

WHEELER'S - YARD -



28 Irving Road, Singapore 328781

Opening Hours

Tuesday - Friday: 11am - 10pm
Saturday - Sunday: 10.30am - 10pm
*Last order 30 mins before closing
Closed on Mondays (except on PH)



WHEELERSYARD



@WHEELERSYARD



WWW.WHEELERSYARD.COM



Islandwide
Delivery
Available.
Scan here to
find out more!

BRUNCH AVAILABLE TILL 3PM

EGGS BENEDICT 16.90

Poached eggs, homemade hollandaise sauce, honey baked ham, arugula, english muffin, mixed salad with apple dressing

Add \$4 to switch to dill-cured salmon

RISE & SHINE BREKKIE 16.90

Pork bacon, grilled tomatoes, mixed salad with apple dressing & baby potatoes, white toast.

Choice of eggs: Scrambled Eggs/ Sunny Side-Up/ Poached Eggs

GRILLED CHEESE SANDWICH 16.90

Honey baked ham, cheddar & mozzarella cheese, tomatoes, mixed salad with apple dressing, white toast

BANGERS & MASH 18.90

Grilled tomatoes, purple sauerkraut, homemade mashed potato, mustard sour cream

Choice of sausage: Chicken Chipolata / Spicy Italian Pork sausage

SIMPLY GRANOLA 13.90

With rock melon, blueberries, strawberries, green apples, banana, raisins, mint leaves, milk

PORK KATSU TOAST 19.90

Hand-breaded pork katsu, sunny side-up egg, tomatoes, mixed salad, white toast, tonkatsu sauce, dried bonito flakes, seaweed

CLASSIC FRENCH TOAST 16.90

Homemade French Toast (contains eggs), strawberries, blueberries, maple syrup, whipped cream, mint leaves

AVOCADO FRENCH TOAST WITH PARMA HAM 19.90

Homemade French Toast (contains eggs), mixed salad, Italian parma ham, avocado guacamole, tomatoes

*Weekend
Bubbly Brunch*

Only available till 3pm on weekends (excluding PH)

**Enjoy 1 for 1 Prosecco with every order of
brunch for just \$14!**

STARTERS

SOUP OF THE DAY 6

Kindly check with our friendly staff.

NORI GARLIC BREAD 4

Dusted with fine seaweed flakes. Perfect match to go along with the soup of the day.

CHEESE PLATTER 15.90 (Small) / 25.90 (Large)

Brie, five stripey cheddar, smoked cheddar, grapes, jam, olives, walnuts, mint, mini toasts

*Large platter has additional mozzarella, feta & raisins

GRILLED PORTOBELLO SALAD 12.90

With arugula, tomatoes, cucumber, olives, beetroot & balsamic dressing

GRILLED CHICKEN BREAST SALAD 16.90

Sous vide chicken breast, cranberry sauce, walnuts, raisins, button mushrooms, tomatoes, mixed salad with truffle dressing

CAPRESE SALAD 16.90

Buffalo mozzarella cheese, chilled eggplant, tomatoes, basil leaves, balsamic reduction, mixed salad with apple dressing

BAR SNACKS

JAPANESE SWEET POTATO 5.90

Coated with homemade yuzu soy glaze and topped with chives & white sesame

FURIKAKE CAULIFLOWER 7.90

Beer battered cauliflower, topped with Japanese furikake (contains seaweed, egg, fish flakes & sesame)

CRISPY PORK BELLY 11.90

With pickled onions, capsicum and homemade honey mustard (on the side)

FINGER LICKIN' CHICKEN 12.90

Chicken mid-wings with homemade spicy sauce (on the side)

BEEF NACHOS 13.90

Corn chips, homemade beef con carne, sour cream, spring onions

TRUFFLE FRIES 15.90

With Japanese furikake (contains seaweed, egg, fish flakes & sesame)

BLACK PEPPER LIME SQUID 16.90

Lightly battered fresh squid, tossed with homemade black pepper sauce and lime zest

Kiddos Meal



KIDDOS PASTA 10.90

Tomato pasta with chicken chipolata (includes kids size cold milk)

*Drink Beer,
Save Water*

Enjoy a pint of draft beer for just \$10
(U.P \$16) with every order of a bar snack.

