

# All Day Menu

Please Note: There is a 15% Surcharge on Weekends + Public Holidays

Eggs Your Way: Poached, Fried or Folded  
On Buttered Sourdough (GFO, V) \$11

Sides, Add To Any Dish:  
+ Hash Brown \$2.5  
+ Kyle's Chilli Jam \$2.5  
+ Hollandaise \$2.5  
+ Poached Egg \$3  
+ Kale \$3  
+ Bacon \$4.5  
+ Chorizo \$6  
+ Roasted Cherry Tomatoes \$3.5  
+ Medley of Mushrooms \$4  
+ Half Avocado \$4.5  
+ Whipped Goats Feta \$3.5  
+ House Made Pastrami \$5.5  
+ House Made Rosti \$4

Porridge: Creamy Oats, Poached Apple, Toasted  
Seeds, Brown Sugar + Espresso Butter (GF) \$13

Seasonal Fruit: on Toast w Whipped Ricotta + Honey  
on Dark Rye \$15

Mushroom Toast: Roast Mushrooms, Charred Shallot  
Cream, House Hot Sauce + Fried Sage on Buttered  
Sourdough (GFO) \$16

Autumn Avocado: Sliced Avocado, Pickled Red Onion  
+ Sweet Potato Crisps on Buttered Multigrain Toast w  
Chilli Jam (GFO) \$17

Mushroom Scramble: Folded Eggs, Truffle Roast  
Mushrooms, Whipped Goats Feta + Chives on Buttered  
Sourdough (GFO) \$19

Turkish Eggs: Poached Eggs, Garlic Yoghurt, Chilli Butter,  
Chimichurri on Buttered Sourdough (GFO) \$20

Berries + Cream: Fried Hot Jam Doughnuts, Berry  
Compote + Crème Fraiche \$20

Benedict: House Made Potato Rosti, Poached Eggs,  
Smoked Hollandaise + House Made Pickles (GF)  
- Roast Mushrooms \$21  
- House Made Pastrami \$25

Not Fish + Chips: House Made Potato Rosti, Topped w  
Whipped Fish Roe, Soft Egg, Pickled Red Onion, Caper  
Berries, Salt + Vinegar Spice \$21

Wagyu Cheeseburger: 150g Wagyu Burger, Japanese  
Mayo, Ketchup, American Mustard, House Made Pickles  
+ White Onion on a Milk Bun w Fries \$23

Salmon: Cured Salmon, Sauce Gribiche, Soft Egg +  
Caper Berries w Toasted Sourdough \$23

Roast Chicken: Roasted Free Range Chicken Maryland,  
Warm Green Beans and Potato Salad w Chimichurri (GF) \$26

Small Hot Fries \$6  
Large Hot Fries \$9  
+ Chilli Jam Mayo \$2.5

# Drinks

Espresso \$4  
Cap/FW/Latte/LB Reg \$4.8  
Large \$5.7  
Jumbo \$6.5  
Hot Choc /Hot Mocha / Chai Reg \$5  
Large \$5.8  
Jumbo \$6.5  
Extra Shot/Decaf/Soy/Almond/Oat +.60

Pupacino \$3.5  
Babyccino \$2.5

Cold Brew \$6  
Iced Latte/LB/Chai \$7  
With Ice Cream \$8.5  
Milk Shake \$8  
Fruit Smoothie \$9.5  
Banana Smoothie \$9.5  
Mango, Banana + Passion Fruit \$10

Soft Drinks Emma & Toms \$3.8—\$5.5  
Spider with Portello or Raspberry Lemonade \$7

## Counter (Until Sold Out)

Hot Jam Donut \$3  
Almond Croissant \$6.5  
Plain Croissant \$5.5  
Indulgent Cookie \$5.5  
Served warm with Ice cream \$9  
Cinnamon Scroll \$6.5

\* Please see counter for daily specials

## Kids (12 Years + Under)

1 Egg on Toast (Poached, Fried or Folded) \$8

Beef Slider: Cheese + Tomato Sauce On a Brioche  
Bun w Fries \$10

Hot Jam Donut w Vanilla Ice Cream + Sprinkles \$8

Mini Milkshake \$5  
Babyccino with Marshmallow \$2.5

Small Hot Fries \$6  
Large Hot Fries \$9  
+ Chilli Jam Mayo \$2.5

V - Vegetarian  
VE - Vegan  
GF - Gluten Free  
GFO - Gluten Free Option

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# Retail

Kyle's Chilli Jam \$10

Oat Milk \$6  
Happy Happy Soy Boy \$6  
Milk Lab Almond \$6  
Milk Lab Lactose Free \$6  
Raw C Coconut Water \$6  
Riverina Milk - Skinny \$5.5

Single Origin Killer Bee 1kg \$55  
Single Origin Killer Bee 250g \$24  
AWOL (Decaf Beans) 1kg \$56  
AWOL (Decaf Beans) 250g \$25

## Happy Hour

Friday, Saturday and Sunday 2pm till close

Wine + Bubbles \$7  
Beer + Seltzer \$7

Aperol Spritz \$10  
Mimosa \$9  
Spicy Vodka Pash \$9

Small Hot Fries \$6  
Large Hot Fries \$9  
+ Chilli Jam Mayo \$2.5

## Bottomless Brunch

Friday, Saturday + Sunday From 10am \$59

Any Menu Dish + Bottomless Prosecco, Mimosas  
Spicy Vodka Pash or Spritz For 1.5 Hours.

It's one in, all in for the table.

# Little Wolf

# Wine

Wine	Region	Glass	Bottle
Tar & Roses N.V. Prosecco	King Valley	\$9.5	\$40
LaLa Land Pinot Gris	Nth West VIC	\$10	\$43
In Dreams Chardonnay	Yarra Valley	\$12	\$45
Alkoomi Sauvignon Blanc	Franklin River WA	\$10	\$42
Petite D'Amour Rose By Rameau			
D'Or IGP Mediteranee	FRANCE	\$9	\$39
Sticks Pinot Noir	Yarra Valley VIC	\$11	\$40
Aquilani Sangiovese	Tuscany ITALY	\$13	\$50
Motley Cru Shiraz	Central VIC	\$11	\$40

## Beer and Seltzer

Wolf of the Willows

Independently Brewed in Mordiallic

Crisp Lager - Low Cal

Subtle Citrus Hop Notes + a Light, Dry Profile \$12

Wolf PUP

Hazy Pale Ale Light on Malt with Fruity Hops

Tasty and Mashable \$11

XPA—Extra Pale Ale

Passionfruit, Citrus with subtle Biscuity Malt \$12.5

Wolf of the Willows Hard Seltzer

Alcoholic Sparkling water—All Natural,

Low Sugar, Low Calorie and Vegan Friendly

Served over Ice Aqua Boogie Cola

\$11

The Pacific— Mango and Pineapple

\$11

## Cocktails

Aperol Spritz

\$15

Mimosa

\$13

Spicy Vodka Pash

\$13