

All Day Menu

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
+ Poached Egg \$3
+ Kale \$3
+ Bacon \$4.5
+ Chorizo \$6
+ Charred Seasonal Greens \$5
+ Roasted Cherry Tomatoes \$3.5
+ Medley of Mushrooms \$4
+ Half Avocado \$4.5
+ Fried Chicken \$5

House Made Corn Bread: Served Warm
w Whipped Butter + Honey \$8

Summer Bircher: Oats Soaked In Maple + Coconut
Yoghurt w Candied Walnut + Seasonal Fruit (GF, Ve) \$13

Breakfast Hash: Crispy Fried Potatoes +
Mushrooms Topped w Two Poached Eggs,
Heirloom Tomato, Avocado + Fresh Herbs (GF, V) \$20

Southern Benny: All House Made Pastrami + Corn
Bread Topped w Poached Eggs, Smokey
Hollandaise + Pickled Zucchini \$25

Avocado Toast: Fresh Avocado, Smashed Peas,
Seasonal Radish, Fresh Herbs + Lemon Oil On
Buttered Multigrain. (VeO, GFO) \$18

Breakfast salad: Charred Seasonal Greens, Red
Capsicum Cream, Toasted Seeds + Two
Poached Eggs. (GF) \$19

Sweet Waffle: Belgian Waffle w Vanilla Ice Cream,
Seasonal Fruit, Candied Walnuts + Lime Syrup (V) \$20

Hot + Dirty Waffle: Belgian Waffle w Hot Honey
Fried Chicken, House Made Pickles + Slaw \$22

Classic Reuben: House Made Pastrami On Rye w
Swiss Cheese, House Made Pickles, Sauerkraut
+ Russian Dressing \$16

Mushroom Reuben: Roasted Field Mushrooms On
Rye w Swiss Cheese, House Made Pickles,
Sauerkraut + Russian Dressing (V) \$15

Cajun Prawn Po-Boy: Cajun Spiced Prawns, Mayo,
Lettuce + Tomato On a Toasted Brioche Roll \$17

Wagyu Cheese + Bacon Burger: Rangers Valley Wagyu
Beef, American Cheddar, Smoked Bacon, Onion
Jam + Mayo On a Milk Bun w Shoe String Fries \$25

Summer Salad: Heirloom + Seasonal Tomatoes,
Seasonal Citrus, Radicchio, Shaved Fennel, Goats
Cheese, Vinaigrette + Fresh Herbs (GF, V, VeO) \$22

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

Soft Drinks Emma & Toms \$4—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

Belgian Waffle, Ice Cream, Sprinkles + Maple
Syrup \$10

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

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

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

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

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

Parachute - Filter Coffee On The Go
5 Pack \$10
10 Pack \$20

Happy Hour

Friday, Saturday and Sunday 2pm - 4pm

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

Aperol Spritz \$10
Mimosa \$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
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 \$14