



For the Table

Marinated Olives df, nga, nf Burnt orange & fennel.	14
Chargrilled Sourdough Burnt leek butter.	7 per slice
Market Oysters Minimum of 3 Raw , pink peppercorn mignonette. df, nga, nf Beer battered , tartare sauce. df, nf	7 / 75
Charcuterie dfo, ngo, nf A selection of cured meats, pickled organic vegetables & sourdough.	44
Cheese Selection v, ngo, nfo Local & international cheeses, house made relish, quince puree, walnuts, sourdough & crackers.	38

Signature Lunch Plates

Fish Finger Sandwich nf Crumbed catch of the day, gentleman’s relish, dressed baby cos lettuce, white bread.	28
Reuben Sandwich nf Smoked brisket pastrami, kimchi, dijon, tarragon mayo, swiss, sourdough, Russian dressing.	28
Caesar Salad vo, ngo, nfo Cos lettuce, aged parmesan, anchovies, croutons, shaved egg yolk, Caesar dressing. Add Chargrilled chicken thigh. +8	24

Sides

Truffle Mac n’ Cheese vo, nf Three cheese bechamel, black truffle.	16 each, three for 42	Creamed Spinach v, nf Three cheese bechamel, spinach purée, fresh baby spinach, olive oil.
Patatas Bravas nga, nf Pickled walnut brown sauce, caramelised onions.		Caesar Salad nga, nf Cos lettuce, Caesar dressing, cured egg yolk, parmesan.
Triple Cooked Fries vo, ngo, df Crayfish salt, black garlic mayonnaise.		Warmed Seasonal Tomato Salad v, df, nga, nf Confit garlic oil.
Mushroom Selection dfo, nga, nf Port & balsamic glaze.		
Chargrilled Green Beans v, nga, nf Bearnaise, smoked paprika salt.		

We try our best, but our kitchen is not completely free of gluten. Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.

WOLF EXPRESS LUNCH

Two courses - Entrée & Main - 59

Entrées

Crudo df, nga Line caught Kingfish, almond milk, burnt lemon oil, chilli pickled grape, watercress.	23
Wagyu Steak Tartare dfo, ngo, nf New Zealand Wagyu rump, dijon, chive, shallot, balsamic, pecorino Romano, cured egg yolk, potato crisps.	28
Duck Liver Parfait ngo, nfo Sauternes gel, candied hazelnut, sourdough crisps.	28
Crayfish Eclair nf Butter poached crayfish tail, kewpie mayonnaise, chive, burnt lemon.	24
Seasonal Tomato Selection v, nga, nf Buffalo mozzarella, balsamic, basil oil.	26

Mains

Steak Frites nga, nf Butcher’s choice, pomme frites, watercress salad, sauce poivre.	40
Line Caught Catch of the Day nga, nf Tartare buerre Blanc, dressed fennel salad, served medium-rare.	39
Chargrilled Lamb Chops nga, nf Labneh, chickpea tagine, lamb jus.	38
Fish & Chips nf Line caught fish, hand cut crayfish salted fries, tartare sauce, watercress salad.	38
Mushroom Gnocchi v, nf Smoked onion soubise, confit mushroom, grana Padano parmesan.	38

v vegetarian - vo vegetarian optional - df dairy free - dfo dairy free optional
nga no gluten added - ngo no gluten optional - nf nut free - nfo nut free optional

Steak

Wagyu

The mastery of heritage, lineage, husbandry and expertise meet the purity of grass, grain, water and air. Wagyu is produced primarily from the Japanese Black (Kuroge) cow and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given, which indicates excellent marbling, colour, fat quality and texture. This is achieved by raising cattle in a stress-free grazing environment and by preserving their Wagyu heritage.

Kagoshima A5

Our Kagoshima comes from Ito Wagyu. Ito breeds its own Kuroge Washu cattle on small farms, where they are nurtured like a part of the family and fed with grass, rice straw and silage. This results in a highly marbled, extremely delicate meat.

Tomahawk

Dry aged for 28 days, pre-cut for service.
Served with your choice of three sauces.

Ribeye

300g
High grade marbling, dry aged for 28 days.

Sirloin

250g
Dry aged on the bone for 28 days.

Eye Fillet

200g
Grain finished for 200 days.

Butcher’s Choice

Our Chefs work closely with local suppliers to offer a variety of unique cuts. Ask your server what we have on offer.

Sauces

Steaks are served with your choice of sauce or butter.
Smoked whisky & mushroom demi-glaze nga, nf
Creamy green peppercorn nga, nf
Bone marrow bordelaise df, nga, nf
Bearnaise nga, nf
Beef fat chimichurri df, nga, nf

Butters

Café de Paris nga, nf
Truffle nf

Dessert

Brown Sugar Custard Tart v Fig leaf ice cream.	14
Apricot & Chamomile Mille-feuille v Pompona vanilla, creme diplomat, apricot sauce.	14
Sorbet Selection v, df, nga, nf House-made sorbet, ask your server for today’s flavours.	14