

ENTRÉE / SHARE PLATE

HOUSE BAKED PANE SCIOCCO 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)

SMOKED POTATO & MANCHEGO CROQUETTES 12

w green tomato & chilli salsa (V)

DUCK LIVER PARFAIT 14

w Pedro Ximénez jelly, confit garlic crouton & seasonal pickles

SPICY CHORIZO & KINKAWOOKA MUSSELS 15

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

THE WOODEN MEAT BOARD #4 19

w Jamón Serrano, wild boar sausage, Spanish spreadable salami,
manchego, house peppered grissini, wild olives & all the pickles
add duck liver parfait 5

MAINS

PIG WITH APPLE 34

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

BUTTERMILK & HARISSA BBQ SPATCHCOCK 32

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

HOUSE MADE TAGLIATELLE 33

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

PAN SEARED MONKFISH 34

w crab bisque, chorizo, tomato, grilled prawn, smoked artichoke
& green olive (G)

WILD FOREST MUSHROOM RISOTTO 29

w truffle, hazelnut, sage & aged Pecorino Romano (V)(G)

LOW & SLOW BEEF SHORTRIB 37

w duck fat kiplers, burnt butter-broccoli puree, onion petals, kale
& pink peppercorn jus (G)

SIDES 7

charred market greens w lemon, shallot oil & smoked almond
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 | 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

prawns | chorizo | baby tomato | sherry onion | manchego

THE DRUNKEN PIG 22

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

GLUTEN FREE & EXTRAS 3

pork belly | pepperoni | chorizo | white anchovies

DESSERT

BAKED CHÈVRE CHEESECAKE 14

w caramelised white chocolate, boozy Vincotto fig, candied
pecans & burnt butter crumb

LOS CRÈME CATALANA 14

w house baked biscotti & Freeze dried mandarin

BANANA SEMIFREDDO 14

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

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