

THE WOLF

DELI
DINING
WINE
BAR

Plat du Jour \$39

Mon – Wed Lunch & Dinner (early week special)

Artisan Sourdough Baguette
Whipped Truffle Butter (gfo)

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

Poulet Grille Breast (gf)
Charcoal grilled, EVOO mash, olive tapenade & sauce vierge

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

Butchers Cut of the Day (gf)
Horseradish & tarragon sauce with frites

**Included Chef's Selection of Side*

Extras

Crispy Confit Potato, Béarnaise (gf) 16

Broccolini, Charred, Almond Cream, Toasted Almonds (gf) (df)

Cauliflower, Gratin, Gruyere 16

Gem Cos, Pangratatto, Pancetta, Vinaigrette (dfo) (df) 14

Truffle Fries, Truffle salt, Tarragon Mayonnaise (gf) 13

Menus are subject to change due to seasonality & supply

www.wolf260queen.com.au

The Wolf, Shop A, 260 Queen St, Brisbane City, QLD 4000

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3 Course (VO)
90pp whole table only
Wine Pairing 55pp

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)

2021 Christophe Patrice, Chardonnay, Burgundy France

Main (choice)

Market Fish de Jour, sauce vermouth, fish croquettes, leeks, baby turnips
Chevre Agnolotti, Thyme, charred onion, asparagus, truffle (v)

2022 Canal Grando, Pinot Grigio, Venezia Italy

Or additional 15pp

Sirloin steak, MB 6+, Café de Paris butter, bordelaise sauce
watercress salad (gf)

2022 Curator, Shiraz, Barossa Valley, SA

Dessert (choice)

Crème Brulée
Crème Brulée, seasonal fruits (gf)
Fromage & Condiments

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

Petit Fours

Chefs selection

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A la carte

Complimentary Bread with truffle Butter

Additional Bread (gfo) (dfo) 6

Oysters Natural (6) 30

Shucked to order, Mignonette (gf) (df)

Duck Liver Parfait 17

Cherry Chutney, Brioche Toast.

2 Dressed oysters 17

Apple Jalapeno Granita (gf)

Salt Baked Celeriac 19

Pickled Kohlrabi, Hazelnut, Curry Spiced Aioli,

Rein Vein Sorrel (v)

Scallops (3) 32

Pancetta, Potato Puree, Puff Pastry

Ocean Trout 30

Confit, Roe, Peas, Parsley, Buttermilk Nage (gf)

Tiger Prawns 32

Cardamon Bisque, Coconut, Cauliflower Purée (gfo)

Confit Chicken Terrine

Gympie free range, foraged mushroom, pancetta, pistachio and accompaniments (gf option) (df)

Lobster & Scallop Ravioli 65

Broadbean puree, romesco sauce, bisque foam, avruga caviar & lemon balm

Duck Breast 55

Ironbark smoked duck breast, pea puree, potato mash, Brulé fig, Parfait (gf)

Chèvre Agnolotti 45

Thyme, charred onion, asparagus, truffle (v)

Market Fish du Jour MP

Sauce vermouth, fish croquettes, leeks, braised fennel

Steak Au poivre 65

Tenderloin Wagyu MB 9+, Cavolo Nero, Cognac

Confit Potato (dfo) (gf)

Sirloin steak 59

MB 6+, Café de Paris butter, Bordelaise Sauce

Watercress Salad (gf)

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

French Fries, Truffle salt, Tarragon Mayonnaise (gf) 13

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Chocolate Cremeux 18

White chocolate cremeux, dark choc ganache, strawberry sorbet, almond sable, strawberry gel.

Crème Brulée 17

Crème brulée, summer fruits (gf)

Granita 16

Orange vodka granita, orange gel, berries, edible flowers
bee pollen. (gf) (df) (vg)

Fromage Selection with condiments 14/24/34

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