



# DINNER @ WOLF

DISHES DESIGNED FOR THE TABLE. CREATED TO BE SHARED

## ENTREE

**FOCACCIA ARTESANA** *DF VEG V* 8  
WARM FOCACCIA, EVOO, SEA SALT

**BERENJENAS FRITAS** *VEG* 12  
FRIED EGGPLANT, HONEY

**BOLETUS AL AJILLO** *GF DF VEG V* 12  
SAUTÉED WILD MUSHROOMS, GARLIC

**ESPÁRRAGOS CON VINAGRETA** *GF DF VEG V* 10  
ASPARAGUS, VINAIGRETTE, TOASTED ALMONDS

**MONTADITOS** 15  
JAMÓN, ANCHOVY, CHORIZO, CHEESE

**QUESO DE CABRA AL HORNO** *VEG GF* 18  
BAKED GOAT CHEESE, HONEY, HERBS

## MAIN

**MERLUZA A LA VASCA** *GF* 28  
BARRAMUNDI, PARSLEY, WHITE WINE SAUCE

**COSTILLA DE TERNERA AL CAFÉ** *VE* 22  
COFFEE BRAISED BEEF SPARE RIB, POTATO ESPUMA,  
PICKLED CHILLI

**PAELLA DE POLLO Y CHORIZO** 25  
SAFFRON-INFUSED RICE, CHICKEN, SPANISH CHORIZO,  
CAPSICUM, ONION, SMOKED PAPRIKA BROTH

**POLLO A LA PARMESANA** 30  
CHICKEN SCHNITZEL, JAMON, ROMESCO, MANCHEGO

**CALAMARES FRITOS** *GF DF* 25  
SQUID, BLACK GARLIC, AIOLI, TAJIN

## SIDES

**PATATAS BRAVAS** *GF DF VEG* 15  
FRIED POTATOES, AIOLI, BRAVAS SAUCE

**CHIPS** 10

**FENNEL SALAD** *GF DF VEG* 15  
FENNEL, APPLE, MIXED LEAF LETTUCE, VINAIGRETTE

**CHORIZO A LA SIDRA** 15  
CHORIZO, HALLOUMI, RED WINE POACHED PEAR.

## DESSERT

**CREMA CATALANA** *GF VEG* 16  
SILKY CUSTARD, CARAMELIZED SUGAR TOP

**TARTA DE QUESO AL ESTILO ESPAÑOL** *VEG* 18  
BAKED BASQUE CHEESECAKE, HINT OF LEMON

VE - VEGETARIAN. GF - GLUTEN FREE. V - VEGAN.

DINNER\_THURS. FRI. SAT NIGHTS FROM 5PM  
BOOK\_WOLFONWATTON.COM.AU