

WOLF

START

Shelly Bay bakery sourdough v	
Home cultured butter	11
Burnt orange marinated olives v / ve / gf / df	11

RAW

Steak tartare nf	
Hand cut beef fillet, aged Pecorino Romano cheese, horseradish cream, free range egg yolk, butter grilled ciabatta	26
→ <i>Wine match: Villa Sandi Rosé Prosecco</i>	11
Crudo gf	
Sorrel oil, grapefruit verjuice, wasabi crème fraîche, Kawakawa	25
Market oysters gf / df	
Served natural or battered	6 / 65

SHARE

The ultimate Reuben sandwich	
Carrara 640 Wagyu brisket pastrami, kimchi sauerkraut, aged Parmesan, Mimolette and Emmental cheeses, Russian dipping sauce	23
WOLF fried chicken	
Tart chardonnay mayonnaise, pickled zucchini ribbons	19
→ Add Oscietra Caviar	+80
Confit duck croquettes	
Creamy black garlic mayonnaise, pickled onions, micro cress	21
Salt baked Wairarapa beetroot v / ve* / gf / df*	
Ashen goats cheese, cool beetroot sorbet, local honeycomb	22
Slow braised pig cheek gf	
Apple and fennel puree, fermented green apple, sticky WOLF jus	24
→ <i>Wine match: Catena Zapata Malbec</i>	14
Eggplant "Parmigiana"	
Pressed eggplant, Emmental, Parmesan, tomato	22

WAGYU BONE MARROW

Chargrilled Wagyu bone marrow	
Edible Farms shallot and green salad, chardonnay vinegar gel	17
Add Pecorino steak tartare	+7
→ Add A Whisky Luge To Your Bone Marrow	
<i>"The marriage of warm whiskey and marrow is fun and decadent, it's one of our favourite food pairings" - Terry Morgan, Exec Chef.</i>	
WOLF Choice Whisky	11
Woodford Reserve Bourbon Whiskey	12
Laphroaig 10 Y/O Islay Single Malt Whisky	14

STEAK Wolf runs an in-house dry-aging programme. All of our beef is hand picked, tested and aged to our rigorous standards with state of the art dry-aging fridges that you can view in the entrance to our restaurant.

WAGYU

Ebony Black Angus Origin: Kilcoy, Queensland	
Ribeye 300g	75
Carrara 640 Origin: Queensland, Australia	
Tomahawk Ribeye Marble Score 6	25 per 100g
Sirloin 250g Marble Score 8	80

WAKANUI BLUE

Rakaia Gorge, Canterbury	
Sirloin	
30 day dry-aged in house 300g	55
Eye Fillet	
30 day dry-aged in house 200g	50
Bone-in Ribeye	
21 day dry-aged in house	16 per 100g

PRIME ANGUS

Canterbury Region	
T-Bone	
21 day dry-aged in house	12 per 100g
Eye Fillet	
200g	38

HOUSE SAUCES

Each steak comes with a choice of sauce. All sauces gluten free.

- Howlin watercress butter sauce. Our secret steak sauce
- Tarragon béarnaise sauce
- Truffle cultured butter
- Red wine & shallot bordelaise sauce
- Fermented green peppercorn & Hennessy VS sauce
- Parsley & garlic chimichurri sauce

Additional sauces \$5

MAINS

12-Hour slow cooked lamb shoulder gf	
Glazed in honey & toasted mustard with fresh watercress emulsion	80
→ <i>Wine match: L'Unique GSM</i>	67 Bottle
Ricotta gnocchi v	
Handmade ricotta gnocchi, charred local tomatoes, textured basil, Burratina	25 / 32
Catch of the day gf	
Caramelised cauliflower & miso puree, samphire, pickled gooseberries and dill oil	38
Kina spaghetti all Chitarra	
Awatoru Kina, tomato, parsley & garlic, Bottarga	40

TOP UP YOUR STEAK

Half crayfish	40
Sustainably hand-dived by TORA collective, delivered ocean-fresh to WOLF	
Two free range fried eggs	9
Roquefort melt	10
A slice of Roquefort Papillon. The king of blue cheese	
Oscietra caviar	80
Highly prized, farm-raised Sturgeon caviar. The ultimate extravagance	

SIGNATURE SIDES

\$11 each or three for \$29

Creamed spinach v	
Butter and garlic	
Skin on parmesan shoestring fries v / ve*	
Black garlic mayonnaise	
Gourmet potato selection v / gf	
With labneh and herb oil	
Local tomatoes with mozzarella v / gf	
Chardonnay vinegar gel, 'Lupara' buffalo mozzarella, basil oil	
Wild mushroom selection v / gf	
Hazelnut butter	
Truffle mac n' cheese v / gf	
Emmental & aged parmesan	
Chargrilled asparagus v	
Béarnaise sauce, caper & sourdough crumb	
Green leafy salad v / ve / gf / df	
By Edible Farms	

THE WOLF PROJECT

The team at WOLF work closely with local and international suppliers to bring you the best beef which we age in house.

Our servers will let you know what cuts we have ready for you today.

Aromatic glazed duck breast gf	
Blood orange curd, chargrilled bok choy	38
→ <i>Wine match: 4 Monos (Monkeys) Grenache</i>	14
Dry-Aged Wagyu brisket cheeseburger gf*	
George's Truffle & black garlic mayonnaise, pickle & smoked paprika mayonnaise, smoked beef fat bun, Makikihi beef dripping fries	32
→ <i>Beer match: Panhead Rat Rod Hazy IPA</i>	13.5
Whisky battered fish n' chips df*	
Makikihi beef dripping fries, smashed pea puree & home made tartare sauce	32

CHEESE

v / gf* One 15 Two 24 All 38

Decadent soft brie
Fromager Affinois A La Coupe / Pasteurized Cow's Milk
Rhone-Alpes, France

The King of creamy blue
Roquefort Papillon / Unpasteurized Sheep's Milk
Rouergue, Midi Pyrennes, France

Semi firm sweet & savory
Comte 'Marcel Petite' Reserve / Pasteurised Cows Milk
Jura, France

Grassy blue goats cheese
Over The Moon Blue / Goat's Milk
Putaruru, South Waikato

Served with quince puree, Eccles cakes & toasty ciabatta

→ *Wine match: Carmes De Rieussee Dessert Wine 16 / 75*
This light and sticky Sauternes will handle anything these elegant and fatty cheeses have to throw at it.

v vegetarian ve vegan gf gluten free df dairy free
nf nut free * by request

Beef Marble Score or BMS

A grading system used to determine the amount of marbling in a cut of beef. It starts at 1 and goes to 9, the higher the score, the more tender the piece of meat.

DESSERT

Death by chocolate gf	
Textured trilogy of chocolate served with Grand Marnier Ice Cream	18
Green pistachio parfait gf	
Basil grass, mandarin ice cream	18
The Banoffee	
Brûléed banana custard, toffee mousse, coffee ganache, Baileys ice cream	18
Petit fours Serves 2	
Four decadent treats to share.	18
Selection of homemade sorbet v / ve / gf / df	15
A refreshing selection of homemade sorbet	
→ <i>Drinks match: Niepoort, LBV Port</i>	16 / 94

