



## CLASSICS

- CHICKEN PARMA** \$28  
Crispy chicken, ham, cheese, napoli sauce, salad & chips
- 300G PORTERHOUSE STEAK (GF)** \$34
- 300G SCOTCH STEAK (GF)** \$42

Chips, roquette + parmesan salad & sauce  
Sauce options: Red wine jus/gravy/pepper or mushroom

## BURGERS

- THE WOLF CHEESEBURGER** \$27  
200g beef patty, swiss cheese, caramelised onion, pickles, bacon, burger sauce & chips
- STEAK SANDWICH** \$26  
Steak, bacon, caramelised onions, tomato, lettuce, beetroot, aioli, BBQ sauce & chips

## SHARE

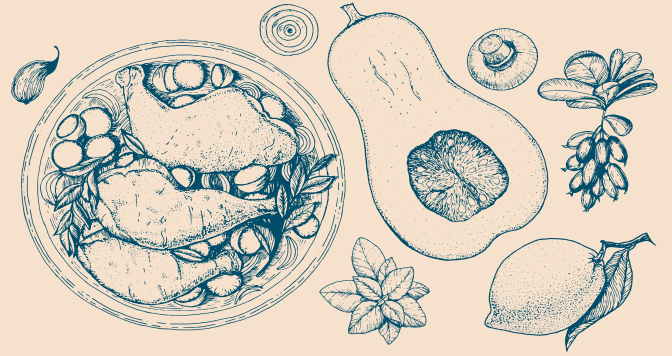
- OYSTERS** Natural or granita \$4EA
- YAKITORI CHICKEN SKEWERS** \$16  
Wasbi Mayo
- BUTTERMILK FRIED CHICKEN** \$16  
Ranch dipping sauce
- SPICED CALAMARI** \$18  
Cocktail sauce & roquette
- CAULIFLOWER POPCORN (GF, VG)** \$16  
Sriracha vegan mayo
- CRISPY SKIN PORK BELLY (GF)** \$17  
Sangria jam, apple puree & crackling
- FRIED CHICKEN SLIDERS** \$18  
Iceberg lettuce, pepper mayo
- CAPREASE SALAD (GF, V)** \$16  
Ox heart tomato, mozzarella di bufala, fresh basil & balsamic glaze  
+\$6 prosciutto

- COCONUT PANKO TOFU (VG)** \$18  
Asian slaw, eggplant puree & fresh coriander

## SIDES

- CREAMY MASH (V)** +\$3 Gravy \$10
- SWEET POTATO FRIES (VG)** \$12
- CHEESY CAULIFLOWER + CHORIZO** \$12
- BEER BATTERED CHIPS (VG)** +\$3 Gravy \$10
- ROQUETTE + PARMESAN SALAD (GF, V)** \$10
- GREENS + TOASTED ALMONDS (V)** \$12
- HOUSE COLESLAW (V)** \$9

GF - Gluten Free, VG - Vegan, V - Vegetarian  
Ingredients are all locally sourced & may change due to season & availability All items may contain nut products or traces of nuts While we try our best, not all changes to the menu can be accommodated.  
Service charge 10% Saturday & Sundays & 15% public holidays.  
1.65% surcharge for all EFT transactions



## MAINS

- FISH & CHIPS** \$28  
Beer-battered sea bream, chips, green salad & tartare sauce
- CHICKEN SCHNITZEL** \$27  
Crispy chicken, chips, coleslaw & gravy
- SPAGHETTI MARINARA** \$32  
Mussels, calamari, prawns, fish, E.V.O.O, parsley garlic & fresh chilli
- RIGATONIBOLOGNESE** \$25  
Traditional beef + pork ragu, rich tomato, herbs, fresh parmesan & crusty bread
- LOBSTER ROLL** \$28  
Cocktail sauce, iceberg lettuce, fresh chives & matchstick fries
- CHICKEN, PROSCIUTTO & LEEK PIE** \$26  
Creamy mash, peas & red wine jus
- ROASTED CAULIFLOWER STEAK (VG)** \$24  
Sauce vierge, baby corn, pickled cabbage, pomegranate & watercress
- CRISPY SKIN SNAPPER (GF)** \$30  
Fresh green salad, tomato & basil salsa
- VEGAN PARMA (VG)** \$26  
Plant based crispy chicken, napoli sauce, vegan cheese, salad & chips

## SALADS

- CAESAR SALAD** \$24  
Cos lettuce, pancetta, parmesan cheese, croutons, soft boiled egg, caesar dressing & anchovies (optional)  
+\$5 chicken
- QUINOA GRAIN SALAD (GF, VG)** \$21  
Maple syrup dressing, parsley, mint, sweet potato, toasted almonds, baby kale & fresh grapes  
+\$5 chicken

## DESSERT

- TRIPLE CHOCOLATE BROWNIE** \$14  
Fresh strawberries, chantilly cream, vanilla & ice cream
- VANILLA PANNA COTTA (GF)** \$14  
Wild berry coulis, fresh berries, meringue & nut nougatine



**SOCIALS**  
**@THEWOLFWDINDSOR**

Functions & Events  
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