



# WOODEN HORSE

RESTAURANT & BAR

## ENTRÉE / SHARE PLATE

HOUSE BAKED PANE SCIOTTO 7

w hickory smoked butter & nigella

*or*

aged olive oil & spiced beetroot vinegar

COFFIN BAY OYSTERS 3.5 each

'shucked to order'

w pomegranate & nebbiolo verjus (G)

CROQUETAS DE JAMÓN 11

w chimichurri

STUFFED ZUCCHINI FLOWERS 12

w Barossa Valley haloumi & sauce vierge (G)(V)

SPICY CHORIZO & KINKAWOOKA MUSSELS 14

in beer broth w basil, shallot, garlic, tomato & torn bread

THE WOODEN MEAT BOARD #3 19

w cured pig cheek, wild mushroom & sherry infused sausage,  
Spanish spreadable salami, manchego, house peppered grissini,  
crouton, wild olives & all the pickles

## MAINS

### PIG WITH APPLE 33

honey glazed belly pork w cider poached apple, charred witlof,  
veal jus & soubise (G)

### BUTTERMILK & HARISSA BBQ SPATCHCOCK 31

w shaved cucumber, pomegranate, feta, dill & almond salad (G)

### HOUSE MADE PAPPARDELLE 32

w black lip muscles, Cloudy Bay clams, garlic, chilli,  
tomato & parsley gremolata

### PAN SEARED MULLOWAY 34

w tiger prawn tortellini, smoked leek, shaved pig cheek,  
saffron butter emulsion & summer leaf

### HOUSE WILD MUSHROOM RAVIOLO 30

in broth w manchego crisp, pickled shimeji  
& herbed truffle mascarpone (V)

### 250g CHARGRILLED SIRLOIN 36

w chimichurri, duck fat kipflers, tomato curtido salsa  
& pink peppercorn jus (G)

### SIDES 7

market greens w lemon, shallot oil & smoked almond  
heirloom tomato salad w sherry onion, olives, sumac & oregano  
shaved cucumber salad w pomegranate, feta, dill & almond  
rosemary salted shoestring fries w confit garlic mayo

## BRICK OVEN PIZZA

### GARLIC FLAT BREAD 12

confit garlic | mozzarella | rosemary | smoked salt (V)

### MARGHERITA 16

tomato | garlic | buffalo mozzarella | basil (V)

### PEPPERONI 18

chilli | oven-dried tomato | mozzarella | oregano

### WARHORSE 18

napoli | white anchovy | olives | artichoke | capers | garlic

### THE VIKING 18

butternut pumpkin | Danish Viking blue cheese | spinach |  
green olive | sage (V)

### BLACK SHEEP 20

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

### THE MATADOR 22

tiger prawns | chorizo | garlic | baby tomato | sherry onion

### THE DRUNKEN PIG 22

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

### GLUTEN FREE & EXTRAS 3

pork belly | pepperoni | chorizo | white anchovies

## DESSERT

### THE DRUNKEN SAILOR 14

Sailor Jerry laced rum cake w coconut cream sorbet  
& lemon snow underneath a ginger tree

### LOS CRÈME CATALANA 14

w fresh white peach & hazelnut biscotti

### BANANA PARFAIT 14

w dark chocolate soil, rosemary honey, banana chips  
& candied macadamia

### THE WOODEN CHEESE BOARD 19

Our weekly selection of cheeses w 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