



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

BBQ BABY SQUID 10
w spiced chickpea, lemon, aioli & coriander (G)

GRILLED BUFFALO MILK HALOUMI 10
w pumpkin, toasted walnut & mint (G)(V)

SPANISH SIZZLING PRAWNS & CHORIZO 13
w garlic, chilli, tomato & sherry (G)

THE WOODEN MEAT BOARD 16
w wagyu bresaola, serrano, manchego, Sicilian olives
& house grissini

SIDES ALL 6
Lemon buttered market greens/ French fries w rosemary salt &
aioli/ Truss tomato, torn basil & mozzarella salad/ Smoked
potato mash w jus

THE MAIN EVENT

CRISPY SKIN CHICKEN BREAST 28

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

SLOW ROAST PORK BELLY 30

w honey carrot puree, caramelised onion, poached pear
& orange thyme sauce (G)

RED WINE BRAISED LAMB SHANK 30

w smoked potato, baby beetroot, charred kale, truss tomato
& braising juices (G)

HOUSE-MADE ANGEL HAIR PASTA 28

w tiger prawns, garlic oil, chilli, tomato
& white wine

HOUSE PUMPKIN & FETTA RAVIOLI 26

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

250G CHARGRILLED RIB FILLET 34

w rosemary French fries, watercress,
Rockefeller sauce & jus (G)

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 | fetta | pine nut | mojo verde

AL FUNGI 18

wild mushroom | spinach | Parmesan | truffle | mozzarella

THE WOODEN SHIP 20

prawn | calamari | truss 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 BLACK FORREST 12
Belgium chocolate sponge w drunken raspberry, candied
hazelnut & chambord-laced crème

THE WOODEN CHEESE BOARD 16
Our weekly selection of Australian 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