



BRUNCH @ WOLF

WHERE LOCALS GATHER TO EAT AND DRINK

ALL DAY BRUNCH

TOAST <i>VEO GFO VO</i>	11
CHOICE OF SOURDOUGH, FRUIT LOAF, RYE OR MULTIGRAIN WITH CHOICE OF HOUSE-MADE JAM, VEGEMITE, PEANUT BUTTER, NUTELLA, BISCOFF, HONEY	
EGGS ON TOAST <i>GFO</i>	14
POACHED, SCRAMBLED OR FRIED EGGS SERVED ON SOURDOUGH, RYE, MULTIGRAIN OR GLUTEN FREE	
AVO X MUSHROOM <i>GF VE</i>	28
TWO POACHED EGGS SERVED ON HOUSEMADE POTATO HASH, TRUFFLE MUSHROOM DUXELLE, AVO PURÉE, SALSA VERDE, CHAMPAGNE HOLLANDAISE	
BENNY HASH BACON <i>GF</i>	28
TWO POACHED EGGS SERVED ON A HOUSEMADE HASH BROWN, BACON, HOLLANDAISE, SALSA VERDE	
SMASHED AVO <i>GFO VE</i>	29
SMASHED AVOCADO ON TOASTED SOURDOUGH, ROASTED PUMPKIN, PEPITAS, KALE, PUMPKIN PURÉE, PICKLED RED ONION, LEMON, POMEGRANATE MOLASSES.	
CHICKEN COTOLETTA BENNY	30
TWO POACHED EGGS SERVED ON A FRIED CHICKEN COTOLETTA, HOLLANDAISE, CAESAR SALAD, SALSA VERDE	
BIG BAD WOLF <i>GFO</i>	38
EGGS YOUR WAY, SOURDOUGH TOAST, BACON, ROAST TOMATO, BAKED BEANS, BRAISED MUSHROOMS, HOUSE MADE HASH BROWN & CHORIZO	
CHILLI RED RIDING HOOD <i>GFO VE</i>	28
SCRAMBLED EGGS ON TOASTED SOURDOUGH, HONEY MACERATED CHILLI, HOT HONEY DRIZZLE, PICKLED CHILLI, PEPPERONATA FRULLATA	
SPANISH OMELETTE <i>GF VE</i>	26
THREE EGG OMELETTE, POTATO, ONIONS, PEPPERS, MANCHEGO CHEESE, MOJO ROJO, SMOKEY AIOLI, LETTUCE	
PEPPERONATA BAKED EGGS <i>GFO VE</i>	27
PEPPERONATA FRULLATA, CENNELINI BEANS, ONIONS, STRACCIATELLA BAKED IN A CAST IRON PAN WITH TWO EGGS TOPPED WITH PARMESAN AND TOASTED CIABATTA	
RICOTTA HOTCAKES <i>VE</i>	27
TWO HOTCAKES, CITRUS INFUSED WHIPPED RICOTTA, MAPLE SYRUP, SPICED WALNUT CRUMB, FRESH BERRIES, MIXED BERRY COMPOTE, VANILLA ICE CREAM	

VE - VEGETARIAN. GF - GLUTEN FREE. V - VEGAN. O - OPTION.

ASSORTED PASTRIES

CROISSANT, DANISH, PORTUGUESE TART, SCROLL, BANANA BREAD. MUFFIN OF THE DAY. BROWNIE. CAKE. COOKIE.

TOASTIES & BREKKY ROLLS

HAM. CHEESE. TOMATO. CROISSANT OR TOASTIE
EGG, BACON, CHEESE TOASTIE
EGG, BACON, CHEESE, AIOLI, TOMATO RELISH BREKKY ROLL
CHICKEN, AVO, CHEESE, AIOLI BREKKY ROLL

