



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

*We set our main menu each season
based on the freshest produce we can source.
But don't forget our specials board,
where we get to have some fun*

ENTRÈS AND SHARE PLATES

HOUSE COB LOAF \$6
w smoked butter or
aged olive oil & dukkha

CROQUETAS DE JAMÓN \$10

BBQ BABY SQUID \$10
w roasted lemon aioli & coriander

GRILLED BUFFALO MILK HALOUMI \$10
w marinated eggplant, spiced date chutney & mint

SPANISH SIZZLING PRAWNS & CHORIZO \$13
w garlic, chilli, tomato & sherry

THE WOODEN MEAT BOARD \$13
w wagyu bresaola, serrano, manchego, pickles
& house grissini

THE MAIN EVENT

SLOW CONFIT PORK BELLY \$30
w honey carrot puree, roasted onion, poached
pear & orange thyme sauce

CORN FED CRISPY SKIN CHICKEN BREAST \$28
w house made wild mushroom gnocchi, grilled
asparagus & truffle cream sauce

RED WINE BRAISED LAMB SHANKS \$28
w smoked potato, baby beetroot, charred kale,
truss tomato & braising juices

HOUSE-MADE ANGEL HAIR PASTA \$28
w prawn, squid, garlic oil, chilli, tomato &
white wine

HOUSE PUMPKIN & FETTA RAVIOLI \$26
w spinach, burnt sage butter, honey walnut &
aged parmesan

250G CHARGRILLED ANGUS RIB FILLET \$32
w rosemary French fries, cress salad,
Rockefeller sauce & jus

SIDES ALL \$6
Lemon butter market greens
Rosemary French fries
Truss tomato, torn basil & mozzarella salad
Smoked potato mash w jus

BRICK OVEN PIZZA

*Wooden Horse pizzas are inspired by the classic style of Naples.
24-hour dough, fresh ingredients and a traditional brick oven
bring together a mouth-watering experience..*

GARLIC FLAT BREAD \$12
garlic oil | mozzarella | rosemary | smoked salt | cracked pepper

MARGHERITA \$15
tomato | garlic | buffalo mozzarella | basil

PEPPERONI \$16
chilli | oven-dried tomato | mozzarella | oregano

CHICKEN & CHORIZO \$18
pumpkin | fetta | pine nut | mojo verde

AL FUNGI \$18
wild mushroom | spinach | parmesan | truffle | mozzarella

PULLED LAMB \$18
Napoli sauce | rosemary potato | sorrel | roast lemon aioli

THE WOODEN PIG \$19
pork belly | smoked bacon | pepperoni | bourbon bbq sauce | mozzarella

ANY PIZZA GLUTEN FREE ADD \$3

ADD ON \$3
chicken | pork belly | pepperoni | chorizo | anchovies

EVERY GOOD THING

must come to an end.

*That's why we have kept some really
good things for your last course.*

*Try with our hand-picked accompanying wines,
or barista coffee selection.*

WHITE CHOCOLATE PANNA COTTA \$12
w limoncello curd, Italian meringue & pistachio

WARM SPANISH CHURROS \$12
w cinnamon chilli sugar & dark chocolate dipping sauce

VANILLA BEAN CRÈME BRÛLÉE \$12
w amaretto biscuit

THE WOODEN CHEESE BOARD \$16
Dane & Morgan's weekly selection of Australian cheeses
with condiments & house lavosh

TO ACCOMPANY

MISTLETOE LATE PICKED SEMILLON

Hunter Valley
a complex flavour filled experience,
with a crisp, dry finish

G \$6 B \$42 (375ml)

CAMPBELL'S 10YO TOKAY

Rutherglen

G \$7 B \$48 (375ml)

LOWE FAMILY RESERVE TAWNY PORT

Mudgee

G \$6 B \$36 (375ml)



*Don't you hate kids menus filled with junk food?
We have done our very best to satisfy the little'ns
and leave you with a clear conscience.*

THE LITTLE PONIES

(Available until 7:30 PM)

Kids pizza for one

MARGHERITA \$12

tomato | mozzarella | hint of basil & garlic

I WANT IT MY WAY \$14

any three toppings from the pizza menu

My own plate

SPAGHETTI BOLOGNAISE OR 3-CHEESE LASAGNE \$14

Served with steamed brocolini and green beans

STEAK (OR SAUSAGES) AND VEG \$14

100g fillet | creamy mash | broccoli | baby carrots

PULLED LAMB SLIDER \$14

A mini burger | served with a green salad

SIDE OF KIDS CHIPS \$3

Okay, you ate your veggies...

VANILLA ICE CREAM WITH TOPPING ADD \$2