

## SHARE

<b>OYSTERS</b>	<b>\$24/48</b>
1/2 doz or doz natural or champagne granita.	
<b>CHEESY GARLIC BREAD V</b>	<b>\$14</b>
<b>WEDGES V</b>	<b>\$18</b>
Sour cream, sweet chilli sauce.	
<b>CRISPY CALAMARI</b>	<b>\$21</b>
Lemon & pepper spiced calamari, balsamic glaze, aioli.	
<b>POPCORN CHICKEN</b>	<b>\$22</b>
Buttermilk chicken breast, chipotle aioli.	
<b>HOMESTYLE SAUSAGE ROLLS 6pc</b>	<b>\$18</b>
Beef and herb mince, flaky puff pastry, tomato relish.	
<b>TARAMASALATA</b>	<b>\$20</b>
Chargrilled pita, fish roe.	
<b>BURRATA V</b>	<b>\$22</b>
Roasted cherry tomatoes, basil, pistachio, chargrilled sourdough.	
<b>LOADED NACHOS V, VGO</b>	<b>\$20</b>
Corn chips, cheese, guacamole, pico de gallo, refried beans, sour cream. + \$6 beef chilli con carne.	
<b>CHICKEN WINGS</b>	<b>\$22</b>
Buffalo, maple sriracha or honey mustard served with ranch and blue cheese dipping sauce	

## SALAD

<b>CHOPPED SALAD V, VGO</b>	<b>\$22</b>
Tomatoes, cucumber, bulgur wheat, grilled zucchini, greek yoghurt, olives, pan-fired saganaki, pita bread. + \$6 Grilled chicken.	
<b>THAI NOODLE SALAD VG</b>	<b>\$22</b>
Rice noodles, cucumber, mint, coriander, peanuts, shallots & fresh herbs. + \$6 Sesame & soy beef + \$6 Seasonal japanese mushrooms VG	
<b>CAESAR SALAD</b>	<b>\$22</b>
Cos lettuce, crispy bacon, shaved parmesan, garlic, croutons, soft boiled egg, anchovy, ranch dressing. + \$6 Grilled chicken	

## SIDES

<b>CREAMY MASH V</b>	<b>\$14</b>
+\$3 Gravy	
<b>SWEET POTATO FRIES V</b>	<b>\$15</b>
<b>MAC &amp; CHEESE V</b>	<b>\$15</b>
<b>BEER BATTERED CHIPS V</b>	<b>\$12</b>
+\$3 Gravy	
<b>CAULIFLOWER GRATIN V</b>	<b>\$12</b>
<b>ONION RINGS V</b>	<b>\$15</b>
<b>CHARRED BROCCOLINI, ALMONDS VG, GF</b>	<b>\$14</b>

## KIDS

<b>POPCORN CHICKEN &amp; CHIPS</b>	<b>\$14</b>
<b>FISH &amp; CHIPS</b>	<b>\$14</b>
<b>MAC &amp; CHEESE V</b>	<b>\$14</b>

## GRILL

<i>SOUTHERN RANGES GRASS FED BEEF</i>	
<b>300G PORTERHOUSE STEAK GF</b>	<b>\$42</b>
<b>300G SCOTCH STEAK GF</b>	<b>\$49</b>
All steaks served with chips, roquette & parmesan salad. With either, red wine jus, gravy, garlic butter, pepper or mushroom sauce. +\$4 swap to seasonal vegetables, mash or sweet potato.	
<b>BABY BACK RIBS GF</b>	<b>\$34/58</b>
Pork Ribs 500g or 1kg, slow cooked & chargrilled, served with wolf sauce, chips, coleslaw.	

## MAINS

<b>CHICKEN PARMIGIANA VGO</b>	<b>\$29</b>
Crispy panko chicken breast, ham, cheese, napoli sauce, salad, chips.	
<b>CHICKEN SCHNITZEL VGO</b>	<b>\$28</b>
Crispy panko chicken breast, chips, coleslaw, gravy.	
<b>FISH &amp; CHIPS</b>	<b>\$28</b>
Beer-battered cod, chips, green salad, tartar sauce.	
<b>PIE OF THE DAY</b>	<b>\$28</b>
House-made, seasonal sides.	
<b>MARKET FISH</b>	<b>\$32</b>
Locally sourced fresh fish, seasonal sides.	
<b>RIGATONI ALLA VODKA V</b>	<b>\$28</b>
Semolina rigatoni, vodka sauce, stracciatella, basil.	

## BURGERS

*ALL BURGERS SERVED WITH CHIPS*

<b>THE WOLF CHEESEBURGER</b>	<b>\$27</b>
Beef patty, swiss cheese, caramelised onion, pickles, bacon, burger sauce.	
<b>STEAK SANDWICH</b>	<b>\$28</b>
Steak, bacon, swiss cheese, caramelized onion, aioli, mustard, roquette.	
<b>VEGAN CHEESEBURGER VG</b>	<b>\$27</b>
Beyond beef patty, cheese, caramelised onion, pickles, bacon, burger sauce.	
<b>LOUISIANA FRIED CHICKEN BURGER</b>	<b>\$27</b>
Buttermilk chipotle chicken, coleslaw, sweet spicy pickles. + Bacon \$3 Egg \$2 Cheese \$2 + Gluten free bun \$3	

## DESSERTS

<b>CHOCOLATE FONDANT</b>	<b>\$14</b>
Freeze dried raspberry, chantilly cream, praline.	
<b>STICKY DATE PUDDING</b>	<b>\$14</b>
Butterscotch sauce, ice cream.	

*GF - Gluten Free VG - Vegan VGO - Vegan Option V - Vegetarian*

*Gluten free may not be suitable for coeliac.  
Service charge 10% Sundays & 15% Public Holidays  
1.65% surcharge on all card transactions*

