

MAINS

-  **WHEELER'S SIGNATURE "TOMAHAWK" 1.3 KG** **198/138**
Herb Roasted Potatoes, Broccoli, Petite Bell Peppers, Roasted Garlic, Chimichurri & Beef Jus (only Tues) Gluten-Free
- BEEF RIBEYE (300G)** **58**
Southern Victorian Coast Roaring Forties Beef Ribeye, Roasted Herbs Potatoes, Petite Bell Peppers, Snipped Chives & Beef Jus
-  **MS3+ PORTO GRAINFED BEEF SIRLOIN STEAK (300G)** **48**
Yambinya Station, Burraboi, Northwest of Deniliquin NSW, Gratinated Cauliflower, Roasted Herbs Potatoes, Snipped Chives & Beef Jus
- ANGUS BURGER** **26**
Grilled 180g Angus Patty, Melted Comté Cheese, Green Frisée, Bacon Chilli Jam, Mustard Aioli, Toasted Milk Bun & Sweet Potato Fries
-  **MOO PING THAI STYLE GRILLED IBERICO PORK** **38**
Green Papaya Salad, Peanuts, In-House Lime Sweet Chili Dipping Sauce
-  **220G HUMPTY DOO BARRAMUNDI** **36**
Mediterranean Tomato Sauce, Cherry Tomatoes, Grilled Asparagus, Roasted Herbs Potatoes, Parmesan Almond Crumbs


- HALF CLASSIC BEER ROASTED CHICKEN** **20**
In-House Dry Spice Rubbed, Oven Baked in Chicken & Beer Stock, Served With Broccoli, Carrot, Corn Rib & Chipotle Chimichurri
-  **BBQ PORK RIBS** **38**
Corn Salsa, Cotija Cheese Crumble, Tijuana Bbq Sauce & Lime Wedge
- CHEEKY AUSSIE** **35**
12-Hour Slow Braised Beef Cheeks, Served with Whipped Buttery Potato, Baby Carrots, Kenya Beans, Gremolata & Parmesan Cheese
-  **CLASSIC BEER BATTERED FISH & CHIPS** **29**
Beer Battered Haddock, Fries, Lemon Wedge & In-House Tartar Sauce
- BILLABONG LAMB CUTLET** **49**
Barbecued Lamb from Billabong Creek, Mint Labneh, Roasted Herbs Potatoes, Kenya Beans, Roasted Peppers & Veal Jus
- GREEN GODDESS SALAD** **20**
Greens, Spinach, Broccoli, Hericot Bean, Cucumber, Pomegranate, Roasted Capsicum, Soft Boiled Egg, Kalamata Olives, Crumbled Grecian Feta, Za'atar Spice With Green Goddess Dressing
-  **BUTTERNUT TABBOULEH SALAD** **22**
Overnight Lemon Bulgur Wheat, Roasted Butternut Pumpkin Cubes, Greens, Baby Spinach, Blueberries, Pomegranate, Cherry Tomatoes, Almond Flake, Citrus Dressing & Lemon Wedge

PIZZAS

(Not Available on Tuesdays)

- 10" PIZZA TRUFFLE DELIGHT** **28**
Mozzarella Cheese, Truffle Cream Based Finished With Truffle Mascarpone & Snipped Chive
- 10" PIZZA LITTLE NYONYA** **26**
Otak-Otak Based, Sliced Red Onion, Pineapple, Jalapeno, Roasted Shrimp Finish Fried Curry Leaf
-  **MARGHERITA** **24**
Napoli Sauce, Mozzarella Cheese, Roma Tomatoes, Parmesan Cheese & Basil
- SURFER'S PARADISE** **26**
Local Cured Leg Ham, Napoli Sauce, Sweet Dole Pineapple, Mozzarella Cheese, Parmesan Cheese & Basil
-  **"DIE DIE MUST TRY"** **30**
Grilled Octopus, Pork Lup Cheong Sausage, Shaved Red Onion, Provolone Cheese, Chicken Floss, Leek, Spring Onion & Peking Duck Sauce
- SMOKIN' CHIC** **24**
In-House Barbecue Sauce, Chicken, Mozzarella Cheese, Shaved Red Onion, Pineapples, Jalapeno & Snipped Chives
- QUATTRO FORMAGGI** **28**
Mozzarella, Roquefort Cheese, Brie Cheese, Parmesan Cheese, Basil & Drizzled Rosemary Infused Honeys

