

**ANTIPASTI**

**HOUSEMADE FOCACCIA BREAD** 14  
*Herb & Balsamic Hummus Dip*

**ITALIAN BURRATINA DI PARMA HAM** 25  
*Burratina with Parma Ham, San Marzano Tomatoes, Mizuna Salad & Basil Pesto*

**CAPESANTE** 28  
*Pan-seared Scallops with Asparagus, Red Radish, Petite Herb & Beetroot Dressing*

**PAN-SEARED FOIE GRAS** 28  
*Fresh Raspberry, Pistachio Nut, Brioche, Onion Marmalade & Berry Sauce*

**GRILLED OCTOPUS** 32  
*Grilled Octopus Leg, Fresh Horseradish, San Marzano Tomatoes & Mint Tzatziki Sauce*

**CRISPY CALAMARI RINGS** 18  
*Lightly Crumbed Flash-Fried Calamari, Spicy Oriental Sauce, Garden Greens*

**GRILLED SEASONAL VEGETABLES** 22  
*Capsicum, Eggplant, Zucchini, Cherry Tomatoes, Pomegranate, Broccoli, Raisins & Walnut*

**RISOTTO & PASTA**

**MAC & CHEESE DUO** 20  
*Bacon, Mozzarella Cheese, Parmesan Cheese in Cream Sauce*

**PORCINI MUSHROOM RISOTTO** 24  
*Wild Mushroom Medley (Porcini, Shimeji Button, Shitake), Parmesan Cheese, Butter & Truffle Oil*

**COLD ANGEL HAIR PASTA** 38  
*Garlic Crumb, Chives, Acruqa Caviar & Light Truffle Emulsion*

**THE VERANDAH AGLIO OLIO** 26  
*Prawns, Scallop, Calamari, Green Mussels with Garlic, Chilli & Crispy Kale*

**TRUFFLE TAGLIATELLE** 25  
*Minced Pork, Mushroom, Parsley, Light Cream Truffle Base*

**SPAGHETTI VONGOLE** 24  
*Venus Clam with San Marzano Tomatoes, Fresh Basil in White Wine Sauce*

**LINGUINE LOBSTER** 45  
*Half Lobster served with San Marzano Tomatoes, Fresh Basil, Light Tomato Sauce & Garlic Crumbs*

**MAINS**

**PAN-FRIED SALMON TROUT (NORWEGIAN)** 32  
*Green Asparagus, Tomatoes, Onion Relish, Couscous & Lemon Foam*

**OVEN BAKED HALIBUT FISH** 32  
*Green Broccoli, Rosemary Potatoes, Avruga Caviar, Fava Bean & Beetroot Dressing*

**VICTORIA RIB EYE 300G** 38  
*200 Day Grain Fed Warrnambool Victoria, Caramelized Onion, Roasted Potato, Pine Nut & Brown Sauce*

**IBERICO PORK TENDERLOIN** 40  
*Iberico Tenderloin with Mash Potato, Tomatoes Confit, Asparagus & Spicy Balsamic Sauce*

**SPRING CHICKEN** 32  
*Roasted Spring Chicken with Apple Jus, Apple Cider, Roasted Potato, Mesclun, Couscous & Lemon Mayonnaise*

**WHEELER'S SIGNATURE "TOMAHAWK" 1.2KG** 168  
*100 Day Barley Fed Beef from Victoria, Australia. Truffle Fries, Mesclun Salad, Confit Tomatoes. Condiments: Truffle Mayo, Beef Jus, Onion Marmalade, Dijon Mustard*

**INSALATA** 10  
*Mesclun Salad with Lemon Dressing*

**POMODORO** 14  
*San Marzano Tomatoes with Basil & Extra Virgin Olive Oil*

**ASPARAGI** 12  
*Asparagus with Shave Parmesan Cheese*

**FUNGHI** 10  
*Wild Mushroom (Shimeji, Button, Shitake)*

**SIDES**

**TRUFFLE FRIES** 16  
*Fries with Shredded Cheese & Truffle Oil*

**SOUP**

**MEDITERRANEAN MUSSEL & CLAM BROTH** 25  
*Venus Clam, Green Mussels with Fresh Tomatoes, Basil, Croutons & EVO Oil*

**CLASSIC TRUFFLE MUSHROOM SOUP** 13  
*Croutons & Truffle Cream*

**HOMEMADE SOUP OF THE DAY** 13  
*Please Enquire with Our Staff for Daily Availability*

**KID'S MENU**

**NUGGETS** 10  
*Chicken Nuggets with Garden Salad*

**CHICKEN WING** 14  
*Breaded Chicken Wings, BBQ Sauce*

**HAM & CHEESE MACARONI** 12  
*Bacon, Mozzarella Cheese & Cream Sauce*

**DESSERT**

**EARL GREY PANNA COTTA** 14  
*Fresh Berries & Mixed Berry Compote*

**STICKY DATE PUDDING** 15  
*Vanilla Ice Cream & Butterscotch Sauce*

**CHOCOLATE LAVA CAKE** 14  
*Fresh Berries, Vanilla Ice Cream & Mixed Berry Compote*

**VANILLA MILKSHAKE** 11  
**VANILLA ICE CREAM** 5

**CLASSIC MATCHA TIRAMISU** 14  
*Pistachio Nut*

**AFFOGATO** 8  
*Vanilla Ice Cream with Single Espresso*

**ICE CREAM SANDWICHES** 7

**MILK & COOKIES**  
**STRAWBERRIES & CREAM**  
**DOUBLE CHOCOLATE**

**MINT CHOCOLATE**  
**CHOCOLATE HAZELNUT**  
**ISLAND COCONUT**  
*Vegan, Dairy Free, Gluten Free, Egg Free*

**ENGLISH EARL GREY**  
**TOASTED MARSHMALLOW**  
**DARK CHOCOLATE**  
*Vegan, Dairy Free, Gluten Free, Egg Free*

*Food may take awhile to be served during peak hours. Your kind understanding is appreciated.  
All prices are subject to 10% service charge and 7% GST*