SENIORS SELECTION

Soup or Dessert of the day 2.5
All Senior Main Meals include a $2 Venue Voucher

Roast of the Day (gf) 12.0
Grilled (gf) or Battered Fish & Chips 12.0
Served with chips & salad
Chicken Schnitzel 12.0
Served with your choice of gravy
Spaghetti Bolognaise 12.0
Served with shaved parmesan
Spaghetti Carbonara 12.0
served with shaved parmesan
Lambs Fry & Bacon (gf) 13.0
Served on mash with peas & gravy
Chicken Parmigiana 14.0
served with chips & salad
Chicken Caesar Salad (gf option) 14.0
Anchovies optional
Beef Stir-fry 16.0
served with rice noodles
Lambs Brains & Bacon 16.9
served on mash with gravy
Fishermans Board 18.0
Graziers Scotch Fillet (gf) 18.9
Choice of sauce served with chips & salad
Vegetarian options available upon request...

All Seniors are also entitled to 20% off any Main Meals when your Seniors Card is presented...

FOR THE KIDS

All Kids Meals 9.0
Comes with a drink

Chicken Nuggets & Chips
Fried Rice (gf)
Spaghetti Bolognaise
Fried Fish & Chips
Calamari & Chips
Chicken Schnitzel & Chips
Chicken Parmigiana & Chips

Food Allergies
Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

LUNCH MENU

Available Monday to Friday
From 11.30am till 3pm

Grilled Chicken (gf) 17.9
Chicken breast, grilled served on roasted potatoes and green vegetables finished with beetroot & orange relish
Tofu & Vegetable Stir-fry (v)(gf) 17.9
Asian vegetable stir-fry with rice noodles
Pulled Pork Roll 17.9
Slow cooked pork with BBQ sauce in a bun with coleslaw served with fries
Smoked Salmon Risotto (gf) 17.9
Smoked salmon & capers bound in creamy white wine arborio rice topped with shaved parmesan
Grilled Barramundi (gf) 17.9
Served on rice with bok choy, finished with chimmichurri sauce

SPECIAL DAYS

Monday's from 27.9
Steak Board Night
From a selected menu

Wednesday's from 15.0
Parma Day
from a selected menu

Thursday's from 20.0
Burger Day
Comes with a Beer
From a selected menu

TRY OUR BRAZILIAN BBQ

How it Works...
Choose your meat selection - choose your side - choose your extra's and watch the magic happen...

WHEELERS
BRAZILIAN BBQ

EAT
DRINK
DINE
PLAY

Graziers STEAK SELECTION

a cut above the rest

STARTERS & GRAZE

Oysters Kilpatrick (gf) 1/2Dz 13.9 / 1 Dz 24.9

Garlic Bread 7.0
Add Cheese 1.5

Mixed Mushroom & Feta Bruschetta 11.0

Wheelers Wedges 12.0
Smothered with bacon, melted cheese & sweet chilli sauce, finished with sour cream

Lemon Pepper Calamari (gf) 13.9
Seasoned and flash fried served with garlic aioli

Mezze Plate (gf option) 15.0
Olives, feta, assorted dips, cold meat served with warm pita bread and lavosh.

Potato Galette (gf) 15.9
Served with smoked salmon and topped with fresh herbs

Pulled Pork Sliders 16.0
Mini sliders served with chips & aioli

Grilled Halloumi (v)(gf) 17.0
Grilled Halloumi and mushroom stack served with a pistou sauce

Garlic Prawn & 1/2 Shell Scallop (gf) 18.9
Grilled with melted cheese

BURGERS

Chicken BLT 21.0
Traditional BLT sandwich with grilled chicken and aioli, served with chips. Gluten free bread available upon request

Wagyu Burger 22.0
Home-made pattie, lettuce, tomato, bacon, beetroot, onion rings, cheese, tomato relish all in a brioche bun served with chips and a pickle

Gourmet Falafel Sandwich 22.0
Lettuce, tomato, onions, mint, falafel and hummus all wrapped in a tortilla bread and served with chips

SALADS

Quinoa Salad (v)(gf) 18.0
Roasted mushrooms, feta cheese & rocket tossed through quinoa, dressed with a light lemon dressing

All Time Favourite Caesar Salad (gf,v option) 17.0
Cos lettuce, crispy bacon, shaved parmesan & croutons tossed in a caesar dressing topped with a poached egg

Asian Salad (v) 17.0
Fresh garden leaves, capsicum, cucumber, onion and chili & finished with fresh herbs, crispy noodles and a light Thai dressing

Greek Salad (v)(gf) 18.0
Traditional salad with lettuce, tomato, cucumber, olives & feta with a Greek style dressing

All salads have a choice of the following...

