



LUNCH: PRIVATE
FUNCTIONS ONLY

BULL & BULL BAR MENU:
FROM 3:00PM IN OUR
COCKTAIL BAR

DINNER: **MON - SAT**
5:30PM - 9:30PM
SUNDAY
5:30PM - 9:00PM

TABLE SHARE MENUS

For groups of 6 or more



BULL SHARE MENU

\$90 PP

ITALIAN WOOD FIRED LOAF (v)

PARAFIELD OLIVES (v)

GRILLED MUSHROOMS (v) (gfo)

SALUMI BOARD

ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

RIVERINA GRAIN FED ANGUS MB 2+

300gm, 2+ MBS, Pure Black Angus,
Minimum 120-Day Grain Fed,
Riverina Region, Southern NSW (gf)

ROSEMARY SALTED CHIPS (v)

RADICCHIO, COS,
BUTTER LETTUCE SALAD (v)

CHOCOLATE MOUSSE TART



BELL SHARE MENU

\$135 PP

ITALIAN WOOD FIRED LOAF (v)

PARAFIELD OLIVES (v)

GRILLED MUSHROOMS

JUMBO KING PRAWN SKEWER (A)

SALUMI BOARD

ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

BISTECCA FIORENTINA

1kg, MSA Graded , Black Angus,
Minimum 100-Day Grain Fed,
Riverina Region, Southern NSW

ROSEMARY SALTED CHIPS (v)

RADICCHIO, COS, BUTTER LETTUCE
SALAD (v)

CHOCOLATE MOUSSE TART

Seafood Country of Origin (A) - Australia

(I) International

(M) - Mixed

(v) = Vegetarian

(gf) = Gluten Free

(gfo) = Gluten Free Option

If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.

ENTREES

BRUSCHETTA

Smooth Ricotta, Crushed Tomato, Anchovy, Virgin Olive Oil

\$18

GRILLED MUSHROOMS

Charred Leeks, Smoked Scamorza, Crunchy Salsa Verde (v)(gfo)

\$26

FRESHLY SHUCKED ROCK OYSTERS

Finger Lime & Shallot Mignonette (gf) (A) min 4

\$5.50 ea

SEARED SCALLOP

Cannellini Beans, Radicchio, Nduja Butter (l)

\$28

JUMBO KING PRAWN SKEWER

Beer Battered, Chilli & Lime Salt, Aioli (A)

\$14 ea

ROAST QUAIL

Mascarpone & Parmesan Risotto, Chive Oil, Jus (gf)

\$26

COTECHINO

Coarse Italian Pork Sausage, Green Lentils, Soffrito, Pistou

\$26

SALUMI BOARD

Prosciutto Cotto, Pancetta, Casalingo, Speck, Felino, House Pickles, Tomato & Date
Chutney, Italian Loaf, Grissini

\$37

PASTA

LINGUINI

Pancetta, Peas, Pecorino

\$34

RIGATONI ALLA VODKA

Prawns, Vodka Pink Sauce (A)

\$38

MAINS

STUFFED ZUCCHINIS

Arborio Rice, Currants, Pine Nuts, Passata, Honey Yoghurt (v)(gf)

\$38

CRISP SKINNED AQUANA MURRAY COD

Cauliflower Puree, Lemon, Capers & Thyme (A)

\$46

ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

\$44

CHICKEN COTOLETTA

Potato Puree, Chicken & Herb Jus

\$38

CHARRED PORK BELLY

Peperonata, Fried Basil

\$44

THE "B&B" BURGER

Dry Aged Beef, Butter Lettuce, Red Onion, Aged Cheddar, Black Pepper Hollandaise.
Rosemary Salt Seasoned Chips

\$28

CHILDREN'S MEALS

12 years and under

Rigatoni Bolognese, Parmesan

\$17

Fish and Chips (A)

\$17

Grilled Eye Fillet, Mash

\$17

Crumbed Chicken, Mash

\$17

FROM THE GRILL

PASTURE FED

Grass-fed beef is leaner with a stronger, more complex and earthier flavour.

