

THE FLYING HORSE



EMBERS

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THEFLYINGHORSE.COM.AU

01.0% SURCHARGE ON DEBIT & CREDIT CARDS | 15% PUBLIC HOLIDAY SURCHARGE

# BAKE HOUSE

*Wood-Fired Oven*

THE WOOD-FIRED PIZZA OVEN EXEMPLIFIES A SEAMLESS BLEND OF TRADITION AND INNOVATION, CREATING AN EXCEPTIONAL CULINARY EXPERIENCE. IT PAIRS BEAUTIFULLY WITH FRESHLY BAKED BREAD FROM THE BAKEHOUSE.

## BRUSCHETTA (VG) 14.0

*Sliced French Baguette adorned with whipped goat's cheese, charred cherry tomatoes, and fresh basil, elegantly finished with a drizzle of balsamic glaze.*

## ENTRÉES

### BUTTER CHICKEN NAAN 15.9

*(2) Butter Chicken Naan Tacos with Pickled Slaw, Coriander, and Raita*

### CHEESEBURGER SPRINGROLLS 15.9

*(4) cheeseburger filled Spring Rolls served on rocket with tomato Relish Mayo*

## CLASSIC *Pub Meals*

### CHICKEN SCHNITZEL

*Golden Chicken Schnitzel Served with Chips and Salad or Vegetables and Your Choice of Side Sauce*

26.5

### CHICKEN PARMIGIANA

*Golden Chicken Schnitzel topped with a Napoli Base sauce, ham and melted mozzarella cheese, served with chips and salad or vegetables*

31.0

### OUTBACK PARMIGIANA

*Golden Chicken Schnitzel topped with a BBQ Base sauce, caramelised onion, bacon and melted mozzarella cheese, finished with a fried egg and served with chips and salad or vegetables*

33.5

### SOUTHERN CHICKEN BURGER

*Southern fried chicken, Creamy Slaw, Aioli, Bacon and cheese served in a milk bun, served with a side of chips*

26.9

### STEAK SANDWICH (GFR)

*Sandwich steak in a toasted Turkish roll with lettuce, tomato, cheese, bacon, tomato relish and aioli topped with onion rings, served with a side of chips*

32.0

## HOUSE-MADE FOCCACCIA 12.0

*House-made Rustic focaccia served alongside butter and sea salt.*

## CIABATTA BREAD (VG) 12.9

*Rustic Ciabatta bread, freshly baked in our wood-fired oven infused with rosemary, sea salt and confit garlic. Topped with Mozzarella and Parmesan.*

BAKED FRESH IN-HOUSE SERVED ALONGSIDE MAINS  
UNLESS OTHERWISE SPECIFIED,  
WITH A PREPARATION TIME OF 15 MINUTES.

## SOUTHERN TACO'S 16.9

*(2) Southern Fried Tacos in flour tortillas with corn salsa, slaw, sweet chilli aioli, bacon and avocado*

## MEXICAN STREET CORN 15.9

*Woodfired Corn Cobs (4) Coated in Chipotle Aioli, Feta, Parmesan Cheese Finished with Mexican Spices, Lime and Coriander*

## SALT & PEPPER SQUID

*Flash fried salt and pepper coated squid with a sweet chilli aioli drizzle served with chips and salad or vegetables*

32.0

## FLAKE & CHIPS (GFR)

*Crispy golden beer battered gummy flake served with tartare sauce, lemon wedge, chips and salad or vegetables*

29.5

## STEAK FRITES

*French Classic 200-gram Porterhouse Steak Cooked to Your Liking Served with Crispy French Fries and a Side of Béarnaise Sauce*

24.0

## ROAST OF THE DAY (GF)

*Chefs' Selection - Please refer to the Specials Board. This dish is served with roasted vegetables, chat potatoes, and gravy.*

27.0

## CHICKEN AVOCADO (GFR)

*Chicken breast with crispy bacon, elegantly topped with avocado and rich hollandaise sauce, accompanied by a choice of chips and salad or vegetables.*

32.0

SIDE SAUCE + \$2.5 | RED WINE JUS | CREAMY GARLIC | PEPPERCORN | MUSHROOM | GRAVY | HOLLANDAISE | PLUM |

THE FLYING HORSE OFFERS A SELECTION OF GLUTEN-FRIENDLY OPTIONS ON OUR MENU. HOWEVER, WE ARE NOT A GLUTEN-FREE ESTABLISHMENT AND CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION, EVEN WITH MEASURES IMPLEMENTED TO MINIMISE SUCH OCCURRENCES.



