

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)

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

14.0

# ENTRÉES

## BUTTER CHICKEN NAAN

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

15.9

## CHEESEBURGER SPRINGROLLS

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

15.9

# 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

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.

## HOUSE-MADE FOCCACCIA

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

12.0

## CIABATTA BREAD (VG)

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

12.9

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

## SOUTHERN TACO'S

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

16.9

## MEXICAN STREET CORN

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

15.9

## 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

# 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

*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*

38.0

# 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 alongside 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

*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*

36.0

### TENNESSEE BBQ EYE FILLET

*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*

42.0

| 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

<b>PENNE BOLOGNAISE (GFR)</b>	12.0
<b>NUGGETS &amp; CHIPS</b>	12.0
<b>FISH &amp; CHIPS (GFR)</b>	12.0
<b>GRILLED TENDERS (GFR)</b>	12.0
<b>SCHNITZEL &amp; CHIPS</b>	12.0
<b>PARMA &amp; CHIPS</b>	12.0
<b>SLIDERS &amp; CHIPS</b>	12.0

## SIDES

<b>THICK CUT CHIPS</b>	11.0
<b>SPICY WEDGES</b>	12.0
<b>GARDEN SALAD</b>	7.0
<b>ROAST VEGETABLES</b>	7.0

## 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 PENTERHOUSE (GFR)

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

25.0

# 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

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*

32.0

+Add Prawns +\$8

## 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.*

28.0

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

## CAESAR SALAD

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

24.0

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

## PUMPKIN RISOTTO (GF|VG)

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

27.0

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

## 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.*

26.0

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

## 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, Fior 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**

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