

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
+ Fried Chicken \$5
+ Roasted Cherry Tomatoes \$3.5
+ Medley of Mushrooms \$4
+ Half Avocado \$4.5

Coconut + Lime Chia Pudding w Passionfruit,
Mango & Toasted Coconut (GF, VE) \$15

Hummus Bowl: House Made Hummus, Roast
Beets, Summer Tomatoes & Pickled Red Onion w
Buttered Sourdough Toast (VE, GFO) \$20

Avocado Toast: Charred Avocado, Whipped Almond,
Green Sauce & Chilli Jam on Buttered Multigrain Toast \$18

Open Omelette w Asparagus, Peas, Roat Beets, Pickled
Red Onion & Mint w Buttered Sourdough Toast (GFO) \$22

French Toast: Deep Fried Brioche, Mascapone, Lemon
Curd & Seasonal Berries \$21

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

Soba Noodle Salad w Seasonal Greens, Mint & Pickled
Red Onion w a Miso Sesame & Soy Dressing (VE) \$22
+ A Poached Egg \$3

Crispy Calamari Tossed in Garlic Oil served w Kewpie
Mayo & Balsamic & Parmigiano Rocket Salad \$23

Chicken Toast: Deep Fried Brioche, Maple Drizzled
Buttermilk Fried Chicken, Fried Egg & House
Made Pickles \$25

Little Wolf Burger: Wagyu Burger OR Fried Chicken
w American Cheddar, Cos, Tomato, Pickles & Burger
Sauce served w Fries \$25

Dips w Toasted Sourdough: Housemade Hummus
& Whipped Almond and Pickles (VE) \$14

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

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

Apologies if we are too busy to Split Bills on Weekends

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

Loose Leaf Tea in a Big Teapot \$5.5
English Breakfast, Earl Grey, Japanese Green,
Lemongrass & Ginger, CHAI
Babyccino \$2.5
Puppaccino \$3.5
Cold Brew \$6
Iced Latte/LB/Chai \$7
+ Ice Cream \$2.5
Milk Shake - Choc, Vanilla, Stawberry, Blue Heaven \$8
Banana Smoothie \$9.5
Mango + Banana + Passionfruit Smoothie \$10
Fruit Smoothie \$9.5
+ Plant Based Vanilla Protien Shot \$2.5

Counter (Until Sold Out)

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

Kids (12 Years + Under)

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

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

Hot Cinnamon 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

Retail

Kyle's Chilli Jam \$10

Oat Milk \$6
Happy Happy Soy Boy \$6
Milk Lab Almond \$6
Milk Lab Lactose Free \$6
Coconut Water \$6
Riverina Milk -Full Cream or Lite \$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 \$9
Beer + Seltzer \$9

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

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

Little Wolf

Wine

Wine	Region	Glass	Bottle
Tar & Roses N.V. Prosecco	King Valley	\$9.5	\$40
LaLa Land Pinot Gris	Nth West VIC	\$12	\$43
Petite D'Amour Rose By Rameau			
D'Or IGP Mediteranee	FRANCE	\$12	\$43
Sticks Pinot Noir	Yarra Valley VIC	\$11	\$40
Motley Cru Shiraz	Central VIC	\$11	\$40

Beer

Wolf of the Willows 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
Carona w Lemon	\$14

Cocktails

Aperol Spritz	\$15
Mimosa	\$13
Spicy Vodka Pash	\$13
Jug of Vodka Seltzer (Serves 3)	\$30
Pineapple & Mango or Cola	