



## GRILL

**300G PORTERHOUSE STEAK (GF\*)** \$34

**300G SCOTCH STEAK (GF\*)** \$42

Chips, roquette & parmesan salad  
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

**HAM & CHEESE CROQUETTES** \$16

Served with sriracha mayo & parmesan shavings

**YAKITORI CHICKEN SKEWERS (GF)** \$16

Wasabi mayo, asian slaw & lime

**BUTTERMILK FRIED CHICKEN** \$18

Ranch dipping sauce

**SPICED CALAMARI** \$18

Cocktail sauce & roquette

**CAULIFLOWER POPCORN (GF, VG)** \$16

Sriracha vegan mayo

**SAUSAGE ROLLS** \$16

Pork sausage wrapped in flaky puff pastry with house-made tomato chutney

**BAKED CAMEMBERT** \$18

Honey, hazelnut, dried figs, rosemary & toasted baguette

**PORK SLIDERS** \$18

Pulled pork, apple & celeriac remoulade

**COCONUT PANKO TOFU (VG)** \$18

Asian slaw, eggplant puree & fresh coriander

## SIDES

**CREAMY MASH (V, GF) +\$3 Gravy** \$10

**SWEET POTATO FRIES (VG, GF\*)** \$12

**BEER BATTERED CHIPS (VG) +\$3 Gravy** \$10

**ROQUETTE + PARMESAN SALAD (GF, V)** \$10

**GREENS + TOASTED ALMONDS (V, GF)** \$12

**HOUSE COLESLAW (V)** \$9

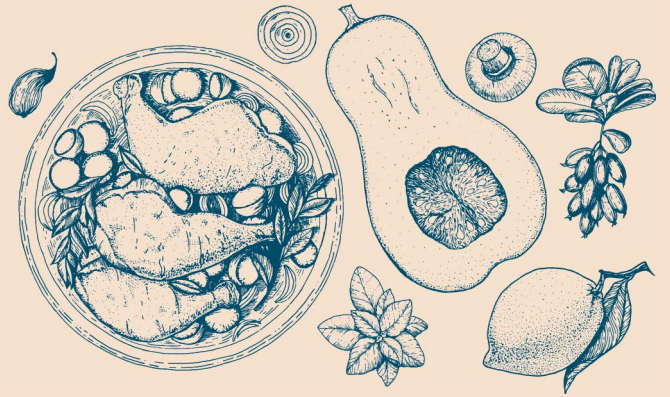
GF - Gluten Free, VG - Vegan, V - Vegetarian

\*Gluten free may not indicate items suitable for coeliac

**Any special dietaries or allergies should be noted to staff at time of order**

Service charge 10% Sundays & 15% public holidays

1.65% surcharge for all card transactions



## MAINS

**CHICKEN PARMA** \$28

Crispy chicken, ham, cheese, Napoli sauce, salad & chips

**WOLF CORDON BLEU** \$30

Crispy chicken breast stuffed with bechamel sauce, Gruyere cheese, ham, mash, roquette & parmesan salad

**FISH & CHIPS** \$28

Beer-battered sea bream, chips, green salad & tartare sauce

**CHICKEN SCHNITZEL** \$27

Crispy chicken breast, chips, coleslaw & gravy

**BEEF BOURGUIGNON** \$27

Traditional red wine beef ragu, bacon, baby onions, carrots, mushrooms & potatoes with toasted bread

**RIGATONI BOLOGNESE** \$25

Traditional beef & pork ragu, rich tomato, herbs, fresh parmesan & toasted bread

**LAMB SHANK (GF)** \$28

Slow braised in garlic, herbs & red wine for 12hrs, served with mash and carrots

**CHICKEN, PROSCIUTTO & LEEK PIE** \$26

Creamy mash, peas & red wine jus

**CRISPY SKIN DUCK BREAST (GF)** \$32

Duck fat potatoes, sautéed leeks & shallots with an orange jus

**VEGAN PARMA (VG)** \$28

Plant based crispy schnitzel, Napoli sauce, vegan cheese, salad & chips

## SALADS

**BEETROOT SALAD (V, GF)** \$20

Molasses-baked beetroot, orange segments, baby spinach, wild roquette, kale, walnuts, pomegranate & marinated goats cheese.  
+\$6 Lamb

**PUMPKIN SALAD (VG, GF)** \$20

Roasted pumpkin, baby carrots, buckwheat, kale, pine nuts, parsley, sumac coyo dressing & pickled shallots  
+\$5 Chicken

## DESSERT

**CHOCOLATE FONDANT** \$14

Fresh strawberries, chantilly cream, vanilla ice cream