



White Wolf

bistro & bar

3 Course Menu \$65 Per Person

Starters

(1 sharing dish for every 4 people)

Olives, marinated with, organo, garlic, orange zest (v + gf)

House bread, confit garlic, dukkha, EVOO (v)

Entree

(1 sharing dish for every 4 people)

Salt & Pepper Calamari, Sichuan pepper, snow pea tendrils, tartar sauce

Antipasto Board, prosciutto di Parma, fennel salami, cacciatore salami, olive tapenade, cornichons, soft cheese, toasted bread

Choice Of Mains

Beef Ragout, 8 hours slow cooked, Italian artisan trofie pasta

Risotto, beetroot, goat cheese mousse, pistachio, port jus (v)

250g Black Angus Eye Fillet, millefoglie potatoes, sautéed spinach, celeriac pure, port red wine jus (gf)

Fish of the day, chef's fresh grilled fish special

Add 2 sharing desserts + \$25

Orange Crème Brule, amaretto biscuit, fresh strawberries (gf)

Chocolate Mousse, salted caramel, raspberry, chocolate ice cream, shaved coconut

(v = vegetarian) (gf = gluten free)

15% Surcharge on Public Holidays

One bill per table