



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

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

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, walnuts, pomegranate &
marinated goats cheese.
+\$6 Lamb

PUMPKIN SALAD (VG, GF) \$20

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

DESSERT

CHOCOLATE FONDANT \$14

Fresh strawberries, chantilly cream, vanilla ice cream