KIDS

-  **FISH & CHIPS** **12**
Fries & Tartar Sauce
- MOZZARELLA STICKS** **12**
Kewpie Mayo
- CHEESY CHICKEN SAUSAGE** **12**
Fries & Kewpie Mayo
- MINI CHICKEN CHEESE BURGER** **12**
Berliner Bun, Chicken Patty, Green, Cheddar Cheese & Fries

TAPAS

- SWEET POTATO HUMMUS** **12**
Pomegranate Kernels, Fresh Parsley Dusted With Paprika & Hazelnut Za'atar, Served With Warm Focaccia
- BUTTERMILK FRIED SHRIMP** **16**
Tom Yum Aioli, Green Papaya Salad & Togarashi
- KOREAN FRIED CHICKEN BITES** **14**
Toasted With Miso Gochujang Dressing & Furikake
-  **HOUSE FRIED WINGS** **15**
Sweet Black Soy Chilli Sauce
- FLASH FRIED CALAMARI** **17**
Tom Yum Aioli, Lime Wedge & Togarashi
-  **GRILLED PORK JOWL** **22**
Pickled Vegetable "Achar", Peanut & Soy Black Sauce
-  **BBQ OCTOPUS** **24**
Grilled With Chicken Chorizo Sausage, Roasted Potato, Harissa Pesto & Clipped Herbs
- A5 WAGYU BEEF SKEWER (2 PIECES)** **24**
Grilled A5 Wagyu Beef Skewered, Garlic Chips, Shaved Red Onion & Lemon Wedge
- CHARCUTERIE BOARD** **49**
Dingley Dell Coppa, Parma Ham, Cooked Ham, Camembert, Grana Padano, Bleu d'Auvergne, Berries, Sicilian Olives, Dried Apricot, Cornichons, Sourdough Bread, Cream Crackers

SIDES

- NORMAL FRIES** **15**
- TRUFFLE FRIES** **17**
Truffle Oil, Parmesan, Parsley & Truffle Aioli
- SWEET POTATO FRIES** **15**
Served With In-House Sweet Chili Sauce & Mustard Aioli
-  **CHARRED BROCCOLINI** **16**
Parmesan & Crushed Toasted Almonds
-  **CAULIFLOWER GRATIN** **14**
Cheese Baked Cauliflower, Finished With Truffle Oil & Parley Parmesan
-  **ROASTED MIXED MUSHROOMS** **15**
Roasted Mixed Mushroom with Garlic Herb Butter
- CORN RIBS** **14**
Butter Tossed Finished With Parsley, Cotija Cheese & Southwest Dipping Sauce

DESSERT

CAKES

Please proceed to our cake counter for more dessert selections

8

ICE CREAM SANDWICHES

By Ice Cream Cookie Co.

MILK & COOKIES

TOASTED MARSHMALLOW

DOUBLE CHOCOLATE

PISTACHIO

CHOCOLATE HAZELNUT

STRAWBERRIES & CREAM

MINT CHOCOLATE

DARK CHOCOLATE

Vegan, Dairy Free, Gluten Free, Egg Free

Ice Cream Sandwich Flavours subject to availability

13

MEXICAN CHURROS

Cinnamon Sugar, Chocolate Sauce & Mini Marshmallows

Last order at 945pm.

UPCOMING TRIBUTE NIGHTS

Be a part of our Legendary Live Music Tribute Nights.



WHAT WE DO

Learn more about what makes the Wheeler's Experience, including our Live Band Schedule & other events.



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