



# White Wolf

bistro & bar

## Breads & Snacks

<b>Warm Marinated Olives</b> , orange zest (v + gf)	8
<b>House Bread</b> , EVOO, balsamic (v)	8
<b>Mushrooms Bruschetta</b> , toasted bread, shiitake & forest mushrooms, camembert cheese (v)	each 6
<b>Arancini</b> , risotto, zucchini, taleggio, truffle mayo (v)	each 6

## Starters & Sharing Plates

<b>Burrata</b> , sliced roma tomatoes, creamy burrata, pine nuts, black olives, anchovies, EVOO, toasted ciabatta (v)	25
<b>Gratin Harvey Bay scallops</b> , garlic chili butter, aromatic bread crumbs, fresh lemon (3 scallops) extra scallop + 7	21
<b>Salt &amp; Pepper Calamari</b> , Sichuan pepper, snow pea tendrils, tartar sauce	16
<b>Garlic King Prawns</b> , white wine, butter, chilli, basil, char grilled bread (3 prawns) extra prawn + 9	27
<b>Slow Cooked Lamb Meatballs</b> , Mediterranean yoghurt sauce, aromatic bread (4 meatballs) extra meatball + 4	19
<b>Twice Cooked Lamb Ribs</b> , sour Asian slaw, Sichuan pepper (4 ribs) extra rib + 6	22
<b>Antipasto Board</b> , prosciutto di Parma, fennel salami, cacciatore salami, olive tapenade, cornichons, soft cheese, toasted bread	28

## White Wolf Salads

<b>Marinated Chicken</b> , baby spinach, avocado, cabbage, pepita seeds, sweet chili, soy sauce	26
<b>Slow Cooked Pork Belly</b> , crisp Asian slaw, green apple, toasted almonds, balsamic reduction	28
<b>Super Salad</b> , orzo, red quinoa, baby spinach, sweet potato, broccolini, avocado, feta, roasted pine nuts, lime dressing (v + gf)	25

## Burgers (all served with unlimited fries)

<b>Beef Burger</b> , crispy bacon, American cheese, lettuce, fresh tomato, pickles, BBQ sauce	21
<b>Grilled Chicken Burger</b> , sautéed mushrooms, grilled chicken, pancetta, truffle aioli	22
<b>Pork Belly Burger</b> , spicy cold slaw, apple, chilli mayo	21
<b>Stone &amp; Wood Battered Barramundi Burger</b> , lettuce, tomatoes, tartar sauce	24

## Pasta + Gnocchi + Risotto

<b>Beef Ragù</b> , conchiglioni pasta, 8 hours slow cooked beef ragù, crushed tomatoes	30
<b>Spaghetti Puttanesca</b> , confit tomatoes, Mediterranean olives, garlic, capers, chili, fresh basil (v)	24
<b>Chicken &amp; Truffle Linguine</b> , shiitake mushrooms, baby spinach, thyme, parmesan cheese	30
<b>Baked Gnocchi</b> , shaved zucchini, taleggio cheese, walnuts, aromatic sage (v)	29
<b>Shiitake &amp; Forest Mushrooms Risotto</b> , carnaroli camembert cheese, port reduction (v + gf)	30
<b>Seafood Linguine</b> , half bug, prawns, calamari, fresh market fish, vongole, cherry tomatoes, garlic, chili, EVOO	37

## Mains

<b>Stone &amp; Wood Battered New Zealand Hoki</b> , mediterranean salad, beer battered fries, tartar sauce	28
<b>Crispy Skin Barramundi</b> , green pea mash, oven roasted sweet potatoes, pine nuts, fried leek, samphire	34
<b>500g Thai Style Chicken</b> , coriander, fresh chilli, toasted coconut chips, cashew nuts, kaffir lime, nam Jim sauce	36
<b>350g Scotch Filet Steak</b> (300-days grain fed Thousand Guineas 2+ marble score), potato gratin millefoglie, seasonal green vegetables, red wine jus (gf)	39
<b>250g Eye Fillet Steak</b> (300-day grain fed – Black Angus Darling Downs), potato gratin millefoglie, seasonal green vegetables, red wine jus (gf)	49

## Large Sharing Mains (serves 2 to 4 people)

<b>½ or 1kg Lamb Shoulder</b> slow cooked in sheep milk, rainbow slaw salad, cherry demi-glace (gf)	38 / 69
<b>500g Black Angus Chateaubriand</b> (300-day grain fed - Darling Downs), roasted potatoes, seasonal green vegetables, red wine jus (gf)	110
<b>Hot Seafood Platter</b> , grilled prawns, grilled calamari, Stone & Wood battered whiting, grilled barramundi, fries, choice of two sides	120

## Sides

<b>Beer Battered Fries</b> , aioli (v)	10
<b>Green Beans</b> , tomato sugo, toasted almonds (v + gf)	12
<b>Broccolini Naples Style</b> , chili, garlic (v + gf)	12
<b>Truffle Mash Potatoes</b> , black pepper (v + gf)	9
<b>Fresh Rocket</b> , parmesan scallions, pears, balsamic reduction (v + gf)	12

## Desserts

<b>Orange Crème Brulee</b> , house made amaretto biscuit, fresh strawberries, dehydrated orange crumbs (gf)	16
<b>Chocolate Fondant</b> , salted caramel coulis, pistachio ice cream, black Sarawak pepper	16
<b>Tiramisu</b> , house made savoiardi biscuits dipped in coffee & caramel, mascarpone cream, chocolate & nut crumbs, chocolate mousse	16
<b>White Chocolate Panna Cotta</b> , sweet potato & orange cream, pistachio praline	16
<b>Cheese Board</b> , taleggio cheese, camembert cheese, pecorino cheese, quince, honey truffle butter, apple, house bread (v)	24

(v = vegetarian) (gf = gluten free)

15% Surcharge on Sunday & Public Holidays



Lunch & Dinner

Menu