MAINS

Only available from 12pm - 2.30pm on weekdays (excluding PH) **Add \$5 to complete your meal with a salad & choice of drink: Hot English Breakfast / Hot Long Black / Hot Latte / Ice Lemon Tea / Classic Lemonade**

60°C CHICKEN BREAST 18.90

Sous vide chicken breast, grilled corn, roasted hazelnut, shio konbu, homemade mashed potato, hazelnut milk foam

FISH & CHIPS 19.90

Beer battered fresh red snapper, fries, homemade tartar sauce, lemon wedge

***Add \$4 to switch to truffle fries**

ROASTED CHICKEN & WAFFLE 21.90

Half spring chicken, maple syrup, homemade buttermilk waffle, mixed salad with feta cheese, olives & watermelon

VEGETABLE RICE BOWL 15.90

Tofu, fine beans, bok choy, sautéed button mushrooms, braised daikon, sautéed corn, japanese rice, sesame seeds, homemade suki sauce, seaweed

PORKY BOWL 17.90

Bacon, eggs, homemade yakiniku sauce, onions, seaweed, spring onions, japanese rice, sesame seeds, dried bonito flakes, seaweed

SUKI BEEF RICE BOWL 19.90

Sliced oyster blade, braised daikon, onsen egg, homemade suki sauce, spring onions, japanese rice, sesame seeds, shio konbu

***Add \$10 for a slice of foie gras**

SEAFOOD AGLIO OLIO 17.90

Spaghetti, mussel, pork bacon, onsen egg, cherry tomatoes, garlic, chilli padi, spring onions, sake, seaweed

CHILLI CRAB PASTA 18.90

Spaghetti, homemade chilli crab sauce (contains egg), soft shell crab, curry leaves

SIGNATURE BBQ PORK RIBS 23.90

48 hour sous vide baby back ribs (1/2 rack) with homemade BBQ sauce, mixed salad with pineapple, green apple, baby potatoes & capsicum

ULTIMATE BEEF YARD BURGER 26.90

220g wagyu beef patty, pork bacon, sliced cheese, egg, onions, fresh lettuce, tomatoes, fries & homemade BBQ sauce

***Add \$4 to switch to truffle fries**

THE PREMIUM SELECT

Appreciate the finer things in life and pamper yourself to our premium selection, crafted with the intention to tickle your senses.

JAPANESE A3 WAGYU GRAIN-FED RIBEYE

Served with grilled spicy miso eggplant, grilled asparagus, homemade smoked salt

170g for \$79
220g for \$99
300g for \$119

Add \$2.50 for a bowl of Niigata rice

Pair with a bottle of Pirathon Shiraz (Australia) for \$99 (U.P \$119)
*Awarded Top 10 Shiraz for mainfreight World's Greatest Shiraz & Syrah Challenge

WAGYU BEEF RICE BOWL

\$45

Japanese A3 wagyu beef drizzled with homemade suki & yakiniku sauce. Served with braised daikon, onsen egg, Japanese cucumber, julienne Japanese leek, Japanese rice, spring onions, shio konbu & sesame seeds

Add \$10 for a slice of foie gras

HICKORY SMOKED-SALMON

\$27

Norwegian pan-seared salmon with grilled asparagus & homemade pumpkin puree, topped with shaved cured egg yolk, julienne fried Japanese leek & homemade smoked salt

GOOD THINGS MUST SHARE

As the saying goes, food tastes better when shared with friends or family. We solve your ordering woes with our popular sharing platters suitable for all kinds of suitable occasions.

OCEAN'S CATCH (FOR 2 - 4 PAX)

*WAITING TIME 20 - 30 MINS

\$79

Red malabar snapper, green mussels, slipper lobster, black tiger prawns, fresh squid, corn on cob, sambal mayo

Add \$2.50 for a bowl of Niigata rice

Pair with a bottle of Jules Taylor Chardonnay (New Zealand) \$69 (U.P \$89)
*Awarded 90 pts by Cameron Douglas MS.

