

DRINK

HOT DRINKS

FIVE SENSES SPECIALTY COFFEE	
HOT CHOCOLATE HUSH BLEND WHITE OR COCOA (21%)	
small	4.5
medium	5.5
large - served in takeaway cup	6.5
magic	5
extra shot	1
milk alternatives	.7
cold brew	7
batch brew	7
FRESHLY BREWED LOOSE LEAF LOVE TEA	
english breakfast, earl grey, chamomile, peppermint, green, lemongrass & ginger	6
honey spiced chai latte	6

BOTTLED/CAN DRINKS

red bull	5
still water	4.5
sparkling water	4.5

ICED COLD

wolf frappe	10
iced latte with ice	6
iced coffee with ice cream	7.5
iced chocolate	7.5
iced chai	7.5
iced mocha	8
iced matcha	8
iced strawberry matcha	10

POST MIX

coke. coke zero. raspberry. sprite	4.5
soda water. tonic water. dry ginger ale	4.5
lemon lime bitters	5

KOMBUCHA

raspberry lemonade. passionfruit. peach.	
ginger lemon	5

MILKSHAKE

strawberry, banana, chocolate, caramel, vanilla	4/8
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FRESHLY SQUEEZED JUICES

ORANGE	10
APPLE	10
WATERMELON	10
IMMUNITY	12
orange, carrot, lemon & ginger	

SMOOTHIES

CHOCOLATE P & B	14
peanut butter, banana, cocoa, chocolate vegan protein powder & almond milk.	
BANANA BISCOFF	14
banana, yoghurt, oats, biscoff & almond milk	
+ vanilla or chocolate vegan protein powder	1
GREEN GOODNESS	14
apple, banana, kiwi, lemon, spinach, chia seeds & coconut water.	
+ vanilla or chocolate vegan protein powder	1

SIGNATURE COCKTAILS

WOLF MARTINI	20
vodka, chambord, pineapple	
WOLF MARGARITA	22
tequila, triple sec, lime juice	
ESPRESSO MARTINI	20
vanilla vodka, coffee liqueur, coffee, sugar syrup	
AMARETTO SOUR	24
amaretto, lemon juice, sugar syrup & wonder foam	

BUBBLES.WINE.BEER.SPIRITS

CHAMPAGNE & SPARKLING	
prosecco DOC treviso	12/50
le contesse rose sparkling	14/60
WHITE WINES	
le contesse pino grigio	13/55
chain of ponds chardonnay	11/45
delatite sav blanc	11/45
the family moscato	11/45
torpez rose	14/60
RED WINES	
carnivore shiraz	11/45
cormons pinot nero	14/60
cape margaret cabernet sauvignon	11/45
BEER ON TAP	
great northern	8/10
carlton draught	9/11
4 pines pale ale	10/12
BOTTLED BEER	
corona	10
better beer	10
great northern zero	10
SPIRITS	
loud mouth vodka	11
johnny walker black	11
bulleit bourbon	11
tanqueray gin	11
havana rum	11
rooster tequila	11



FAST
EAST
EAST
EAST



WOLF ON WATTON

EVER



ALL DAY BRUNCH

TOAST _____ 10
choice of sourdough, fruit loaf, rye or multigrain with
choice of house-made jam, vegemite, peanut butter,
nutella, biscoff & honey. VEO.GFO.VO

EGGS ON TOAST _____ 13.5
your choice of poached, scrambled or fried eggs served on
sourdough, rye, multigrain or gluten free toast. GF

BIRRA BENEDICT _____ 28
16 hour slow cooked pulled beef, rich beef consomme,
house made hash brown, 2 poached eggs, confit garlic
hollandaise & salsa verde. GF

BENNY HASH _____ 26
house made hash, poached eggs, confit garlic hollandaise,
salsa verde, choice of bacon or spinach. VEO.GFO

SMASHED AVO _____ 28
smashed avocado, served on sourdough with roasted
pumpkin, pickled onion, whipped feta, pumpkin puree &
topped with crispy sage & pepitas. VE.GFO.VO
+ poached egg 3.5

BIG BAD WOLF _____ 38
eggs your way, sourdough toast, bacon, roast tomato,
baked beans, braised mushrooms, house made hash
brown & chorizo. GFO
+ haloumi 7

BANANA BREAD PORRIDGE _____ 22
organic rolled oats cooked with sweetened spiced banana
puree with your choice of milk & topped with a spiced
cream cheese frosting toasted banana bread crumb & a
bruleed banana. VE

CHILLI RED RIDING HOOD _____ 25
scrambled eggs served on sourdough with sauteed chillies,
mojo rojo sauce, whipped feta, salsa verde & chilli oil.
VE, GFO
+ haloumi 7
+ bacon 6

POTATO & LEEK BAKED EGGS _____ 26
2 eggs baked in a creamy leek sauce with roasted potato
topped with toasted flake almonds & a side of crunchy
turkish bread. VE, GFO

ON THE SIDE

chili oil, aioli, tomato relish 2
mape syrup, ice cream, hollandaise 3
egg, toast 3.5
roast tomato, braised mushrooms, feta 5
spinach, house made hash brown 5
bacon, chorizo, avocado 6
grilled chicken, haloumi, smoked salmon 7
fries & tomato sauce 5/10

SWEET

BIRDS NEST PANCAKE _____ 26
pancake stack topped with toasted spiced walnuts, crunchy
kataifi pastry, pistachio cream & a scoop of ice cream. VE

LUNCH

CHICKEN PARMA _____ 30
house made chicken schnitzel, virginia ham, napoli sauce &
trio of cheese served with a side of chips & mixed leaf salad.

WOLF CHEESEBURGER _____ 27
wagyu beef patty, cheese, caramelised onions, wolf
burger sauce in a brioche bun, served with fries. GFO
+ extra patty 7
+ bacon 6

RISOTTO _____ 26
arborio rice cooked in a leek puree with mushrooms,
chives, parmesan cheese topped with pangratatto & confit
fennel. VE, GFO
+ toast 3.5

HALOUMI FRIES _____ 18
with yoghurt drizzle, lemon wedge & pomegranate.

VE-vegetarian. GF-gluten free. V-vegan. O-option
alterations graciously declined
kindly advise of any allergies
10% surcharge sundays
15% surcharge public holidays
1.6% surcharge amex

SALADS

ROASTED BEETROOT & CITRUS SALAD _____ 26
tender beetroot wedges served on a bed of house made
labneh with macerated orange & grapefruit segments,
whipped feta, watercress, mint with a lemon vinaigrette.
VE.GF

+ grilled chicken 7
+ salmon 7

WINTER VEG SALAD _____ 25
roasted pumpkin, sweet potato, heirloom carrots, beetroot,
rocket, pickled onion & pearl cous cous tossed in a creamy
tahini dressing topped with crumbled feta. VE.GFO.VO
+ grilled chicken 7
+ salmon 7

SIDE SALAD _____ 10
mixed lettuce, medley cherry tomato, pickled red
onion, cucumber & house dressing. VE.GF.V

SUR

[UNDER 10]

eggs on toast w bacon. GFO 12
kids pancake w maple & vanilla ice cream. 12
fresh yoghurt w banana, strawberries, honey. 9
cheeseburger w chips. GFO 15
nuggets & chips. GFO 12
pasta w napoli sauce & parmesan cheese. 15