
rice noodles, pickled cabbage

DESSERT

Lemon myrtle ginger panna cotta

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

Chocolate dipped poached pear (gf)

chai mascarpone, spiced syrup, hazelnut praline

Baileys creme brulee

almond biscotti (gf available)

Duo of summer fruit sorbets (gf, df)

served with fresh seasonal fruits

Citrus tartlet

Italian meringue, shortbread crumble,
vanilla bean ice-cream

Chocolate fondant

caramelised popcorn, vanilla chantilly cream,
caramel sauce