

DRINK

HOT DRINKS

FIVE SENSES SPECIALTY COFFEE	
HOT CHOCOLATE HUSH BLEND WHITE OR COCOA (21%)	
small	4.8
medium	5.8
large - served in takeaway cup	6.8
magic	5.2
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
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MILKSHAKE

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

ORANGE (MIX & MATCH)	10
APPLE (MIX & MATCH)	10
WATERMELON (MIX & MATCH)	10
IMMUNITY	12
apple, 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

MATCHA MADNESS	14
matcha powder, banana, oat milk & chia seeds. + 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

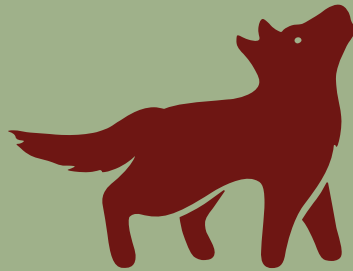
WHITE WINES	
le contesse pino grigio	13/55
chain of ponds chardonnay	11/45
delatite sav blanc	11/45
the family moscato	11/45
torpez rose	14/60

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



WOLF ON WATTON

TEST AS THE



OUR FAVORITE



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. GFO	
PORK BELLY BENEDICT _____	28
tonkatsu glazed slow roasted pork belly served on a house-made potato hash with a creamy gochujang sauce and two poached eggs topped with cider hollandaise & furikake.	
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 on sourdough toast served with pea purée, edamame, green nahm jim, furikake and alfalfa sprouts.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
CHERRY BLOSSOM PORRIDGE _____	23
Creamy oats cooked in your choice of milk, topped with vanilla macerated cherries, white chocolate mousse and edible flowers. VE, VO	
CHILLI RED RIDING HOOD _____	26
Scrambled eggs on toasted sourdough topped with lunumiris, shichimi togarashi, chilli oil & coconut labneh. VE, GFO	
+ haloumi	7
+ bacon	6
ZUCCHINI FRITTERS _____	26
3 fritters served with leek sauce, labneh & an apple and fennel salad. VE	
+ poached egg	3.5

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

CHERRY RIPE FRENCH TOAST _____	26
Custard soaked brioche loaf, toasted & served with vanilla macerated cherries, dark chocolate ganache, chocolate soil, coconut cream, shaved coconut and a scoop of vanilla 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.	
BBQ BEEF & BACON BURGER _____	27
Wagyu beef patty, American cheese, bacon, smokey BBQ sauce, served on a toasted brioche bun with a side of fries. GFO	
+ extra patty	7
+ bacon	6
RICOTTA GNOCCHI _____	32
House made ricotta gnocchi pan fried & served with a chorizo and tomato base sauce, topped with crushed pistachios and stracciatella.	
+ 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

SPRING GREEN SALAD _____	24
Snow peas, shaved cucumber, spring onion, shaved radish, walnuts, tossed in a creamy lemon, coriander & basil dressing topped with parmesan and feta. VE.GF	
+ grilled chicken	7
+ salmon	7
MISO EGGPLANT SALAD _____	26
Miso glazed eggplant, quinoa, purple and white cabbage, edamame & cucumber tossed in a creamy tahini dressing .VE.GF.V	
+ grilled chicken	7
+ salmon	7
SIDE SALAD _____	10
mixed lettuce, medley cherry tomato, pickled red onion, cucumber & house dressing. VE.GF.V	



[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	18
nuggets & chips. GFO	12
ricotta gnocchi w napoli sauce & parmesan cheese.	15