Add Today's Brazilian Grill Offer 7.0

Add Smoked Salmon / Add Falafel 7.0

Graziers Rump 300gr 30.0
This classic primal cut is grain finished for 100 days and is full in flavour. Aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"

Graziers Scotch Fillet 250gr 30.0
Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. "Simply Superb"

Graziers Porterhouse 250gr 32.0
Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth"

Graziers Eye Fillet Mignon (grass Fed) 200gr 36.0
This delightful cut of beef is best described as succulent, lean and tender. "Simply Sensational" served on potato galette and wilted spinach

Steak Toppers...

Onion Rings & BBQ Sauce, Egg & Bacon, Roasted Mushrooms 4.0

Salt & Pepper Calamari, Crumbed Scallops, Creamy Garlic Prawns 8.0

Steak Sauces...

Bearnaise, Red Wine Jus, Peppercorn, Mushroom, Diane, Garlic Butter

SCHNITZELS

Chicken Schnitzel 23.0
traditional crumbed chicken breast, cooked and served with chips and salad, with your choice of sauce. (Gluten Free Option Available)

Veal Schnitzel 26.0
Traditional crumbed veal medallion, cooked and served with chips and salad, with your choice of sauce.

SCHNITZEL TOPPERS...

Traditional Parma 3.0
With Ham, Napoli & Cheese

Texan 4.0
Bacon, BBQ Sauce, Onion Rings & Cheese

Aussie 4.0
Egg, Bacon & Cheese

Slow Cooked Pork 5.0
BBQ Sauce & Cheese

Greek 5.0
Roasted Mushrooms, Feta Cheese, Red Wine Jus & Cheese

Smoked Salmon 6.0
Topped with Bearnaise Sauce

Public Holiday Surcharge

10% Surcharge applies on Public Holidays

OLD SCHOOL FAVOURITES

Roast of the Day (gf) 20.0
Roasted fresh daily & available until sold out

Graziers Beef Pie 20.0
served with mash, peas & gravy

Lasagne Bolognaise 21.0
Traditional lasagne, served with chips & salad

Winter Chicken 29.0
Chicken breast pocketed with couscous, chorizo and pine nuts, oven baked, served on crushed potatoes, wilted spinach, finished with saffron butter sauce

Veal Cordon Bleu 26.9
Tender hand-cut veal, filled with cheese & ham, crumbed and served with mash & sauerkraut, finished with red wine jus

Pale Ale Battered/ Grilled Flathead 27.0
Served with chips, salad & lime caper aioli

Lamb Shanks (gf) 29.0
Slow cooked in red wine and vegetables served on mash

Pork Ribs 33.9
500gm BBQ glazed pork ribs, char-grilled & roasted, served with chips & salad

SEAFOOD SELECTIONS

Flounder Almondine (gf) 26.0
Whole Flounder, grilled served with chips & salad with an almond butter sauce

Atlantic Salmon 28.0
Grilled, served with chorizo, artichoke & spinach risotto

Lemon Pepper Calamari & Prawn Combo (gf) 28.0
Both seasoned, flash fried, served with chips & salad & aioli

Seafood Platter 36.0
Torpedo prawn, lemon pepper calamari, thai fish cakes, crumbed scallop, served with chips, salad, aioli, tartare and hollandaise

FROM THE PANS

Asian Beef Stir-fry (gf) 19.0
Beef strips tossed through asian vegetables with cashews, rice noodles with a chili bean sauce

Pan-Fried Gnocchi (v) 21.9
fresh gnocchi tossed through mixed mushrooms, fresh herbs finished with a ragout sauce and shaved parmesan

Chicken, Mushroom & Chorizo Risotto 24.9
Sauteed onion, garlic, chicken, mushroom & chorizo, tossed through a creamy arborio rice finished with shaved parmesan

Prawn & Chilli Pappadelle 25.0
Sauteed onion and garlic with prawn and chili, tossed through romesco sauce with spinach and finished with parmesan cheese

Veal Saltnbocca (gf) 25.9
Pan-fried veal with prosciutto, sage, onion & garlic served on mash with garden vegetables finished with a tomato jus