

THE WHEELERS BISTRO

STARTERS

Garlic Bread 5
Herb & Garlic Bread 5 **Add Cheese 0.5**
Sweet Chilli & Cheese Bread 5.5 **Add Cheese 0.5**

Soup of the Day 5.5

Bruschetta 13

Toasted foccacia topped w diced roma tomato, Spanish onion, basil & shredded parmesan finished w balsamic glaze

Trio of Homemade Dips 12.5

w warm Turkish bread

Deluxe Wedges 13

Crispy coated potato wedges, smothered w bacon & melted cheese, finished w sour cream & salsa

Honey, Soy & Chilli Chicken Wings 14

Basted & baked in our homemade sauce served upon fresh steamed rice & salad

Satay Prawns

Entrée 16

Main 28

Tiger prawns marinated w crispy satay spices, accompanied w wok tossed Asian vegetables & homemade satay dipping sauce

Bowl of Fries 5.5 #

Served w roasted garlic aioli

SALADS & LIGHTER OPTIONS

Caesar Salad 15.5#(v)

Baby cos, maple baked bacon, garlic rubbed croutons, chives, soft poached egg, our famous dressing & dusted w grated grana padano parmesan

Add

Anchovies 0.5

Tuscan chicken tenderloins 4.5

Ribbons of smoked salmon 4.5*

Garlic infused tiger prawns 4.5*

Lobster & Prawn Seafood Salad 24#

Marinated & slow cooked, lobster, crab & tiger prawn meat bound w a light horseradish aioli upon a fresh salad of baby spinach, watercress, Spanish onion, cherry tomatoes & dill

Warm Lamb & Chick Pea Salad 20*(v)

Grilled seasoned lamb w baby spinach, wild roquette, chick peas, ribbon cucumber, snow peas & roasted pumpkin, garlic infused olive oil & finished w fetta cheese

Sweet Chilli Chicken Wrap 19

Crispy coated chicken tenderloins w baby spinach, tomato, Spanish onion, carrot & cheese finished w homemade sweet chilli & sour cream dressing served w fries & house salad

Gourmet Beef Burger 22

Beef pattie w crisp lettuce, tomato, cucumber, Spanish onion, Swiss cheese, bacon & egg accompanied w fries & bush tomato chutney

Portuguese Chicken Sandwich 21

Portuguese scented breast of chicken together w baby spinach, cucumber, tomato, whole egg mayo in Turkish bread w fries & house salad

All items marked w: # can be made gluten free
* are gluten free (v) can be made vegetarian

MAINS

Chicken Parmigiana 22

Topped w rich napoli sauce, Virginian ham & melted mozzarella served w fries & house salad

Chicken Schnitzel 21

Served w fries, house salad, lemon & pan gravy

Battered Flathead Tails 20

Served w fries, house salad, lemon & tartare sauce

Roasted Lamb & Pumpkin Risotto 26*(v)

Roasted lamb, semi dried tomatoes, wild roquette & pine nuts finished w pumpkin puree, fresh rosemary & crumbed fetta

Pork Duo 26.5

Char grilled pork cutlet & American cut pork rib resting on sweet potato mash, wilted baby bok choy crowned w sweet chilli & cranberry glaze

Chicken Supreme 26*

Succulent chicken breast upon steamed rice, topped w bacon, onion, mushroom, roasted garlic & finished w cream accompanied w house salad & fries

Veal Involtini 26*

Rolled escallops of veal, sprinkled w fennel & thyme, pan seared, resting on creamy mash potato topped w a fresh tomato, onion, garlic, olive, chilli & salami sauce finished w spring onion

Chicken Biryani 24#(v)

A popular scented rice dish bound w chicken, onion, garlic, spring onions, tomato, roasted cashews & sultanas, accompanied w pappadams & a spicy mango chutney, cooked in house by our resident Sri Lankan Chefs

Graziers Pie 18

Graziers beef braised until tender, encased in golden pastry, served w onion gravy on mash potato & steam peas

Paella 25*

Saffron based rice dish w chicken, chorizo, tiger prawns, scallops, green lipped mussels & calamari, finished w a hint of chilli, capsicum & green peas

Golden Crumbed Calamari 23

Hand crumbed & seasoned calamari served w house salad, fries, tartare sauce & lemon

Spaghetti Bolognese 19

Traditional rich beef bolognese, tossed w spaghetti & finished w parmesan

Harrisa Encrusted King Salmon 25*

Grilled salmon fillet encased w harrisa spices, resting upon Mediterranean vegetable couscous & wilted greens, finished w garlic & cucumber yoghurt w fresh lemon & lime

