



WOODEN HORSE

RESTAURANT & BAR

ENTREES / SHARE PLATES

MARKET OYSTERS 'shucked to order' 3.5ea
pomegranate, chardonnay verjus

HOUSE BAKED PANE SCIOCCO 9
'bee one third' honey, smoked butter, burnt vanilla

HINTERLAND ZUCCHINI FLOWERS 6ea
scamorza, caramelised onion, harissa

DEVILLED BEEF CROQUETAS 13
air-dried wagyu, egg, green goddess sauce

DUCK LIVER PARFAIT 17
PX jelly, house pickle, truffle snow, torn bread

THE WOODEN MEAT BOARD #6 22
smoked brisket pastrami, chilli & fennel lonza, spreadable pig, squid
ink grissini, aged rosemary rind manchego, wild olives, house
pickles add duck liver parfait 5

MAIN

SLOW & STEADY PIG 37

32 hour shoulder steak, smoke & flame, pan seared scallops,
grape, scratchings, enidve, pig sauce

SPICED PUMPKIN & FETA AGNOLOTTI 34

honey walnut, wilted spinach, burnt garlic & marjoram butter,
cured egg yolk, aged parmesan

PAN SEARED NZ KING SALMON 36

spanner crab broth, chorizo, kinkawooka mussels,
tomato, basil, saffron rouille

LOW FLYING BIRD 35

BBQ chicken maryland, North African spice, shaved cucumber,
pomegranate, smoked goat's cheese, almond, dill

ROO W COFFEE 40

medium rare kangaroo loin, Jerusalem artichoke, fig,
coffee butter, warrigal greens, cherry, jus

300G KOBE SCORE 9+ RUMP 50

smoke & flame, Italian slaw, porcini salted shoestring,
gentlemen's relish, veal bone jus

SIDES

porcini & rosemary salted shoestring fries, confit garlic mayo 9

Italian slaw, raisin, parmesan, crouton 8

shaved cucumber, pomegranate, smoked goat's cheese, almond 9

char-grilled market greens, preserved lemon, shallot oil 10

torn house pane sciocco, olive oil, smoked salt 6

BRICK OVEN PIZZA

GARLIC FLAT BREAD 14

confit garlic | mozzarella | rosemary | smoked salt

MARGHERITA 18

tomato | smoked mozzarella | basil

PEPPERONI 22

garlic | chilli | oven-dried tomato | mozzarella | basil oil

THE REUBEN 25

smoked brisket pastrami | bacon braised cabbage | garlic | mustard
mayo | dill pickle | chive

THE VIKING 21

butternut pumpkin | danish viking blue cheese | spinach |
green olive | sage

THE BLACK SHEEP 23

pulled lamb | beetroot | smoked goats cheese | onion | mustard | mint

THE MATADOR 26

prawns | chorizo | tomato | sherry onion | manchego
| coriander

THE DRUNKEN PIG 25

slow cooked pork | bacon | pepperoni | spicy bourbon bbq sauce |
mozzarella | dill pickle |

gluten free 3.5 add-ons available

DESSERT

MASCARPONE PANNA COTTA 14

lemon myrtle curd, Italian meringue, pistachio dust

THE BROKEN BEE-HIVE 16

'bee one third' & house honeycomb, lavender milk gel, dark
chocolate ganache, beetroot, soil

NOT YOUR MUM'S STRAWBERRIES & CREAM 15

Stanthorpe strawberries, meander valley clotted cream, basil, rose,
freeze dried balsamic, house marshmallow

THE WOODEN CHEESE BOARD 21

Our weekly selection of cheeses w accompaniments & house lavosh
Waiter will advise

TO ACCOMPANY

Vasse Felix Cane Cut Semillon '13, Margaret River WA 11 | 50

Seppeltsfield Para Grand Tawny NV, Barossa Valley SA 9 | 108

Sottosopra Vino ed Amarene, Abruzzo ITA 15 | 59