



WOLF
LANE

Prologue...

We welcome you to Wolf Lane, one of Perth's best kept secrets. The hard part is over since you have already managed to find us. So choose yourself a favourite lounge or armchair, sit back, relax and let yourself disappear into the land of magic, nonsense and imagination.

Our extensive selection of boutique beers, spirits, local and international wines ensures there is always something new for you to sip. Try one of our delectable cocktails, although we do warn you, one is never enough! Or maybe one of our teapots to share if you feel that way inclined. If you simply cannot decide, just ask our team to make you something to suit your chosen flavours and they will happily create your ultimate delight.

Don't be tempted to stick to what you know. We have a fantastic selection of drinks for you to discover, so let our bartenders take your tastebuds on an adventure down the rabbit hole...



Chapter One: Gin Serves

All of our delicious double gin serves are paired with Fever Tree tonic.

TANQUERAY NO.10

19

We compliment this beautiful London dry gin's citrus notes with fresh grapefruit and thyme.

BOMBAY SAPPHIRE

18

This floral, earthy London dry gin is paired with fresh lemon and berries creating a wonderfully fresh and flavour packed delight.

GIN MARE

19

A gorgeously herbaceous Mediterranean gin. We serve it with green olives and a fresh sprig of rosemary to highlight its delicious botanicals.

HENDRICKS

18

This beautiful Scottish gin is famously served with fresh cucumber... and who are we to argue? Cucumber and a squeeze of lime match this gin perfectly!

THE BOTANIST

20

An artisanal Scottish gin crafted by the whiskey distillers Bruichladdich featuring 23 locally sourced Islay botanicals. We pair it with strawberries and fresh mint, absolutely delicious.



Feeling peckish? Follow the breadcrumbs to the food menu at the back.

Chapter Two: The Classics

THE MARTINI

From 20

Our bartenders are here to make sure your martini is perfectly suited to you! The Wolf Lane favourites include a deliciously crisp Belvedere vodka martini served with a twist of lemon or a wonderfully dirty Gin Mare martini paired with three olives.

THE OLD FASHIONED

From 20

We love Woodford Reserve with a twist of orange, but there are so many possibilities. A smooth Havana 7 dark rum with a dash of chocolate, a smoky Herradura Añejo with agave, or maybe a Bruichladdich whisky with barrel aged bitters? The choice is yours.

THE SOUR

17

Whether you prefer a smooth whisky, a deliciously sweet amaretto or a Peruvian Pisco, we shake it up with fresh lemon, vegan friendly aquafaba and a touch of sugar to serve up this perfectly balanced classic.

THE NEGRONI

17

Campari, sweet vermouth and London dry gin combine perfectly to make this all time favourite.

THE HEMINGWAY DAIQUIRI

17

White rum, maraschino liqueur, grapefruit juice, lime juice and sugar. Crisp and delicious, just how Hemingway used to drink it (sort of).

Looking for a fairytale? Hire our the venue exclusively

THE MARGARITA

18

Espolon Blanco Tequila, Cointreau, fresh lime and agave shaken and served on the rocks with a half salt rim. Or maybe you're a fan of the Tommy's? Espolon Reposado, fresh lime and agave.

THE MANHATTEN

20

Bulleit Rye, Cinzano 1757 and Angostura bitters. Served straight up with a Maraschino cherry.

THE CAPRIOSKA

18

Refreshing and simple; vodka, fresh lime and sugar shaken and served on the rocks with a fresh mint sprig. Or swap out the vodka for cachaça and try a Caipiriñha.

THE CORPSE REVIVER NO.2

17

Gin, Lillet Blanc, Cointreau, lemon juice and a spritz of absinthe. A wonderfully balanced drink with a hell of a kick.



Not sure what to order? Ask our wolf pack for their recommendations

Chapter Three: Wolf Lane Cocktails

PAINTING THE ROSES RED	15
Raspberry liqueur, cloudy apple, rhubarb bitters and sparkling cuvée.	
HANSEL & GRETEL	17
Żubrówka Vodka, Licor 43, fresh lime, crisp apple and a splash of berry liqueur. Garnished with sweet treats straight from the witch's cottage.	
THE MAD HATTER	17
Whisky, Solerno blood orange, Earl Grey tea, lemon and peach bitters.	
BRIAR ROSE	17
Gordon's Pink Gin, fig liqueur, lemon, cranberry, raspberries.	
JABBERWOCKY	17
Bacardi Oro, Aperol, pineapple, grapefruit, lime, orgeat and Angostura bitters.	
FLUFFED UP	20
Belvedere Vodka, Chambord liqueur, Granny May's secret bubble gum mix and cranberry. Topped with delicious toasted marshmallows.	
FEE FI FO FUM	18
Applejack, rye, green apple and plum bitters.	
FRIAR TUCK'S ALE	17
Herradura tequila, blood orange, lemon, Feral Hop Hog IPA.	
WOLF'S BANE	17
Campari, Cinzano 1757, cold brew coffee, chocolate bitters.	

