



FLYING HORSE



EMBERS

woodfired kitchen

(03) 5562 2254

10691 PRINCES HWY, WARRNAMBOOL VIC 3280

0.88% SURCHARGE ON DEBIT & CREDIT CARDS | 15% PUBLIC HOLIDAY SURCHARGE

ENTRÉES

TRUFFLE FRIES

Crisp fries with truffle aioli

13.0

GARLIC & HERB FLATBREAD

Woodfired flatbread brushed with garlic butter, herbs & mozzarella

12.0

PUMPKIN & RICOTTA ARANCINI

14.0

Golden risotto balls filled with roast pumpkin and ricotta, served with nutty brown-butter sage sauce and parmesan

STICKY PORK BELLY BITES

15.0

Crisp pork belly pieces tossed in a caramelised spice glaze, topped with toasted sesame and spring onion

DUCK & HOISIN GYOZA

16.0

(5) steamed duck & hoisin Gyoza, served with dumpling sauce, sesame seeds & spring onion

WOODFIRED MAINS

WOODFIRED BARRAMUNDI FILLET (A)

36.0

Australian barramundi fillet with a crisp herb crust, roasted vegetables and charred lemon

LAMB PIE (GF)

34.0

12hr slow braised lamb shoulder, buttered mash potato, seasonal greens & red wine jus

WOODFIRED CHICKEN SUPREME (GF)

34.0

Crispy-skinned chicken supreme roasted in the woodfire, served with lemon thyme jus and seasonal greens

MIXED GRILL

42.0

Grilled rump steak, bacon, sausage, lamb cutlet served with a fried egg, onion rings, chips & salad

CRISPY PORK BELLY (GF)

38.0

Slow-roasted pork belly with crackling, served with roasted root vegetables and apple cider jus

WOODFIRED VEGETABLE MEDLEY (VGR, GF)

31.0

Pumpkin, zucchini and capsicum roasted in the woodfire, finished with basil oil and feta

RIBEYE 400G (GF)

55.0

A thick-cut 400g ribeye cooked over the woodfire, finished with garlic herb butter and rosemary salt, served with roast potatoes & seasonal greens

WOODFIRED PORTERHOUSE 300G (GF)

44.0

A 300g porterhouse steak flame-kissed in the woodfire, served with smoked garlic jus, winter greens and roasted potatoes.

Extra Sauces 3.0 - Mushroom, Pepper, Dianne, Hollandaise, Gravy

PASTA · RISOTTO · SALADS

WAGYU SPAGHETTI BOLOGNESE (GFR)

26.0

Slow-cooked wagyu mince in rich tomato ragu, finished with parmesan

PUMPKIN & SAGE RISOTTO (GF, V)

27.0

Creamy risotto with roast pumpkin, brown butter and crispy sage

SEAFOOD LINGUINE (GFR, M)

33.0

Prawns, calamari and fish tossed in Napoli with garlic, chilli and herbs

PESTO CHICKEN PENNE (GFR)

31.0

Basil pesto tossed with grilled chicken, cherry tomatoes and parmesan

CAESAR SALAD

25.0

Crisp cos lettuce with crisp bacon, parmesan, croutons, anchovy dressing & poached egg

Add chicken 6.0

Add prawns 8.0 (i)

ROAST PUMPKIN & WALNUT SALAD (VGR)

23.0

Warm roasted pumpkin with toasted walnuts, rocket and feta, finished with lemon herb dressing

PREMIUM PUB CLASSICS

CHICKEN SCHNITZEL 28.0

Crisp herb-crumbed chicken breast served with fries, house slaw and burnt lemon

TRADITIONAL CHICKEN PARMIGIANA 31.0

Crumbed chicken breast topped with Napoli sauce, melted mozzarella and shaved ham, served with chips and salad.

SALT & PEPPER CRUMBED CALAMARI (I) 32.0

Flash-fried salt & pepper crumbed squid with sweet chilli aioli drizzle served with chips and salad or vegetables

WAGYU BEEF BURGER 28.0

A juicy wagyu patty with smoked cheddar, caramelised onion, tomato, lettuce and aioli on brioche

STEAK SANDWICH DELUXE 32.0

Grilled rump steak with rocket, fried egg, smoked cheese, tomato relish, aioli & caramelised onion on toasted Turkish roll

BEER-BATTERED FLAKE 29.0

Crisp beer-battered flake fillets served with fries, house dill tartare and lemon

PORK & FENNEL SAUSAGES 26.0

Gourmet pork & fennel sausages on silky mash with peas and rich onion jus

ROAST OF THE DAY (GF) 28.0

Chef's rotating premium roast served with roasted winter vegetables and house jus

HALLOUMI & ROAST PUMPKIN BURGER (V) 25.0

Grilled halloumi stacked with roast pumpkin, rocket and basil pesto on a toasted bun, served with chips

