

MENU

ENTRÉE

| | | | | |
|--|-------|----|-------|----|
| Oysters Natural (*) | ½ doz | 27 | 1 doz | 48 |
| Oysters Kilpatrick or Chef's Choice | ½ doz | 30 | 1 doz | 50 |
| Soup of the Day served with dinner roll | | | | 15 |
| Beef tartare with pomegranate, birds eye chilli, avocado and cured egg yolk (GF, DF) | | | | 21 |
| Potato and zucchini tart topped with feta, mint and zucchini microsalad (V) | | | | 19 |
| Singapore chilli, soft shell crab with apple and broccolini slaw (GF, DF) | | | | 21 |
| Yuzu cured pork belly atop a fava bean & butterhead lettuce salad dressed with a chilli vinegar reduction (GF, DF) | | | | 23 |
| Beetroot and smoked salmon cheesecake with pickled beets, dill and microherbs | | | | 25 |

FROM THE GRILL all served with seasonal vegetables

| | | | | |
|--|------|----|------|----|
| Fillet Tower with macaroni & cheese croquette and smokey bourbon tomato sauce (GF) | 220g | 47 | 320g | 57 |
| Beef & Reef – eye fillet topped with seafood and cheese mornay sauce | 220g | 50 | 320g | 60 |
| Pepper fillet steak with green peppercorn sauce | 220g | 45 | 320g | 55 |
| Porterhouse char grilled with red wine jus (GF) | | | | 47 |
| Additional sauces – Béarnaise (GF) Mushroom or Diane | | | | 4 |

MAIN

| | | | | |
|--|--|--|--|----|
| Beef schnitzel poutine style – chips, maple bacon, mozzarella cheese finished with gravy | | | | 42 |
| Pea and tarragon cream roasted chicken with crispy sliced potatoes and vegetables (GF) | | | | 37 |
| Duck curry udon noodle bowl | | | | 42 |
| Vegan sesame tofu and charred broccolini on fluffy white rice (VE) | | | | 32 |
| Pasta of the Day – Please enquire for today's creation | | | | 33 |
| SEAFOOD | | | | |
| Neptune's Feast – hot and cold seafood with seasonal fruit and dipping sauce | | | | 75 |
| Grilled barramundi fillet with chips and garden salad (GF, DF) | | | | 32 |
| Fish of the Day | | | | 33 |

(GF) Can be Gluten free

(VE) Vegan

(V) Vegetarian

(DF) Can be Dairy Free

Please ask the waitstaff for your bill when you are ready



BULLRING
RESTAURANT

SIDES

| | |
|---|----|
| Turkish bread – garlic cheese or chilli cheese | 9 |
| Thick cut potato chips, sea salt and aioli | 9 |
| Selection of green leaves with herb vinaigrette | 9 |
| Seasonal Vegetables | 12 |

DESSERT

| | |
|---|----|
| Tiramisu Jars traditional style tiramisu served in gourmet jars | 19 |
| Golden Syrup Dumplings caramelised hazelnut ice cream | 19 |
| White Chocolate & Rhubarb Cheesecake with poached rhubarb & caramelised white chocolate | 19 |
| Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers and quince | 27 |

COFFEE

| | |
|---|----|
| Affogato – espresso coffee, ice-cream, and a shot of Frangelico | 17 |
| Cappuccino, Café Latte or Hot Chocolate | 6 |

Surcharges: 10% on Sundays
15% on Public Holidays