



WOODEN HORSE

RESTAURANT & BAR

TO START

ENTRÉE

ARANCINI

*beetroot, white bean
cheese, chipotle mayo*
- 15 -

MARINATED S.A. OLIVES

house sourdough baguette
- 10 -

PORCINI PARFAIT

*peppercorn jelly, fig jam,
lavosh, truffle snow*
- 17 -

GARLIC FLAT BREAD

*confit garlic, rosemary,
mozzarella, smoked salt*
- 14 -

RAW

TORCHED OCEAN TROUT

*horseradish & soy,
edamame*
- 17 -

BEEF TARTARE

*caper, mustard, cured yolk,
housemade lavosh*
- 15 -

MAIN

POTATO GNOCCHI

WA octopus, chorizo, smoked tomato, black olive, green chilli pickled fennel
36

GOLDBAND SNAPPER

jerusalem artichoke, smoked almond, pickled grape, vincotto sprouts
37

COCONUT CRUMBED PORK BELLY

red curry, roasted pumpkin, pearl onion, sugar snaps, kaffir lime oil
37

KING TRUMPET MUSHROOM SCALLOPS

house aged shiitake, grilled asparagus, crispy enoki, aromatic congee
35

PIZZA

MARGHERITA	18	THE HUNTER (PEPPERONI)	22
<i>tomato, mozzarella, parmesan, basil</i>		<i>cacciatore, garlic, chilli, tomato, basil oil</i>	
THE FUN GUY	22	THE MARINER	26
<i>mushroom, artichoke, caramelised onion, parmesan, balsamic reduction, truffle, rocket</i>		<i>garlic prawn, chilli, oven dried tomato, rocket, lemon, aioli</i>	
THE TROPIC THUNDER (HAWAIIAN)	24	THE BLACK SHEEP	24
<i>maple bacon, glazed & grilled pineapple, bourbon bbq sauce, oregano</i>		<i>pulled lamb, beetroot, goats cheese, white onion, mint</i>	
THE SOPRANO (SUPREME)	25	THE STALLION	25
<i>ground pork, napoli, mushroom, black olive, onion, grilled pineapple</i>		<i>pork & fennel sausage, mushroom, potato, spinach, caramelised onion, parmesan</i>	
THE DRUNKEN PIG	25		
<i>pig belly, bacon, ground pork, spicy bourbon bbq sauce, dill pickle</i>			

*All pizzas are finished with mozzarella.
Gluten free & vegan options available.*

STEAK FRITES

BLACK ONYX HANGER - NSW

grass fed, marble score 3+, the butcher's best kept secret, sous vide for 4 hours in veal fat & mustard
- 37 -

EYE FILLET - QLD

grass fed, sous vide for 2 hours in white miso
- 42 -

BLACK MARKET FLANK - NSW

grain fed, marble score 5+, sous vide for 2.5 hours in brown sugar & spice rub
- 39 -

All 200g steaks are char-grilled to your preferred cook type & served with rosemary salted shoestrings, veal bone jus & Wooden Horse signature steak sauce.

SIDES

SPICED CAULIFLOWER

ajo blanco, pomegranate, sweet & salty seeds
- 15 -

NOT YOUR MUM'S BRUSSELS SPROUTS

bacon, maple, smoked almond, shallot, mozzarella
- 16 -

SHOESTRING FRIES

rosemary salt, parmesan, aioli
- 10 -

LOOP GROWER'S GREENS

lemon tahini dressing, za'atar
- 14 -

Wooden Horse presents Loop Grower's produce from Samford. All excess organic materials are given back in a closed loop process that reduces our carbon footprint.

THE BITTER SUITE

AUTUMN FIG TART

*coconut frangipane, salted pistachio,
spiced honey, crème fraîche*
- 16 -

CHOC ONSLAUGHT

*genache, olive oil semifreddo, raspberry,
chambord, choc shards, cocoa soil*
- 16 -

CREME BRÛLÉE

*toasted oat crumble, lavender
poached rhubarb*
- 15 -

FONZIE AFFOGATO

*vanilla bean ice cream, dark choc
& baileys sauce, hazelnut biscotti*
- 12 for regular -
- 19 for boozy -

Tea, coffee & dessert wine available on request.

THE ROCKING HORSE

12 & Under

MARGHERITA	14	SPAGHETTI	13
<i>tomato, mozzarella, basil</i>		<i>napoli, parmesan</i>	
HAM & PINEAPPLE	14	CARBONARA	15
<i>tomato, ham, pineapple, mozzarella</i>		<i>bacon, parmesan, cream, spinach</i>	
PEPPERONI	15	PULLED LAMB	16
<i>garlic, mozzarella, tomato, pepperoni</i>		<i>shoestring fries, steamed greens</i>	

ICE-CREAM SUNDAE

toasted marshmallow, choice of topping
- 6 -

OUR STORY

*Two brothers, trained as chefs in different parts of Brisbane, joined forces
to create a unique dining experience in the heart of Clayfield.*

*Using the freshest local produce, we have the space to give classic dishes
a modern twist without compromising quality and that unmistakable flavour
we all came to love in the first place.*

D & M