Shake your own cocktails with our cocktail masterclasses. Ask at the bar for info.

Chapter Four: Teapots

Fancy sharing a delectable cocktail teapot? Perfect for two.

30

TEA WITH PALOMA

Blanco tequila, fresh grapefruit juice, lime, agave and soda. Crisp and delicious!

THE BRAMBLE BUSH

Gin, Chambord raspberry liqueur, lemon and sugar. Sweet and refreshing.

COSMOPOLITAN ADVENTURES

Vodka, triple sec, cranberry and fresh lime. A fabulous classic.

STORM ON THE HIGH SEAS

Spiced rum, ginger beer, fresh lime and Angostura bitters. Served with a real storm inside.



Not your grandma's cup of tea...

Chapter Five: Cocktail Shooters

Our tiny, flavour packed cocktail shots are dangerously delicious

10

GRIMM'S MEDICINE

Kahlua, Baileys and triple sec.

THE WOLF

Fernet Branca, Cinzano and bitters. Careful, it bites.

LITTLE BO PEEP

Frangelico, white chocolate liqueur and cream.

HAPPILY NEVER AFTER

Tequila and Green Fairy Absinthe. Not for the faint of heart.

**Available until midnight*



Be quick! As soon as the clock strikes midnight, the shooters disappear.

Chapter Six: Wine

SPARKLING

Edge of the World Sparkling Cuvée, SE AUS	09 / 40
La Maschera Prosecco, Veneto ITA	10 / 45
Moët and Chandon Imperial Brut Champagne (FRA)	/ 120

WHITE

Edge of the World Sauvignon Blanc, SE AUS	09 / 40
The Pass Sauvignon Blanc, Marlborough NZ	11 / 45
Vasse Felix Classic White, Margaret River	12 / 45
La Linda Riesling, Clare Valley SA	11 / 50
Summer Poppy Pinot Gris, Marlborough NZ	11 / 50
Leeuwin Estate Prelude Chardonnay, Margaret River WA	13 / 60

ROSE

Edge of the World Rose SE AUS	09 / 40
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RED

Edge of the World Cab Shiraz, SE AUS	09 / 40
Alamos Malbec, Mendoza ARG	11 / 48
Silkwood Estate The Bowers Pinot Noir, Pemberton WA	11 / 50
Swings and Roundabouts Cab Merlot, Margaret River WA	12 / 55
Wirra Wirra Elevated Vineyards Shiraz, McLaren Vale SA	13 / 60
Leeuwin Estate Prelude Cab Sauv, Margaret River WA	13 / 60

"Pop, pop, pop" - yes, that is popcorn popping away

Chapter Seven: Brew

FROM THE TAP (425ml)

Howl Lager (NSW)	9
Feral Brewing Hop Hog Pale Ale (WA)	11
Swan Draught (WA)	10
Keg of the Month	11

FROM THE FRIDGE

White Rabbit White Ale (VIC, 330ml)	11
White Rabbit Dark Ale (VIC, 330ml)	11
Mountain Goat Steam Ale (VIC, 330ml)	10
Little Creatures IPA (WA, 330ml)	12
Gage Roads Little Dove (WA, 330ml)	12
James Squire Swindler Tropical Ale (NSW, 330ml)	11
Feral War Hop IPA (WA, 330ml)	13
Cheeky Monkey Session Red Ale (WA, 330ml)	10
Young Henry's Aus Pale Ale NSW, 330ml)	11
Boondie Rye Pale Ale (WA, 330ml)	11
Nail VPA (WA, 330ml)	12
Moondog Old Mate Pale Ale (VIC, 330ml)	11
Moondog Beer Can Tropical Lager (VIC, 330ml)	10
Heineken (NL, 330ml)	10
Heineken 3 mid strength (NL, 330ml)	8.5
Corona (MEX, 350ml)	10

CIDER

Little Green Apple Cider (AUS, 330ml)	10
Little Fat Lamb Berry Cider (AUS, 330ml)	11
Boston Tingle Top Ginger Beer (WA, 330ml)	12

Beer and a toastie, what a great combination.

Chapter Eight: Food

Salted popcorn (gf/veg)	3
Gourmet crunchy crisps (gfo/vo/vego)	4.5
Tiger Buck beef jerky (gf)	6
Sweet & spicy pork scratchings (gf)	6
Mozzarella, tomato & basil toastie (v)	8
Chicken, cheese & pesto toastie	10
Turkish bread, EVOO & balsamic, hummus (veg)	12

gf – gluten free

v – vegetarian

veg – vegan



Be our guest!



