



# WOODEN HORSE

RESTAURANT & BAR

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## TO START

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### ENTRÉE

#### ARANCINI

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

#### PORCINI PARFAIT

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

#### MARINATED S.A.

##### OLIVES

*house sourdough baguette*  
- 10 -

#### 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 -

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## MAIN

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#### 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

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## STEAK FRITES

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### **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**

*grass fed, marble score 5+, sous vide for 2.5 hours in brown sugar & spice rub*

39

### **LITTLE ACRE OYSTER MUSHROOM STEAK - QLD**

*locally grown, pan seared with garlic, thyme & mustard*

37

*All steaks are served with rosemary  
salted shoestrings & Wooden Horse  
signature steak sauces.*

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## SIDES

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#### **SPICED CAULIFLOWER**

*ajo blanco, pomegranate, sweet  
& salty seeds*

- 15 -

#### **SHOESTRING FRIES**

*rosemary salt, parmesan, aioli*

- 10 -

#### **LOOP GROWER'S GREENS**

*lemon tahini dressing, za'atar*

- 14 -

#### **NOT YOUR MUM'S BRUSSELS SPROUTS**

*bacon, maple, smoked almond,  
shallot, mozzarella*

- 16 -

*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 -

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## THE ROCKING HORSE

*12 & Under*

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### SPAGHETTI

*napoli, parmesan*

13

### CARBONARA

*bacon, parmesan, cream, spinach*

15

### PULLED LAMB

*shoestring fries, steamed greens*

16

### ICE-CREAM SUNDAE

*toasted marshmallow, choice of topping*  
6

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## OUR STORY

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*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**