

TAKEAWAY MENU

ENTRÉE

MARINATED S.A.

OLIVES

house sourdough baguette

- 10 -

GARLIC FLATBREAD

*confit garlic, mozzarella,
rosemary, smoked salt*

- 14 -

ARANCINI

*beetroot, white bean
cheese, chipotle mayo*

- 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, crispy asparagus, crispy enoki, aromatic congee

35

CREAMY SEAFOOD CHOWDER

scallop, squid, goldband snapper, english spinach, potato, house baguette

39

STEAK FRITES

BLACK ONYX HANGER - NSW 37

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

EYE FILLET - QLD 42

*grass fed, sous vide for 2 hours in
white miso*

BLACK MARKET FLANK - NSW 39

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

LITTLE ACRE OYSTER 37

MUSHROOM STEAK

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

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

SIDES

SPICED CAULIFLOWER

15

*ajo blanco, pomegranate, sweet &
salty seeds*

SHOESTRING FRIES

10

rosemary salt, parmesan, aioli

NOT YOUR MUMS SPROUTS

16

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

LOOP GROWER'S GREENS

14

lemon tahini dressing, za'atar

THE BITTER SUITE

AUTUMN FIG TART

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

- 16 -

THE ROCKING HORSE

12 & Under

PULLED LAMB

shoestring fries, steamed greens

16

CARBONARA

bacon, parmesan, cream, spinach

15

SPAGHETTI

napoli, parmesan

13

VEGAN TAKEAWAY MENU

ENTRÉE

MARINATED S.A.

OLIVES

house sourdough baguette

- 10 -

GARLIC FLATBREAD

*confit garlic, mozzarella,
rosemary, smoked salt*

- 14 -

ARANCINI

*beetroot, white bean
cheese, chipotle mayo*

- 15 -

MAIN

POTATO GNOCCHI

plant-based pork & fennel mince, broccolini, black olive, green chilli pickled fennel

35

KING TRUMPET MUSHROOM SCALLOPS

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

35

LITTLE ACRE OYSTER MUSHROOM STEAK

locally grown, pan seared with garlic, thyme & mustard

37

SIDES

SPICED CAULIFLOWER

*ajo blanco, pomegranate, sweet &
salty seeds*

15

SHOESTRING FRIES

rosemary salt, parmesan, aioli

10

NOT YOUR MUMS SPROUTS

*aged soy mushrooms, maple, smoked
almond, shallot, vegan mozzarella*

16

LOOP GROWER'S GREENS

lemon tahini dressing, za'atar

14