



White Wolf

bistro & bar

Oysters

Natural , slice of lemon (gf)	4 each
Spicy Bloody Mary , vodka, tabasco, tomato juice, lemon, dill (gf)	5 each
Tempura , crispy prosciutto, chilli aioli, lime zest (gf)	6 each

Bread & Snacks

Olives , marinated with, oregano, garlic, orange zest (v + gf)	8
Classic Bruschetta , sourdough, tomatoes, basil, garlic, EVOO (v)	5 each
French Baguette , butter & garlic, dukkha, EVOO (v)	10
Arancini , truffle risotto, taleggio cheese, aioli (v)	6 each
Charcuterie Plate , salame, prosciutto, pickles (gf)	15

Entrees

Burrata , sliced Roma tomatoes, creamy burrata, pine nuts, black olives, anchovies, capers, EVOO (gf)	23
Salt & Pepper Calamari , Sichuan pepper, aioli (gf)	16
Garlic King Prawns , bisque sauce, butter, chilli, garlic, lemon (gf)	29
Black Angus Beef Carpaccio , horseradish cream, rocket, croutons, cherry tomatoes, shaved grana	24
Bangalow Pork Belly , fennel & orange, mustard dressing (gf)	23

(v = vegetarian gf = gluten free)

No split bills for groups of 6 or more

10% surcharge on Sunday and Public Holidays

PASTA

Spaghetti Puttanesca , tomatoes, olives, garlic, capers, chili (v)	24
Beef Ragout , 8 hours slow cooked, trofie pasta, parmesan	26
Lasagna , bechamel sauce, basil pesto, potatoes, beans, ricotta cheese, pine nuts (v)	28
Risotto , mushrooms, truffle oil, parmesan cheese (v + gf)	28
Gnocchi , oven baked house made gnocchi, taleggio cheese, hazelnut crumbs (v + gf)	27
Seafood Linguine , prawns, calamari, fresh market fish, clams, garlic, chili, fresh basil	36

MAINS

Crispy Skin Salmon , mash potatoes, asparagus, lemon butter	29
250g Black Angus Eye Fillet , pan fried greens, mash potatoes, jus (gf)	42
500g Slow Cooked Lamb Shoulder , cucumber salad, roasted herbs chat potatoes, jus (gf)	36
Super Salad , mix quinoa, sweet potato, broccoli, avocado, feta, roasted pine nuts, olives, chilli, lime dressing (v + gf)	26

Sides & Salads

Beer Battered Fries , aioli (v + vg)	12
Pan Fried Greens , chef's selection of daily vegetables	14
Cucumber Salad , fennel, radish, orange, olives, dill, lime dressing	15

Desserts

Orange Crème Brule , amaretto biscuit, fresh strawberries (gf)	16
Lemon Tart , lemon curd, pistachio, lemon sorbet, raspberry coulis	16
Tiramisu , savoiardi, coffee, mascarpone, cocoa	16

Kids Menu (12 years & under) 10 each

Fried Chicken & chips | Fried Fish & chips | Rigatoni in Napoli sauce
Rigatoni with slow cooked beef ragu | Beef Cheese Burger & chips