Tandoori Chicken Penne 24 (v)

Marinated chicken breast bound w semi dried tomato, Spanish onion, snow peas, baby spinach, capsicum & char grilled zucchini finished w a dash of cream & penne pasta

Roast of the Day 19*

A generous serving of our freshly cooked meat, smothered w our rich pan gravy

Catch of the Day

Please refer to chefs suggestions

STEAKS

All steaks are cooked to your liking, served w fries, house salad & your choice of sauce: rich pan gravy, creamy mushroom, green peppercorn, béarnaise, port & red wine jus & roasted garlic butter

Mustards also available: Seeded, Hot English or Dijon
Please allow up to 45mins for a well done steak

Wagyu Rump

250grams 32

This unique & superior breed of cattle is grain finished for a minimum of 500 days & w a marble score 6+ delivers an unbelievable eating experience, a must for steak lovers "the ultimate experience"

Eye Fillet

250grams 35

This delightful cut of beef is the most tender of them all & it's best described as succulent, lean & tender. Sourced from the Queensland outback & aged by our butcher for a minimum of 6 weeks these steaks will not disappoint "simply sensational"

Wheelers Signature Dish

250 grams 38

Eye fillet medallion served upon buttered croutons, wilted greens, sweet potato mash accompanied w a thick port & red wine jus & topped w fried onion rings

Porterhouse

300grams 32

Also known as sirloin, this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. Fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour w no fatty after taste "melt in your mouth"

Scotch Fillet

350grams 36

Known as one of the better primal cut of beef, the rib fillet will exceed your eating expectations w a marble score up to 2. Raised on natural pastures in Queensland & grain finished for the last 100 days at selected feedlots "simply superb"

Rump

250grams 24
500grams 35

This classic cut is full in flavour & comes from John Dee meatworks in Queensland. The beef bodies are a yearling product predominately a British breed of cattle. Aged to our specification "full in flavour"

American Rib Eye

450grams 38

This is the scotch fillet fully attached to the rib bone. Grain fed & sourced from far north Queensland. This cut will not disappoint & delivers ultimate beef flavour enhanced by cooking w the bone attached. "the true meat lovers choice"

B.B.Q Basted American Pork Ribs

500grams 28.5

Char grilled American cut pork ribs basted in our homemade marinade, accompanied w fries & house salad

ADDITIONAL SAUCES

All additional sauces 2.5

BBQ & Bacon*
Garlic Cream*
Blue Cheese*
Kilpatrick*
All extra sauces

SIDES

All sides 4 (excluding ship to shore)

Bacon & eggs *
Sautéed mushrooms*
Fried onion rings
Crumbed calamari
Seasoned wedges served w sour cream & salsa
Bowl of fries w aioli #
Steamed vegetables*
House salad #
Mash potato*
Caesar salad #
Ship to shore: medley of seafood (prawns, whole mussels, scallops & calamari) bound w garlic creamy sauce 7*

KIDS

All kids 8 Includes one kids drink

Mini Steak, fries & salad*
Roast served w vegetables*
Spaghetti Bolognaise
Chicken Schnitzel with fries & gravy
Chicken Parmigiana & fries
Cheese Burger & fries
Fried or Grilled fish & fries
Nuggets & fries
Chicken Caesar salad #(v)

SENIORS

Seniors 12 (excluding steak)

Add a seniors soup or seniors dessert for 1.5 each

Roast of the day served w vegetables*
Tandoori Chicken Penne
Lamb's Fry & Bacon served w steamed beans & mash potato #
Fried Flathead tails served w fries, house salad, lemon & tartare sauce
Grilled Barramundi served w fries, house salad, lemon & tartare sauce #
Spaghetti Bolognaise
Chicken Schnitzel served w vegetables & gravy
Chicken Parmigiana served w fries & house salad
Bangers & Mash w onion gravy*
Warm Chicken salad *(v)
150g Porterhouse served w fries & house salad 15*

DESSERTS

All Desserts 7.5

Warm Chocolate Walnut Brownie

Smothered w hot fudge & served w ice cream

Fresh Cake Slice

Please see our cake display for today's selection

Warm Apple Crumble

Served w ice cream

Ice Cream Sundae #

Finished w whipped cream, crushed peanuts & topping

Citrus Tart

Served w fresh cream & Berries

Fresh Fruit Salad & Cream *