



ENTREES

Oysters Natural *	½ dozen \$21.90	1 dozen \$29.90
Oysters Kilpatrick	½ dozen \$22.90	1 dozen \$31.90
Oysters Chef's Choice	½ dozen \$22.90	1 dozen \$31.90

Soup of the Day \$8.90

Tomato and onion tart with basil mascarpone (v) \$15.90

Crisp skin chicken, braised radish, horseradish cream, toasted walnuts and bone marrow jus (*) \$16.90

Pan fried marinated scallops, carrot puree, broccoli florets and fried vermicelli noodles (*) \$17.90

Garlic, mustard marinated lamb cutlets with pea and mint smash, sauerkraut and beetroot tzatziki \$16.90

Beef bourguignon hot pot with puff pastry lid \$15.90

SIDES

Ciabatta- garlic cheese \$6.90

Ciabatta- chilli cheese \$6.90

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

Crispy Spanish onion rings \$7.90

Side Salad - Greek style salad \$6.90

FROM THE GRILL all served with seasonal vegetables

Tower eye fillet with a mac and cheese rosti topped with a chipotle and bourbon sauce

220g \$38.50 320g \$42.50

Carpet bag steak- 320g eye fillet stuffed with 3 oysters served with a ponzu sauce (*) \$47.50

Beef & Reef - fillet steak topped with seafood and cheese Mornay sauce

220g \$38.50 320g \$42.50

Pepper fillet steak with cracked pepper and green peppercorn

220g \$37.50 320g \$41.50

Porterhouse chasseur char grilled with creamy mushroom sauce \$36.90

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

SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit and dipping sauces \$46.90

Fish of the day \$30.90

Grilled gurnard with crumbed eggplant, roasted cherry tomatoes and romesco sauce \$34.90



BULLRING TEAM CREATIONS

Beef schnitzel with sliced jalapenos, Spanish onion rings, capsicum jam and old English cheese \$34.90
Jerk spiced chicken breast with a Jamaican confetti rice salad (*, d) \$33.90
Slow cooked lamb shanks on creamy celeriac mash with a red wine and tomato sauce (*) \$35.90
Grilled venison with smoked baby beets, grilled red cabbage and pickled cherries \$38.90
Thai green curry tofu with wok tossed vegetables and cauliflower rice (ve, v, *, d) \$29.90
Pasta of the day – Please enquire for today's creation \$29.90

DESSERTS

Chocolate and mandarin pudding with cream fraiche and mandarin granita \$16.90
De-constructed apple pie- poached apple, puff pastry twist, cinnamon ice-cream and custard (*) \$16.90
Espresso martini cheesecake with a sweet coffee syrup and Chantilly cream \$16.50
Sweet crust smores with macerated strawberries, house made marshmallow and dark chocolate ganache (*) \$16.50
Ice cream sundae with chocolate, caramel or strawberry sauce topped with nuts and wafers \$6.90
Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers and quince \$16.90

COFFEE

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

ve - denotes vegan
v - denotes vegetarian
* - denotes gluten free
d- denotes dairy free
No split accounts
10% surcharge Sundays
15% surcharge Public Holidays

Executive Chef-Jarrold Hingston