LUNCH

RISOTTO ALLA MARINARA <i>GF</i>	30
ARBORIO RICE COOKED IN A TOMATO AND WHITE WINE SUGO, SAUTEED MIXED SEAFOOD, PARSLEY, LEMON	
CALAMARI FRITTI <i>GF</i>	28
LIGHTLY COATED AND FRIED CALAMARI TOSSED IN TAJIN, BLACK GARLIC AIOLI, LEMON	
CHICKEN PARMA	30
HOUSEMADE CHICKEN SCHNITZEL, VIRGINIA HAM, NAPOLI SAUCE, TRIO OF CHEESE, SIDE OF CHIPS, SALAD	
BBQ BEEF & BACON BURGER	30
WAGYU BEEF PATTY, AMERICAN CHEESE, BACON, ONION RINGS, SMOKEY BBQ SAUCE, SERVED ON A TOASTED BRIOCHE BUN, SIDE OF FRIES	
HALOUMI FRIES <i>GF VE</i>	18
WITH YOGHURT DRIZZLE, LEMON AND POMEGRANATE	
SALAD	
CALAMARI SALAD <i>GF</i>	30
LIGHTLY COATED AND FRIED CRISPY CALAMARI, LETTUCE, ANCHOVY, PICKLED VEG, CHERRY TOMATOES, SALSA VERDE	
PUMPKIN AND RADICCHIO SALAD <i>GF VE</i>	27
ROASTED PUMPKIN, RADICCHIO, ROASTED WALNUTS, CRANBERRIES, KALE, CRUMBLD FETA, CREAMY TAHINI DRESSING, POMEGRANATE MOLASSES, PARMESAN	
PUPS <i>UNDER 10</i>	
EGGS ON CHOICE OF TOAST, BACON <i>GFO</i>	12
KIDS PANCAKE, MAPLE, VANILLA ICE CREAM	12
YOGHURT, BANANA, STRAWBERRIES, HONEY	9
CHEESEBURGER, CHIPS	18
NUGGETS & CHIPS <i>GFO</i>	12

BRUNCH DAILY_WEEKDAYS 7AM-3PM. WEEKENDS 8AM-3PM
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DINNER @ WOLF

DISHES DESIGNED FOR THE TABLE. CREATED TO BE SHARED

ENTREE

FOCACCIA ARTESANA *DF VEG V* 8
WARM FOCACCIA, EVOO, SEA SALT

BERENJENAS FRITAS *VEG* 12
FRIED EGGPLANT, HONEY

BOLETUS AL AJILLO *GF DF VEG V* 12
SAUTÉED WILD MUSHROOMS, GARLIC

ESPÁRRAGOS CON VINAGRETA *GF DF VEG V* 10
ASPARAGUS, VINAIGRETTE, TOASTED ALMONDS

MONTADITOS 15
JAMÓN, ANCHOVY, CHORIZO, CHEESE

QUESO DE CABRA AL HORNO *VEG GF* 18
BAKED GOAT CHEESE, HONEY, HERBS

MAIN

MERLUZA A LA VASCA *GF* 28
BARRAMUNDI, PARSLEY, WHITE WINE SAUCE

COSTILLA DE TERNERA AL CAFÉ *VE* 22
COFFEE BRAISED BEEF SPARE RIB, POTATO ESPUMA,
PICKLED CHILLI

PAELLA DE POLLO Y CHORIZO 25
SAFFRON-INFUSED RICE, CHICKEN, SPANISH CHORIZO,
CAPSICUM, ONION, SMOKED PAPRIKA BROTH

POLLO A LA PARMESANA 30
CHICKEN SCHNITZEL, JAMON, ROMESCO, MANCHEGO

CALAMARES FRITOS *GF DF* 25
SQUID, BLACK GARLIC, AIOLI, TAJIN

SIDES

PATATAS BRAVAS *GF DF VEG* 15
FRIED POTATOES, AIOLI, BRAVAS SAUCE

CHIPS 10

FENNEL SALAD *GF DF VEG* 15
FENNEL, APPLE, MIXED LEAF LETTUCE, VINAIGRETTE

CHORIZO A LA SIDRA 15
CHORIZO, HALLOUMI, RED WINE POACHED PEAR.

DESSERT

CREMA CATALANA *GF VEG* 16
SILKY CUSTARD, CARAMELIZED SUGAR TOP

TARTA DE QUESO AL ESTILO ESPAÑOL *VEG* 18
BAKED BASQUE CHEESECAKE, HINT OF LEMON

VE - VEGETARIAN. GF - GLUTEN FREE. V - VEGAN.

DINNER_THURS. FRI. SAT NIGHTS FROM 5PM
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