



ENTREES / SHARE PLATES

HOUSE COB LOAF 6

w hickory smoked butter *or* aged olive oil & dukkah

CROQUETAS DE JAMÓN 10

cured Spanish leg ham in creamy béchamel, crumbed & fried

PAN SEARED USA SCALLOPS 14

w white bean purée, air dried wagyu, radish & coriander

GRILLED BUFFALO MILK HALOUMI 11

w beetroot, toasted walnut & mint (G)(V)

SPANISH SIZZLING PRAWNS & CHORIZO 13

w garlic, chilli, tomato & sherry (G)

DUCK LIVER PARFAIT 14

w Pedro Ximenez jelly, spring pickles & house croutons

THE WOODEN MEAT BOARD #2 16

w serrano, spreadable salami, pecorino, Sicilian olives
& peppered house grissini

THE MAIN EVENT

CRISPY SKIN CHICKEN BREAST 30

w house made wild mushroom gnocchi, grilled asparagus,
pecorino & truffle crème sauce

SLOW ROAST PIG 31

Belly pork w honey carrot puree, caramelised onion, poached
pear & jus (G)

HOUSE PUMPKIN & FETA RAVIOLI 28

w spinach, burnt sage butter, honey walnut
& aged Parmesan (V)

ORANGE GLAZED CONFIT DUCK LEG 32

w smoked goats curd, roast beets, hazelnut, radicchio
& chilli oil (G)

HOUSE-MADE ANGEL HAIR PASTA 30

w tiger prawns, scallops, garlic oil, chilli, tomato & sherry

250G CHARGRILLED RIB FILLET 35

w rosemary French fries, mustard leaf,
Gentlemen's relish & pink peppercorn jus (G)

SIDES 6

French fries w rosemary salt & aioli | Lemon buttered greens

Bitter leaf, almond salad w orange dressing

Truss tomato, basil & mozzarella salad

Wild mushroom gnocchi w truffle & pecorino

BRICK OVEN PIZZA

GARLIC FLAT BREAD 12

garlic oil | mozzarella | rosemary | smoked salt | pepper

MARGHERITA 16

tomato | garlic | buffalo mozzarella | basil

PEPPERONI 18

chilli | oven-dried tomato | mozzarella | oregano

CHICKEN & CHORIZO 18

pumpkin | feta | pine nut | mojo verde

SPICED LAMB SHOULDER 18

beetroot | goats cheese | white onion | mint

AL FUNGI 18

wild mushroom | spinach | Parmesan | truffle | mozzarella

THE WOODEN SHIP 20

prawn | calamari | cherry tomato | sorrel | lemon aioli

THE DRUNKEN PIG 20

pork belly | bacon | pepperoni | bourbon bbq sauce |
mozzarella | dill pickle

GLUTEN FREE & EXTRAS 3

chicken | pork belly | pepperoni | chorizo | white anchovies

EVERY GOOD THING

must come to an end.

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

MASCARPONE PANNA COTTA 12
w limoncello curd, Italian meringue & pistachio

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

“THE STRAWBERRY CHEESE CAKE” 12
deconstructed w sweet basil & honey ice-cream

THE WOODEN CHEESE BOARD 16
Our weekly selection of cheeses with accompaniments
& house lavosh
Waiter will advise

TO ACCOMPANY

Vasse Felix Cane Cut Semillon `13, Margaret River WA 10

Seppeltsfield Para Grand Tawny NV, Barossa Valley SA 8