ADD SIDE SAUCE 3.0

RED WINE JUS ~ CREAMY GARLIC ~ PEPPERCORN ~ MUSHROOM ~ GRAVY ~ HOLLANDAISE ~ PLUM

GOURMET PIZZAS

PEPPERONI PICANTE 26.0

Premium pepperoni with mozzarella and chilli honey

VERDURA DELUXE 25.0

Roast pumpkin, zucchini, capsicum, feta and basil

MEDITERRANEAN 24.0

Tomato, olives, basil, feta and mozzarella

ADD GLUTEN FREE BASE 4.0

WAGYU MEAT LOVERS 29.0

Wagyu mince, prosciutto, meatballs and mozzarella

TRUFFLE CHICKEN 26.0

Chicken, mozzarella, mushrooms and truffle oil

MARGHERITA DI BUFALA 22.0

Buffalo mozzarella, basil and olive oil on Napoli base

KIDS MENU

CHICKEN NUGGETS & FRIES 12.0

Crispy chicken nuggets served with fries and tomato sauce

KIDS CHICKEN SCHNITZEL 12.0

Smaller portion of our herb-crumbed schnitzel with fries or mash

KIDS BOLOGNESE (GFR) 12.0

Small serve of our wagyu bolognese with parmesan

KIDS FISH & CHIPS (I) 12.0

Small portion of our beer-battered flake with fries

KIDS GRILLED CHICKEN & VEG (GF) 12.0

Grilled chicken strips with steamed greens

CHECK OUT THE SPECIALS BOARD FOR AN
EXTENSIVE RANGE OF SPECIALTY ITEMS

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15% PUBLIC HOLIDAY SURCHARGE

GREEK CUISINE

WOODFIRE & ROTISserie

ENTRÉES

WARM MARINATED OLIVES (GF)	9.0	GREEK MEATBALLS	16.0
Herb oil, lemon & rosemary warmed in the woodfire		Rich tomato olives, crumbed feta	
CRISPY CALAMARI	16.0	ROTISSERIE TACOS (2PC)	16.0
Lightly dusted calamari, flash-fried for a crisp finish, served with lemon aioli and charred lemon		(2) soft tacos with woodfire rotisserie chicken or charcoal-roasted lamb, pickled onion, tomato salsa & garlic aioli	
WOODFIRED GARLIC PRAWNS (GF)	16.0		
Juicy prawns roasted in the woodfire with harlic, chilli & herb oil, served with charred lemon			

WOODFIRE & ROTISserie MEATS

WOODFIRE LAMB SHOULDER	38.0	CHARCOAL PORK BELLY KONTOSOUVLI	36.0
Served with tzatziki, chips & flatbread		Served with tzatziki, chips & flatbread	
ROTISSERIE CHICKEN - GREEK VILLAGE STYLE	35.0	WOODFIRE BEEF SHORT RIB	42.0
Served with tzatziki, chips & flatbread		Served with tzatziki, chips & flatbread	

MEZZE PLATTER

GREEK HALLOUMI MEZZE PLATTER	25.0
Fig honey drizzle, tzatziki, hummus, olives, vine-ripened tomatoes, pickled cucumber, mint and roasted red peppers, served with pita	

HANDHELDS

CHICKEN GYRO	22.0
LAMB GYRO	24.0
PORK KONTOSOUVLI	24.0
HALLOUMI & VEG	20.0

FAMILY-STYLE FEAST (SERVES 3-4)

CHOOSE ONE MAIN:	SERVED WITH:	90.0
- Woodfire lamb shoulder - Rotisserie chicken - Charcoal pork belly kontosouvli - Woodfire beef rib (+10.0)	- Woodfire pita - Horiatiki salad - Charred lemon - Charred broccolini	- Lemon & oregano potatoes - House pickles - Crispy garlic chips - Tzatziki & skordalia

DESSERT

LOUKOUMADES	12.0
Greek honey puffs, cinnamon sugar, crushed walnuts, vanilla syrup	



SENIORS MENU

CHICKEN SCHNITZEL	22.0	CHICKEN PENNE ALFREDO (GFR)	21.0
Small schnitzel with fries or mash and gravy & vegetable or salad		Creamy alfredo sauce with grilled chicken, parmesan	
ROAST OF THE DAY (GF)	24.0	PUMPKIN & SAGE RISOTTO (GF, V)	21.0
Small roast with winter vegetables and jus		Creamy risotto with roast pumpkin, brown butter & crispy sage	
SALT & PEPPER CRUMBED CALAMARI (I)	24.0	CHICKEN & GREENS (GF)	22.0
Flash-fried salt & pepper crumbed squid with sweet chilli aioli drizzle served with chips and salad or vegetables		Grilled chicken breast with roasted potatoes & steamed greens	
BEER-BATTERED FLAKE (GFR, I)	22.0	PORK & FENNEL SAUSAGES	22.0
Crisp beer-battered flake fillets served with fries, house dill tartare and lemon		Sausages with mash, peas and onion jus	
		SENIORS STICKY DATE	6.0
		Served with butterscotch sauce & cream	





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DROP US A REVIEW