EYE FILLET, Great Southern

250gm, MSA Graded, Black Angus, Hereford. Southern NSW, King Island, Flinders Island (gf) \$68

SIRLOIN, Pinnacle

250gm, 2+ MBS, Angus, Hereford. Southern NSW, King Island, Flinders Island (gf) \$58

WAGYU

CENTRE CUT RUMP, Tajima

300gm, 4+ MBS, First Cross Wagyu, Minimum 350-Day Grain Fed, Riverina Region, Southern NSW (gf) \$56

SIRLOIN, Tajima

220gm, 6+ MBS, First Cross Wagyu, Minimum 350-Day Grain Fed, Riverina Region, Southern NSW \$89

GRAIN FED

Grain-fed beef is richer and sweeter with more marbling.

CENTRE CUT RUMP, Riverina

300gm, 2+ MBS, Pure Black Angus, Minimum 120-Day Grain Fed, Riverina Region, Southern NSW (gf) \$38

SCOTCH FILLET, Swift

300gm MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Southern NSW (gf) \$65

"PICANHA" RUMP CAP, Portoro

300gm 4+ MBS, Black Angus, Hereford, Minimum 150-Day Grain Fed, Yambinya Station Central NSW (gf) \$68

TOMAHAWK CUTLET, Portoro

2+ MBS, Black Angus, Hereford, Minimum 120-Day Grain Fed, Yambinya Station Central NSW (gf) \$18/100gm

FROM OUR DRY AGER

Our dry aged beef is hung in our meat cellar for a minimum of 45 days. This process produces a rounder, sweeter flavour of remarkable intensity for each selected cut.

RIB SIRLOIN

400gm, MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW (gf)	\$68
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T-BONE

600gm, MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW (gf)	\$95
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BISTECCA FIORENTINA

1kg, MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW	\$160
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SAUCES AND BUTTERS

Additional sauces and butters \$5

Red Wine Jus (gf)	Béarnaise
Three Pepper Jus (gf)	Garlic, Pepper & Thyme Butter (gf)
Creamed Mushroom (gf)	Mustard & Horseradish Selection

SIDES

House Leaf Salad & Herb, Pickled Shallot, Cabernet & Mustard Vinaigrette (vg) (gf)	\$14
Buttery Mash Potato (v) (gf)	\$14
Chips, Rosemary Salt Seasoned Chips & Aioli	\$14
Roast Cauliflower Blossom, Romesco, Persian Fetta, Candied Almonds (v) (gf)	\$16
Fried Brussel Sprouts, Pancetta, Cabernet Vinegar, Dijon Mustard (gf)	\$16
Corn Ribs, Garlic, Lime & Chilli Butter, Ricotta Salata (v) (gf)	\$16
Crab Mac & Cheese (l)	\$22

DESSERT

VANILLA PANNA COTTA

Red Wine Poached Pear

\$18

CHOCOLATE MOUSSE TART

Candied Hazelnuts, Sweet Mascarpone

\$18

GELATO BY THE SCOOP (V)

Mango, Chocolate, Vanilla, Rum & Raisin, Tiramisu, Salted Caramel

2 Scoops

\$12

3 Scoops

\$15

AFFOGATO

Vanilla Gelato, Espresso, Liqueur

\$18



CHEESE PLATE

ARTISAN CHEESE

Local Cheese, Muscatel, Fig Paste, Grissini & Wood Fired Bread

Selections include

2 cheeses

\$32

3 cheeses

\$45

Adelaide Hills Triple Cream, Cow's Milk, White Mould Brie Style

Edith Ashed Goat Cheese, French-style Goat's Milk, Ash-Coated Rind

Bay of Fires Clothbound Cheddar, Cow's Milk, Aged for a Minimum of 12 months on Pine Boards

Bleu d'Auvergne, Cow's Milk, Blue