FAMILY FEAST (FOR 6 - 8 PAX)

*WAITING TIME 20 - 30 MINS

\$139

Whole oven-roasted spring chicken, oyster blade steak, signature BBQ baby back ribs (full rack), German veal sausage, spicy Italian pork sausage, Italian aged parma ham, grilled asparagus, baby potatoes, cured salmon, rock melon, French sour dough & homemade sauces (mustard sour cream, citrus mayo & BBQ)

Add \$2.50 for a bowl of Niigata rice

Pair with a bottle of Pirathon Shiraz (Australia) for \$99 (U.P \$119)
*Awarded Top 10 Shiraz for mainfreight World's Greatest Shiraz & Syrah Challenge

DESSERTS

CRAZY ABOUT ORH NEE 10.90

Yam ice cream, yam cubes, pumpkin purée, ginkgo nuts, coconut cream, homemade butter crumbs

DECONSTRUCTED STRAWBERRY SHORTCAKE 12.90

Homemade sponge cake, berry compote, strawberries, homemade butter crumbs, whipped cream, vanilla ice cream

CHOCOLATE ADDICTION 13.90

Homemade dark chocolate muffin, hazelnuts, chocolate coated sticks, meringue, chocolate sauce, chocolate ice cream

HOMEMADE BUTTERMILK WAFFLE 16.90

Caramelized banana, assorted fruits, maple syrup, caramel sauce

***Choice of Vanilla OR Chocolate ice cream**

Weekday High Tea

Only available from 3pm – 5pm
on weekdays (excluding PH)

Add \$2.50 to complete your
dessert with a choice of drink:

- Hot English Breakfast Tea
- Hot Long Black
- Hot Latte
- Ice Lemon Tea
- Classic Lemonade

ESPRESSO COFFEE

*Kindly take note that all our coffee comes with
DOUBLE SHOT espresso.

ESPRESSO	4.50 (HOT)
LONG BLACK	4.50 (HOT) / 5.50 (ICED)
PICCOLO LATTE	5.50 (HOT)
FLAT WHITE	5.50 (HOT)
LATTE	5.50 (HOT) / 6.50 (ICED)
CAPPUCCINO	5.50 (HOT) / 6.50 (ICED)
MOCHA	6.50 (HOT) / 7.50 (ICED)

*ADD \$1 for an extra shot

*ADD \$1 for syrup (Caramel / Hazelnut / Vanilla)

*ADD \$1 for soy milk / oat milk

AFFOGATO 7.50

A traditional Italian coffee-based dessert that involves "drowning"
a scoop of vanilla ice cream in a shot of hot espresso.

Add \$4 for a kahlua shot

HAND BREWED COFFEE

COLD DRIP COFFEE	7
SIPHON COFFEE	8.50
AEROPRESS	8.50

CREATIVE COFFEE

ICED ESPRESSO BALL 8.50

Served in the form of a frozen espresso ball with an added hint of
caramel and hazelnut. Go ahead and pour in the warm milk and
don't forget to instagram that magic!

ICED CHENDOL-PRESSO BALL 9

Going local with the flavours that can be found in your typical
chendol dessert: pandan, gula melaka and coconut.
(Nope! It's not a dessert, so don't expect to bite into any green jelly)

COFFEE DOUGHNUT 12

For our latest addition, we decided to take on the challenge by
combining 2 most popular food & drink pairing, coffee & doughnut.
Single shot milk coffee poured into our homemade doughnut,
spread with nutella goodness on the inside and dusted with
cinnamon sugar on the outside.

**Made only in small batches, so be sure to order early before it's gone!*

TEA LOVERS

HOT TEA 5 (HOT)

English Breakfast / Earl Grey Lavender / Golden Chamomile /
Sweet Ginger Peach / Organic Green Tea

SIPHON TEA (HOT) 7.50 (HOT)

French rose tea with dried longan and cinnamon
(*Min. 5 - 10 mins waiting time)

HOMEMADE COLD BREW TEA 7.50 (ICED)

*Check out our daily flavour from our staff

MATCHA LATTE 6.50 (HOT) / 7.50 (ICED)

Swap your morning coffee for that antioxidant boost with matcha.

