

THE WOLF

D I N I N G | W I N E | D E L I | B A C K B A R

Complimentary bread with truffle butter

Additional Bread (gfo) (dfo) 6

Oysters Natural (6) 36
shucked to order, mignonette (gf) (df)

Duck Liver Parfait 19
cherry chutney, brioche toast.

2 Dressed oysters 18
apple Jalapeno Granita (gf)

Oxheart Tomatoes 22
woodfired Oxheart Tomato, filled with ratatouille, wild mushrooms,
pinenut puree (v)

Steak Tartare 35
beautifully seasoned MB7 Wagyu, cornichons, capers,
eschalot, mustard, herbs, yolk & charred baguette

Ocean Trout 32
confit, roe(fish eggs), peas, parsley, buttermilk nage (gf)

Tiger Prawns 34
cardamon bisque, coconut cauliflower purée (gfo)

Confit Chicken Terrine 26
Gympie free range, foraged mushroom, pancetta, pistachio
and accompaniments (gf option) (df)

Menus are subject to change due to seasonality & supply
www.rebelo.com.au/wolfdiningandbar
The Wolf, Shop A, 260 Queen St, Brisbane City, QLD 4000

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3 Course (VO)
96pp whole table only
Wine Pairing 58pp

Artisan Sourdough Baguette
Whipped Truffle Butter (gfo)

Entree (choice)

Ocean Trout confit, roe, peas, parsley, buttermilk nage (gf)
Confit Chicken Terrine Gympie free range, foraged mushroom, pancetta, pistachio and accompaniments (gf option) (df)
Oxheart Tomatoes woodfired Oxheart Tomato, filled with ratatouille, wild mushrooms, pinenut puree (v)

2021 Christophe Patrice, Chablis, Burgundy France

Main (choice)

Market Fish de Jour herb & parmesan crusted market fish, ratatouille, zucchini flower with scallop, basil beau blanc
Chevre Agnolotti thyme, charred onion, asparagus, truffle (v)

2022 Canal Grando, Pinot Grigio, Venezia Italy

Or additional 15pp

Sirloin steak MB 6+, bordelaise sauce, watercress salad (gf)

2022 Curator, Shiraz, Barossa Valley, SA

Dessert (choice)

Chocolate Tart Chocolate Cremeux, raspberries, Madagascan vanilla, raspberry sorbet
Fromage & Condiments

2022 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley, France

Petit Fours
Chefs selection

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Plat du Jour \$44
Mon – Wed Lunch & Dinner

Poisson du Jour à la Meunière (gf)
Brown butter, lemon, parsley, capers, anchovies, grilled lemon

Chicken Coteletta
Napoli, roast cherry tomatoes, shaved fennel, pecorino

Roquefort Soufflé (v)
Double baked Roquefort soufflé, macadamia praline & poached pears

Butchers Cut of the Day (gf)
Steak frites, Café de Paris butter

Sides

Crispy Confit Potato, Béarnaise (gf)	16
Broccolini, Charred, almond cream, toasted almonds (gf) (df)	16
Cauliflower, Gratin, gruyere	16
Gem Cos, Pangratatto, pancetta, vinaigrette (dfo) (df)	14
Frites, Truffle salt, tarragon mayonnaise (gf)	13

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Moreton Bay Bug Linguini	58
Moreton Bay Bug Linguini, confit fennel, bisque, chill, garlic, parsley	
Duck Breast	57
Aylesbury Duck Breast, charcoal roasted, smoked honey, parsnip cream, charred cos lettuce, petit pois a la francaise (gf)	
Chèvre Agnolotti	45
Thyme, charred onion, asparagus, truffle (v)	
Market Fish du Jour	MP
Herb & parmesan crusted Market Fish, ratatouille, scallop filled zucchini flower, basil beurre blanc (gfo)	
Steak Au poivre	82
Tenderloin Wagyu MB 7+, Qld peppercorns, cavolo nero, cognac, confit thyme potato (dfo) (gf)	
Rib Fillet	74
MB 5 bordelaise sauce & watercress salad (gf)	
Rump Cap	63
MB 7 mushroom & madeira sauce, smoked wagyu fat potato parve (gf)	
+ Foie Gras	15
Crispy Confit Potato, Béarnaise (gf)	16
Broccolini, Charred, almond cream, toasted almonds (gf) (df).	16
Cauliflower, Gratin, gruyere	16
Gem Cos, Pangratatto, pancetta, vinaigrette (dfo) (gf)	14
Frites, Truffle salt, tarragon mayonnaise (gf)	13

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Chocolate Tart	18
chocolate Cremeux, raspberries, Madagascan vanilla, raspberry sorbet	
Granita	18
orange vodka granita, orange gel, berries, edible flowers bee pollen. (gf) (df) (vg)	
Fromage Selection with condiments	14/24/34
Dessert Wine	
2022 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley	18
Armagnac & Cognac (30ml)	
Delord 1985, Bas-Armagnac, France	20
Delord VSOP, Bas-Armagnac, France	19
Hennessy XO, Cognac, France	24
Hennessy VSOP, Cognac., France	15
Calvados (30ml)	
Christian Drouin XO, Calvados, France	24
Sherry (75ml)	
Don Zoilo, Williams & Humbert Collection, Pedro Ximenez 15yo	14
José Estévez, Valdespino, Pedro Ximenez	10
Port (60ml)	
Kopke, Reserve Tawny, Porto Matured in Wood	12

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