# SKEWERS

*Josper Flame Grilled*

THE JOSPER CHARCOAL OVEN IS ESTEEMED IN THE REALM OF CHARCOAL GASTRONOMY, WHERE TRADITION SEAMLESSLY MERGES WITH INNOVATION. INDULGE IN OUR DELECTABLE JOSPER SKEWERS.

## MOROCCAN LAMB

38.0

*lamb fillet, marinated in a Moroccan spices, Slathered with our signature basting, and paired with your choice of thick cut Chips or a Greek salad. and choice of side sauce*

# PREMIUM

*Wood-Fired Steak*

## PREMIUM STEAK SELECTION

*Premium selection of Prime cuts of steak, meticulously chosen by our chefs Each dish is elegantly plated and accompanied by thoughtfully curated side dishes*

- See Special Board for Details

## 400GR WAGYU RUMP (GFR)

*400-gram wagyu expertly cooked to your preference, and served with a choice of chips, salad or vegetables, and a choice of side sauce.*

42.0

# JOSPER

*Wood-Fired Oven*

## WOOD-FIRED PORK CHOP

*Wood-Fired Pork Chop with Herbed Compound Butter Smashed Potatoes and Fire-Roasted Vegetables*

38.0

## PROSCIUTTO CHICKEN

*Wood-fired Chicken Breast filled with sun-dried tomatoes, brie, broccolini, smashed potatoes, and crispy prosciutto, and finished with a herb jus*

39.0

## BEEF CHEEK LASAGNA

*The 12-Hour Braised Rosemary and Red Wine Beef Cheek layered between pasta sheets, topped with mozzarella cheese, served in a cast iron skillet alongsid chips and a fresh salad.*

32.0

## WOOD-FIRED BRISKET

*12hr Wood Roasted Beef Brisket Served on Smashed Potatoes with slaw, smoked paprika garlic and finished with sour cream tomato relish*

33.0

## VEGETABLE SHEPPARDS PIE (VE|VG)

*Wood-fired Infused Shepherd's Pie filled with mixed vegetable and braised lentils in a sweet potato crust served with a garden Salad and chips*

31.0

## GRILLED CHICKEN

36.0

*Cumin and Paprika Spiced charcoal-grilled chicken thigh, served with your choice of thick-cut chips or a Caesar salad, and choice of side sauce*

## TENNESSEE BBQ EYE FILLET

42.0

*Tennessee BBQ Spiced Eye Fillet, infused with a smoky paprika and garlic butter blend, accompanied by your choice of thick cut chips or a Roasted Pumpkin salad, and choice of side sauce*

| RED WINE JUS | CREAMY GARLIC | PEPPERCORN |  
| MUSHROOM | GRAVY |

\*ALL SKEWERS CONTAIN DAIRY IN SIGNATURE BASTING\*

+ ADD CHIPS \$5.0

## 300GR PREMIUM SCOTCH FILLET

*Indulge in a 300-gram Scotch Fillet Prepared to your preference, and served with house-made garlic butter alongside roasted root vegetables, broccolini and dauphinois potato and choice of side sauce*

+Add Garlic Prawns +12.0

55.0

## 300GR PORTERHOUSE

*Savour a 300-gram Black Angus Porterhouse, expertly cooked to your preference, and served with your choice of chips, salad or vegetables, accompanied by a choice of side sauce.*

+Add Garlic Prawns +12.0

44.0

## WOOD-FIRED BEEF BURGER

*Wood-fired Beef Pattie, Cheese, Beetroot relish, bacon, caramelised onion, lettuce and aioli served in a toasted milk bun served with a side of chips*

28.5

## BBQ PULLED PORK BURGER

*Slow Cooked BBQ pulled Pork with Apple Slaw, Smoked Cheddar, Onion rings, smokey BBQ Sauce served in a milk bun with a side of chips*

