



## ENTREE

Oysters Natural *	½ doz \$21.50	1 doz \$29.90
Oysters Kilpatrick	½ doz \$22.50	1 doz \$31.90
Oysters Chef's Choice	½ doz \$22.50	1 doz \$31.90

Soup of the Day \$8.90

Corn and zucchini fritters on a cucumber and mint salad w yoghurt labneh & tomato relish \$15.90

Crisp pork belly, pumpkin puree and roasted baby vegetables w a spicy apple sauce \$17.90

Chilli prawn rice paper rolls w a chilli soy dipping sauce (\*,d) \$17.90

Char grilled haloumi w ancient grains, chickpeas, currants, spring greens, herbs, nuts and a pomegranate vinaigrette (\*,d,v,ve) \$15.90

## SIDES

Garlic Ciabatta \$6.90

Chilli & Cheese Ciabatta \$6.90

Deep fried potato lattice with sour cream and sweet chilli \$7.90

Spanish onion rings \$7.90

Greek side salad \$6.90

## FROM THE GRILL all served with seasonal vegetables

Tower fillet w a roasted field mushroom, potato mash & marsala cream sauce

220g \$38.50 320g \$42.50

Beef & Reef eye fillet topped with seafood & cheese mornay sauce

220g \$38.50 320g \$42.50

Pepper fillet steak with cracked pepper & green peppercorns

220g \$37.50 320g \$41.50

Porterhouse chasseur char grilled with creamy mushroom sauce \$36.90

Carpet bag steak, 320g fillet stuffed with 3 oysters & served with a blue cheese butter (\*) \$47.50

**SAUCES** – Béarnaise sauce \*, Garlic butter \* or Dianne sauce



## SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit & dipping sauces \$46.90  
Fish of the day - battered, grilled or poached with tartare, hollandaise or sweet chilli salsa \$30.90  
Chilli marinated baby octopus, potato and rocket salad with an Asian lime dressing (\*,d) \$33.90

## BULLRING TEAM CREATIONS

Beef schnitzel w spicy tomato salsa, corn chips, cheddar cheese, guacamole & sour cream \$34.90  
Spiced lamb back strap served on a mediterranean pearl couscous salad \$35.90  
Roasted garlic, herb chicken breast w salsa verde, parsnip puree, prosciutto bean stack (\*,d) \$33.90  
Tomato paella w spicy vegan chorizo and char grilled asparagus (d,v,ve) \$29.90  
Pasta of the day – Please enquire for today's creation \$29.90

## DESSERTS

Chocolate soufflé w a white chocolate ganache and hazelnut ice-cream \$16.90  
Matcha coated passionfruit ice cream w pistachio caramelised white chocolate crumble (\*) \$16.50  
Banana pancakes w coffee cream, a maple bacon crumb and candied walnuts \$16.90  
Fresh fig and honey crème brulee served with double cream (\*) \$15.90  
Ice cream sundae with chocolate, caramel or strawberry sauce topped with nuts and wafers \$ 7.90  
Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers & quince \$16.90

## COFFEE

Affogato - espresso coffee, ice-cream & a shot of Frangelico \$15.90  
Cappuccino, Café Latte or Hot Chocolate \$4.00

**ve - denotes vegan**  
**d - denotes dairy free**  
**v - denotes vegetarian**  
**\* - denotes gluten free**

**10% surcharge Sundays**  
**15% surcharge Public Holidays**

**Executive Chef- Jarrod Hingston**