Inside Your Head, There Is A Heart

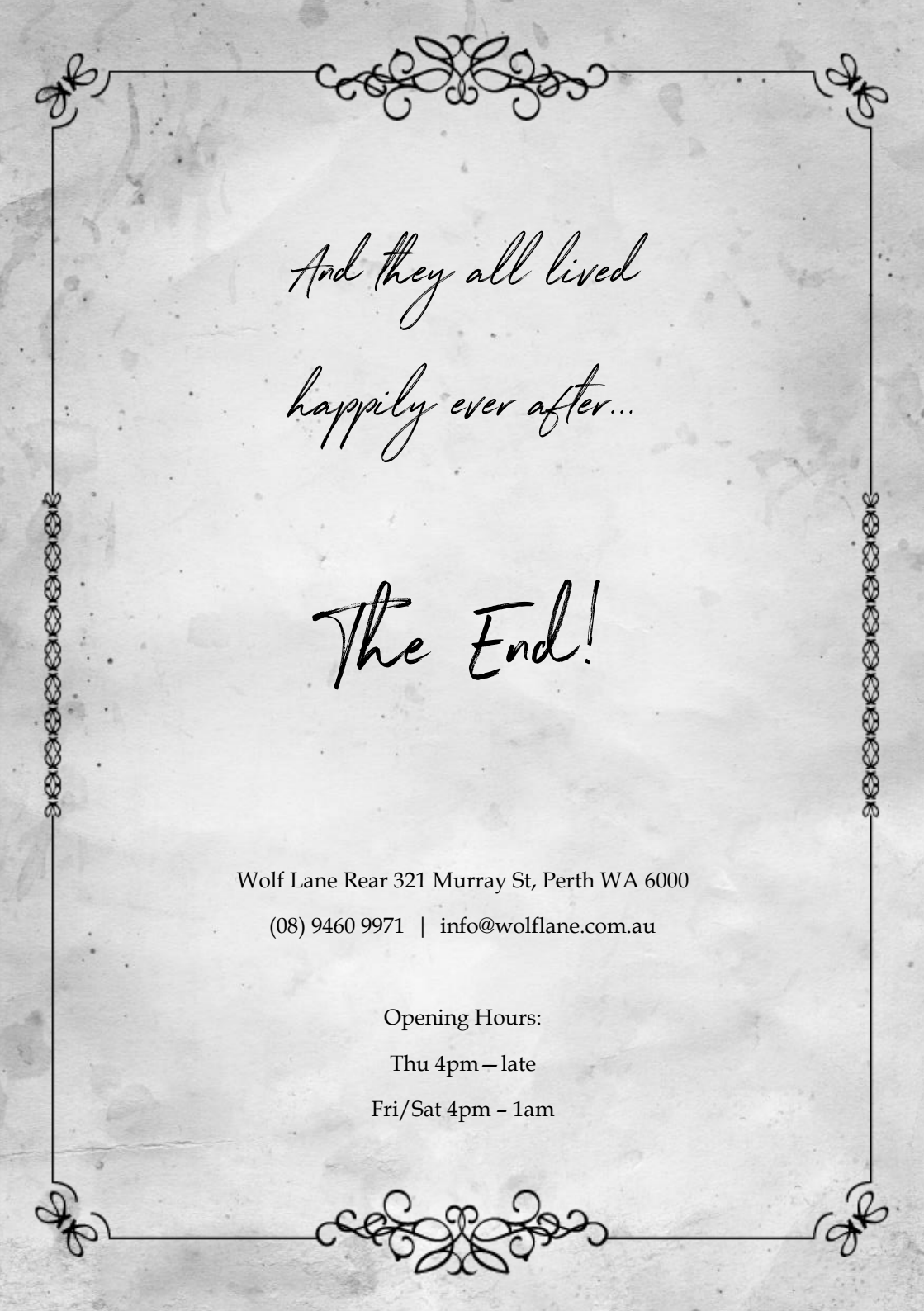
The Mural outside was created by Hurben.

“The City is at the heart of our collective manifestations of power and being apart of the machine means we have to amplify certain traits of ourselves and shy away others, in order to survive.

In this case, the wolf symbolises strength, dominance and loyalty and provides us with warmth, protection and security, allowing us to get on with the task of fulfilling our constructed dreams and goals represented by the lifting up of the patchwork moon.

Meanwhile, mortality encroaches as black shadowy crows, harangue and accost our attempts to rise above the mediocrity and become ourselves within the human race.”

~ HURBEN



*And they all lived
happily ever after...*

The End!

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Opening Hours:

Thu 4pm – late

Fri/Sat 4pm – 1am