Wooden Horse Bar & Eatery

Entrees/ Share plates			
House Cob	\$6	Mains	
w smoked butter or aged olive oil & dukkha		Slow Confit Pork Belly w honey carrot puree, roasted onion, poached	\$30
Croquetas de Jamón	\$10	pear & orange thyme sauce	
BBQ Baby Squid w roasted lemon aioli & coriander	\$10	Corn Fed Crispy Skin Chicken Breast \$28 w house made wild mushroom gnocchi, grilled	
Grilled Buffalo Milk Haloumi w marinated eggplant, spiced date chutney & n	\$10 nint	asparagus & truffle cream sauce Red Wine Braised Lamb Shanks	\$28
Spanish Sizzling Prawns & Chorizo w garlic, chilli, tomato & sherry	\$13	w smoked potato, baby beetroot, charred kale truss tomato & braising juices	
The Wooden Meat Board \$13 w wagyu bresaola, serrano, manchego, pickles		House-made Angel Hair Pasta w prawn, squid, garlic oil, chilli, tomato & white wine	\$28
& house grissini		House Pumpkin & Fetta Ravioli w spinach, burnt sage butter, honey walnut & aged parmesan	\$26
Sides	all \$6		# 22
Lemon butter market greens Rosemary French fries Truss tomato, torn basil & mozzarella salad		250g Chargrilled Angus Rib Fillet w rosemary French fries, cress salad, Rockefeller sauce & jus	\$32

Smoked potato mash w jus

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Dessei	ts
all	\$12

White Chocolate Panna Cotta w lemoncello curd, Italian meringue & pistachio

Warm Spanish Churros w cinnamon chilli sugar & dark chocolate dipping sauce

Vanilla Bean Crème Brûlée w amaretto biscuit

The Wooden Cheese Board \$16
Dane & Morgan's weekly selection of
Australian cheeses with condiments & house lavosh

A message from Dane & Morgan - owners, chefs & brothers...

"We are passionate about creating rustic & modern flavour combinations with fresh organic produce ... We hope you enjoy this experience as much as we enjoyed creating it"

Pizza

Garlic Flat Bread garlic oil mozzarella rosemary smoked salt cracked pepper	\$12
Margherita tomato garlic buffalo mozzarella basil	\$15
Pepperoni chilli oven-dried tomato mozzarella oregan	\$16 o
Chicken & Chorizo pumpkin fetta pine nut mojo verde	\$18
Al Fungi wild mushroom spinach parmesan truffle mozzarella	\$18
Pulled Lamb Napoli sauce rosemary potato sorrel roast lemon aioli	\$18
The Wooden Pig pork belly smoked bacon pepperoni bourbo sauce mozzarella	\$19 on bbq

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Any Pizza Gluten Free add \$3

Add on \$3 chicken | pork belly | pepperoni | chorizo | anchovies