

# TO SHARE

**CORN CHIPS | \$5**  
With spicy tomato salsa

**TAJIN FRIES | \$9**  
With chipotle mayo



**JALAPEÑO POPPERS | \$11**  
Fried whole peppers, fresh cheese, spices, spicy tomato salsa (6 per serve)

**POPE FRANCIS' EMPANADAS | \$12**  
Pastry filled with ground beef, or sautéed spinach, pumpkin and cheese, spicy tomato salsa (4 per serve)

**AGAVE & CHILLI GLAZED WINGS | \$12**  
Sticky chicken wings covered in a chilli and agave glaze, chipotle mayo

**NACHOS | \$14**  
Corn chips, cheese, guacamole, jalapeños, pico de gallo, sour cream with:

- CHICKEN | \$16.5
- PULLED PORK | \$16.5
- CHILLI CON CARNE | \$16.5



# SIDES

QUESO SAUCE | \$4  
HARRISA | \$3  
COLESLAW | \$4  
ICO DE GALLO | \$4  
GUACAMOLE | \$7

CHIPOTLE MAYO | \$3  
SOUR CREAM | \$4  
JALAPEÑOS | \$3  
BLACK BEANS | \$4

**OPEN - MONDAY 4:30-11PM**  
**TUESDAY-SATURDAY**  
**12-3:00 | 4:30-12**

**NOT FOR PROFIT**  
**VOLUNTEER-RUN**  
**RESTAURANT**



# FOOD MENU



# MATCHS



**TACOS - 2 PER SERVE**  
(CORN TORTILLA AVAILABLE)

**VEGETARIAN TACO | \$12**  
guacamole, mix capsicum & sweet corn, black beans, mexican slaw, spicy tomato salsa, coriander

**PULLED PORK TACO | \$12**  
Two Wolves slow cooked pulled pork, pickled red cabbage, harissa aioli, coriander

**FRIED CHICKEN TACO | \$12**  
Spicy mexican chicken, crema, pico de gallo, guacamole, chipotle mayo, spanish onion, black bean, coriander

**FISH TACO | \$12**  
Housemade battered, Mexican slaw, guacamole, lime aioli, coriander

**TACO TASTING PLATE | \$21**  
Treat your taste buds to all four taco avours

## BURRITO

Flour tortilla, black beans, pico de gallo, guacamole, cheese, sour cream, chipotle mayo with a choice of rice or tajin fries.  
Choose from:

- VEGETARIAN | \$16  
mix capsicum, sweet corn, black beans
- CHICKEN | \$16
- PULLED PORK | \$16
- CHILLI CON CARNE | \$16

## ENCHILADA

Flour tortilla, black beans, pico de gallo, guacamole, cheese, sour cream, chipotle mayo with a choice of rice or tajin fries.  
Choose from:

- VEGETARIAN | \$18  
mix capsicum, sweet corn, black beans
- CHICKEN | \$18
- PULLED PORK | \$18
- CHILLI CON CARNE | \$18



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# SPECIALS

**SCHNITZEL BURGER | \$17**  
Hand crumbed on premises, comes with sour cream, guacamole, Pico de Gallo, jalapenos, cheese, chipotle mayo and chips on the side,

**PULLED PORK BURGER | \$17**  
Two Wolves slow cooked pulled pork, coleslaw, pickled red cabbage, harissa aioli and tajin seasoned fries on the side

**MEXICAN SCHNITZEL | \$17**  
Hand crumbed on premises, comes with sour cream, guacamole, pico de gallo, jalapenos, cheese, chipotle mayo and chips on the side

**MEXICAN SNACK PACK | \$16**  
Tajin seasoned fries, corn chips, grated manchego cheese, guacamole, Pico de Gallo, chipotle mayo with an option of our pulled pork, chicken or chillin con carne on top

# DESSERTS

**CHURROS | \$11**  
Fried choux pastry, cinnamon, chocolate ice cream

**APPLE EMPANADA | \$11**  
Pastry filled with apple and raisins, chocolate ice cream

**NUTELLA EMPANADA | \$11**  
Pastry filled with Nutella



**LUNCH SPECIAL**  
**WEEK DAYS 12-3**

**HAPPY HOUR**  
**WEEK DAYS 4:30-6**

# DRINKS MENU

## WINE



### SPARKLING

Hardy's The Riddle *Brut Reserve* |\$7/32

### WHITE

Hardy's The Riddle *Sauvignon Blanc* |\$7/32

Hardy's The Riddle *Chardonnay* |\$7/32

### ROSE

Banrock Station *Rosé* |\$7/32

### RED

Hardy's The Riddle *Cabernet Merlot* |\$7/32

Hardy's The Riddle *Shiraz Cabernet* |\$7/32

## COCKTAIL

Classic Margarita |\$17

Frozen Lime Margarita |\$12

Frozen Watermelon Margarita |\$12

White Sangria (Litre Jug) |\$24

Red Sangria (Litre Jug) |\$24

Watermelon + Basil Jug |\$26

Strawberry + lychee Jug |\$26

Passion fruit + Mojito Jug |\$26

## BEER AND CIDER

### DRAUGHT

Hahn Super Dry |\$7/17

James Squire *Nine Tales*  
*Amber Ale* |\$8/20

James Squire *'150 Lashes'*  
*Pale Ale* |\$7.5/19

Little Creatures *Bright Ale* |\$8/20

Kosciusko *Pale Ale* |\$7.5/19

White Rabbit *Dark Ale* |\$8/20

Normans *Australian Ale* |\$8/20

James Squire *Orchard*  
*Crush Apple Cider.* |\$7.5/19

### BOTTLE

Tecate Tinnie *(Mexico)* |\$5

Corona *(Mexico)* |\$8

Sol *(Mexico)* |\$7.5

Dos Equis *(Mexico)* |\$8

Coopers *Sparkling Ale* |\$8

Boag's Premium Light *(Stubby)* |\$7

Batlow |\$7.5

Cloudy Bay *Apple Cider Tinnie* |\$6

Somersby *Apple Cider Tinnie* |\$6

# HOT FOR PROFIT VOLUNTEER-RUN RESTAURANT

The Two Wolves: Community Cantina is the definition of soul food - we are a volunteer-driven social enterprise eatery & bar that welcomes all who walk through the doors to experience our food and warm atmosphere.

With a vibrant young team of volunteers united by a common desire to serve others and a simple street food menu that comes from our network of friends around the world, we offer an eclectic and inspiring experience.

Colourful, quirky and full of heart, we are a social hub for young people to enjoy good food, find community and share meaning.



## NACHO MONDAYS

\$10 NACHOS FROM 5PM



## TACO TUESDAYS

1/2 PRICE TACOS FROM 5PM



## WING WEDNESDAYS

50 CENTS CHICKEN WINGS FROM 5PM



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twowolvescantina

www.thetwolves.com.au