

WOODEN HORSE

DINNER MENU

snacks

MARKET OYSTERS *4ea*

shucked to order, natural or WH style

BEEF TARTARE *16*

caper, mustard, cured yolk, sourdough crouton

DUCK PARFAIT *17*

violet radish remoulade, port jelly, mustard, rye toast

CONFIT POTATO SCALLOPS *14*

curried chickpea batter, sauce gribiche

ARANCINI *15*

beetroot, white bean cheese, chipotle hommus, za'atar

CHARGRILLED CHEESE BREADS *14*

confit garlic, rosemary, mozzarella

sides

BUTTERHEAD LETTUCE *13*

black garlic caesar dressing, baked shiitake, lemon

ROASTED BUTTERNUT *13*

braised lentils, spiced pumpkin butter, sage

CHOPPED GREENS *13*

sesame, shallot oil

large plates

GLACIER 51 TOOTHFISH *44*

saffron risotto, new season peas, preserved citrus

12 HOUR PIG BELLY *36*

braised and charred sugarloaf cabbage, grainy mustard, golden raisin

steak & fries

SIRLION | VIC *38*

grass fed, marble score 4+, sous vide for 2 hours in shallot oil and thyme

LITTLE ACRE OYSTER MUSHROOM STEAK | QLD *37*

locally grown, pan seared with garlic, thyme & mustard
(PLANT-BASED)

dessert

CHOC ONSLAUGHT *17*

ganache, olive oil semifreddo, raspberry, passionfruit, choc shards

HANDCRAFTED STRAWBERRY & RHUBARB PIE *16*

whipped cream

VANILLA BEAN CREME BRÛLÉE *14*

WOODEN HORSE

KID'S MENU

main

SPAGHETTI 13

napoli, parmesan

PULLED LAMB 16

shoestring fries, steamed greens

CARBONARA 15

bacon, parmesan, cream, spinach

dessert

ICE CREAM SUNDAE 6

vanilla bean ice cream, toasted marshmallow,

choice of topping:

chocolate | strawberry | caramel | vanilla

This menu is for guests aged 12 and under. Unfortunately, we cannot accommodate for adult sized portions of these items.

Thank you for your understanding.