26.5

## DUKKAH CRUSTED KANGAROO

*Dukkah-Crusted Kangaroo Fillet, accompanied by Kipfler potatoes, green beans, baby carrots, and a rich Shiraz jus.*

43.0

## GRILLED VEAL MEDALLIONS

*Wood-fired Grilled Veal Medallions served on a parsnip mash, baby carrots, broccolini and finished with red wine jus*

49.0

## CRISPY SKIN SALMON (GF)

*Crispy skin salmon on zesty lemon butter risotto, with green beans and Broccolini, topped with hollandaise sauce.*

38.0

# ARTISAN *Desserts*

*Exquisite Selection by Patisserie Chefs*

Step up to our dessert cabinet, a showcase of artistry and indulgence crafted by our team of expert patisserie chefs. Every creation is a testament to refined technique, fresh local ingredients, and a touch of whimsy inspired by classic and contemporary French traditions.

*Enjoy our desserts in-house with your favourite coffee or tea, or select a few to take home for a special treat.*

*Our display is refreshed daily, so pop by the cabinet for today's fresh picks and limited-edition delights*

**Check Specials Board for Weekly Desserts**

# KIDS *Meals*

PENNE BOLOGNAISE (GFR)	12.0
NUGGETS & CHIPS	12.0
FISH & CHIPS (GFR)	12.0
GRILLED TENDERS (GFR)	12.0
SCHNITZEL & CHIPS	12.0
PARMA & CHIPS	12.0
SLIDERS & CHIPS	12.0

# SIDES

THICK CUT CHIPS	11.0
SPICY WEDGES	12.0
GARDEN SALAD	7.0
ROAST VEGETABLES	7.0

# SENIORS *Meals*

## CHICKEN SCHNITZEL

*Golden Chicken Schnitzel Served with Chips and Salad or Vegetables with Your Choice of Side Sauce*

20.0

## CHICKEN PARMIGIANA

*Golden Chicken Schnitzel topped with a Napoli Base sauce, ham and melted mozzarella cheese, served with chips and salad or vegetables*

20.0

## SESAME CHICKEN

*Golden Chicken Schnitzel Topped with a Tangy Plum Sauce, Sesame Seeds and served with chips and Salad or Vegetables*

25.0

## PENNE CARBONARA (GFR)

*Penne pasta, bacon and onion tossed in a creamy garlic sauce served with Parmesan shavings*

+Chicken +\$3 | +Gluten-Free Pasta +\$3

20.0

## CHICKEN AVOCADO (GFR)

*Chicken breast with bacon topped with avocado and hollandaise sauce, served with chips and salad or vegetables*

25.0

## SALT & PEPPER SQUID

*Flash fried salt and pepper coated squid with a sweet chilli aioli drizzle served with chips and salad or vegetables*

22.0

## FLAKE & CHIPS (GFR)

*Crispy golden beer battered gummy flake served with tartare sauce, lemon wedge, chips and salad or vegetables*

20.0

## SEAFOOD BASKET

*Crispy Battered Fish, Crumbed Prawns, Calamari rings, Crumbed Scallop and Crab Served with Chips and Salad or vegetables*

20.0

## ROAST OF THE DAY (GF)

*Chefs' Selection - Please refer to the Specials Board. This dish is served with roasted vegetables, chat potatoes, and gravy.*

20.0

## 200GR POTERHOUSE (GFR)

*200 gram Porterhouse Cooked to your liking served with your choice of chips and salad or vegetables and a side sauce*

25.0

SIDE SAUCE + \$2.5 | RED WINE JUS | CREAMY GARLIC | PEPPERCORN | MUSHROOM | GRAVY | HOLLANDAISE | PLUM

\*PLEASE SUPPLY SENIORS CARDS TO ORDER SENIOR MEALS\*

0.6 % surcharge applies when paying by credit/debit cards 10% surcharge applies to whole bill on public holidays

# GOURMET

*Pans. Pastas & Salads*

## KARAAGE CHICKEN SALAD

*Crispy Japanese Fried Chicken on a Fresh Salad of Wombok Cabbage, Snow Peas, Red Onion, Capsicum, snow peas shoots, fried noodles tossed in a honey soy dressing, finished with a drizzle of kewpie mayo and furikake seasoning*