MASALA CHAI LATTE (HOT) BY PRANA CHAI 7.50 (HOT)

Hand roasted & blended in Melbourne with all natural ingredients.
Served hot with soy milk only.

MILKY WAY

MILK 4.50 (HOT) / 5.50 (ICED)

CHOCOLATE 6 (HOT) / 7 (ICED)

VANILLA MILK TEA (ICED) 6 (ICED)

RASA SINGAPURA (ICED) 6.50 (ICED)

A modern twist to our popular local bandung drink with homemade
rose caviar to add a little more fun.

Add \$3 for a scoop of ice cream

ROOT BEER FLOAT 9

HOMEMADE COOLERS

ICED LEMON TEA	5.50	TROPICAL DREAM 	7.50
		Mango, raspberry, soda	
GINGER LEMONADE	6	THE HULK 	7.50
		Ice blended with green apple, ginger, honey	
PINK LEMONADE	7	IRON MAN	7.50
		Ice blended with orange, mango, lemon, rose, maple syrup	
HONEY LEMON SODA	7		

MILKSHAKES

GOING BANANAS 	14
Chocolate chip ice cream, bananas, nutella, caramel, sea salt	
SEDAP CHENDOL 	15
Vanilla ice cream, gula melaka, coconut cream, red bean, chendol, grass jelly, sweet corn	
SPICY CHAI	16
Vanilla ice cream, chai black tea, oat milk, honey, cinnamon sugar, pretzels, ginger candy	
NUTS ABOUT YOU	16
Chocolate chip, ice cream, peanut butter, coffee, marshmallows	

DRAFT BEER

*Kindly check with our servers on the selection of draft beer available.

	Happy Hour (3-7pm)	Regular price
1/2 PINT	8	10
1 PINT	14	16
1 JUG	34	38

CIDER

FINE ENGLISH APPLE	11
APPLE & STRAWBERRY	11

WHISKY

BALVENIE DOUBLEWOOD (12 YEARS)	13 (GLS) / 220 (BTL)
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COCKTAILS

COOL FOR THE SUMMER	16
Tequila, watermelon, lime, basil, mint	
TANGY TANGO	18
Tequila, grapefruit, lemon, maple syrup	
BERRY MERRY	18
Rum, raspberry, rosemary, ginger, egg white	
KISS FROM A ROSE	22
Rum, strawberry, lime, gula melaka, basil, mint	
SUMMER BREEZE	16
Vodka, lychee, mango, egg yolk, mint	
THE MIND FLAYER	20
Vodka, kahlua, espresso	



WINE

<u>WHITE</u>	
CROIX DU MARQUIS	11 (GLS) / 50 (BTL)
Sauvignon Blanc, France	
JULES TAYLOR	89 (BTL)
Chardonnay, New Zealand	
*Awarded 90 pts by Cameron Douglas MS.	
<u>RED</u>	
CROIX DU MARQUIS	11 (GLS) / 50 (BTL)
Merlot, France	
PIRATHON	119 (BTL)
Shiraz, Australia	
*Awarded Top 10 Shiraz for Mainfreight World's Greatest Shiraz & Syrah Challenge	
<u>SPARKLING</u>	
ACCADEMIA	49 (BTL)
Lambrusco, Italy	
SANTA MARGHERITA	69 (BTL)
Prosecco, Italy	

EVENTS

Retaining our industrial roots, our space is designed to stay true to our ethos, as well as the people who visit us. It's also a generous one, with enviable room for functions and private events. Our unique and intricate interior serves to add an edge to any occasion.

*Event capacity:

Minimum 50 pax / Maximum 80 - 100 pax

For event enquiries or booking, kindly email your full event details to events@wheelersyard.com at least 2 weeks in advance and not more than 6 months in advance.

