

WOODEN HORSE

A LA CARTE MENU

small plates

MARKET OYSTERS 4ea

shucked to order, natural or WH style

BEEF TARTARE 16

caper, mustard, cured yolk, sourdough crouton

DUCK PARFAIT 17

house pickles, port jelly, rye toast

ARANCINI 15

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

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, mozzarella

ZUCCHINI FLOWER PIES 16

meaty 'fable' red wine & pepper filling, mushy peas, cider gravy

large plates

GNOCCHI ALLA VODKA 31

sunshine coast prawns, confit garlic crumb, garden herbs

CRUMBED BORROWDALE PORK CHOP 39

root vegetable slaw, burnt pear, lemon

BAKED GOLDBAND SNAPPER 35

almond & garlic puree, sour tomato, toasted rice, baharat

sides

BUTTERHEAD LETTUCE 13

black garlic caesar dressing, baked shiitake, lemon

ROASTED CAULIFLOWER 16

aromatic korma, mint & coconut sauce, pomegranate

FARM GREENS 14

mushroom XO, sesame

ROSEMARY SALTED FRIES 10

house aioli

steak & fries

SIRLOIN | NSW 38

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

EYE FILLET | QLD 42

grass fed, sous vide for 2 hours in white miso

dessert

CHOC ONSLAUGHT 17

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

HANDCRAFTED STRAWBERRY & RHUBARB PIES 15

chantilly 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.