+Add Prawns +\$8

32.0

## THAI SALAD

*mix of mesclun, coriander, mint, peanuts and crispy fried shallots, all tossed together with toasted rice, cherry tomatoes, and a zesty nam jim dressing.*

+Add Chicken +\$6 | +Add Beef +\$8

28.0

## CAESAR SALAD

*Cos Lettuce, Tossed with Bacon, Parmesan Cheese, Caesar Dressing, Croutons and a Poached Egg*

+Add Chicken +\$6 | +Add Prawns +\$8

24.0

## PUMPKIN RISOTTO (GF|VG)

*Roasted Pumpkin Risotto combined with garden peas, goat cheese, and roasted capsicum.*

+Add Chicken +\$6 | +Add Prawns +\$8

27.0

## LAMB SHOULDER RAGU GNOCCHI

*Slow Cooked Lamb Shoulder Ragu tossed in with gnocchi, garden peas and finished with parmesan shavings*

33.0

## PENNE CARBONARA (GFR)

*Penne pasta sautéed in a rich, creamy garlic sauce, accompanied by bacon and onions, all topped with freshly grated Parmesan cheese.*

+Add Chicken +\$6 | +Add Prawns +\$8

26.0

## MEE GORENG STIR FRY

*Sizzling Chicken and Prawns, tangoing with Hokkien Noodles, crunchy Cabbage, sprightly Bean Sprouts, Egg, and a splash of Indonesian Soy Sauce*

33.0

## PRAWN & CHORIZO LINGUINE (GFR)

*Prawn and Chorizo linguine tossed in with chilli garlic butter, lemon, olive oil, herbs and pangrattato*

33.0

VG-VEGETARIAN	VGR- VEGETARIAN REQUEST
DFR-DAIRY FREE REQUEST	VE-VEGAN
GF-GLUTEN FREE	GFR GLUTEN FREE REQUEST

# GOURMET

## Wood-fired Pizza

INDULGE IN THE EXPERIENCE OF WOOD-FIRED PIZZA, EXPERTLY CRAFTED BEFORE YOUR EYES BY OUR SKILLED CHEF TO ACCOMMODATE A DIVERSE ARRAY OF TASTE PREFERENCES. OUR GOURMET PIZZAS ARE DESIGNED TO SATISFY EVERYONE'S NEEDS.

### MARGHERITA PIZZA (VGR)

*A rustic pizza base, crowned with the royal trio of San Marzano tomatoes, cherry tomatoes, and fior di latte, sprinkled with basil and a dash of sea salt.*

**20.0**

### HAWAIIAN PIZZA (GFR)

*A rustic pizza base gets the royal treatment with a splash of tomato passata, honey-glazed leg ham, zesty pineapple, and a gooey blanket of mozzarella cheese.*

**24.0**

### BBQ CHICKEN PIZZA

*A rustic pizza base generously topped with a rich barbecue sauce, featuring chicken, bacon, and red onion, all complemented by a layer of mozzarella cheese.*

**25.5**

### POTATO ROSEMARY PIZZA

*Rustic Pizza Base topped with Potato, Mushroom Cream, Bacon and Fior di Latte Cheese finished with rosemary oil*

**23.0**

### CHICKEN CAMEMBERT PIZZA

*Rustic Pizza Base topped with wood-fired chicken breast, red onion, camembert, avocado and finished with a hollandaise drizzle*

**28.9**

### PROSCIUTTO PIZZA

*Rustic Pizza Base topped with San Marzano tomatoes, Mozzarella cheese, Foir De Latte Cheese, topped with prosciutto rocket and balsamic drizzle*

**29.9**

### THREE LITTLE PIGS PIZZA

*Rustic Pizza Base topped with wood-fired chicken breast, red onion, camembert, avocado and finished with a hollandaise drizzle*

**28.9**

### SPICY PRAWN PIZZA

*Rustic pizza base adorned with San Marzano tomatoes, Fior di Latte cheese, prawns, cherry tomatoes, chilli, oregano, and garlic oil.*

**29.9**

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DFR-DAIRY FREE REQUEST	VE-VEGAN
GF-GLUTEN FREE	GFR GLUTEN FREE REQUEST