



OUR FARM TO TABLE PHILOSOPHY

The Riverina is one of the most productive and diverse agricultural regions in the country, giving rise to the claim of the “food bowl of Australia”. This south western region of New South Wales between Griffith and Wagga Wagga, is abundant with citrus and stone fruit, grapes, figs, olives, nuts, lamb, beef, chicken, wheat and rice. It is known for established traditions, dynamic wine, food and produce with European flair and strong Italian heritage.

Farm to Table Philosophy is all about ensuring every step your food has taken between being in the ground and on the hoof, to your dining table is carefully monitored, to ensure sustainable practices and that the food is kept as fresh and unprocessed as possible. We have set ourselves a 300km radius where we have worked with farm gate producers to provide us with the best local ingredients.

Working closely with farmers, producers and artisan crafters, we have hand selected some of our region’s best ingredients. We celebrate the abundance of beautiful produce our region has to offer.

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

Executive Chef, Anthony Fullerton

SOMETHING TO START

PARAFIELD OLIVES

Olive plate, Corregiola Semi Sun Dried, Black Manzanillo, Hardy's Mammoth, Leccino and Wallis* (v) \$17.50

Salted dried Kalamata olives with goat's curd and crisp bread* (v) \$17.50

PUOPOLO ARTISAN SALUMI

Sharing plate, handcrafted salumi and air-cured meats with beetroot chutney, bread and grissini* \$32.00

MARGRA AUSTRALIAN WHITE LAMB

Sharing plate, handcrafted Lamb salumi, chorizo and air-cured ham with beetroot chutney, bread and grissini* \$32.00

WAGYU BRESAOLA CURED IN CALABRIA PRIVATE BIN MONTEPULCIANO

House Made Bresaola with tomato horseradish crème, beetroot chutney, pistachio crumb, saffron mayonnaise, garden cress and pecorino Romano \$25.50

FROM THE GARDEN

Cold pressed melon, petit herbs and labna (v) \$18.50

Heirloom tomato, La Stella buffalo mozzarella, basil and extra virgin olive oil (v) \$19.50

Grilled cos lettuce hearts, crisp speck, aged Reggiano and anchovy dressing \$17.50

Rocket and pear salad with walnuts and shaved Reggiano (v) \$15.50

Roasted beetroot, target beetroot and goat's curd salad with garden cress and herbs (v) \$18.50

Eggplant Parmigiana with La Stella buffalo mozzarella, pecorino Romano and basil finished in a tomato Prosecco sugo with parmesan crisps (v) \$26.50

PASTA AND RICE

Risotto Funghi with truffle pesto and pecorino Romano (v) \$27.50

Pumpkin and potato gnocchi with rosemary butter (v) \$26.50

Porcini pappardelle with braised duck, mushrooms, sage and red wine jus \$29.50

Murray cod, leek and La Stella buffalo ricotta tortelloni with bisque sauce \$34.50

* For sharing if desired
(v) = Vegetarian

OUR FARMGATE PRODUCERS

MYEE QUAIL FARM

The third generation Sergi family farm in Tharbogang. Tony and Maria's sons Sam, Don and Glen all work alongside each other overseeing 35,000 quail processed on the farm each week, along with Sam's son Anthony, who joined the family business over 10 years ago. He and his sister Maree are third generation quail producers that have grown up with every facet of production. "When it comes to business, we argue everyday like any true Italian family," laughs Sam. "Thankfully we are the best of mates and don't have too many problems." Not only do the family work together, they enjoy a daily lunch in the family home where the senior brigade were raised in the 1960s. Their beautiful Nonna Maria, now in her 80s, still provides a home-cooked meal for her boys and grandchildren every day of the week.

MARGRA AUSTRALIAN WHITE LAMB

Margra Lamb is the culmination of many years work and craft by Gillmore brothers, Graham and Martin. The shared vision of Martin and Graham lives on in the next generation of Gilmores, James and Ross, who, alongside their fathers, continue to breed Margra Lamb in Oberon. We select our lamb that is grazed and farmed at Temora in the heart of the Riverina, a lamb with a micro-marbled finish and low-fat melting point of 28-35°C, for an unprecedented delicate meat that is incredibly succulent.

AQUNA MURRAY COD

Sustainable, premium, pond-grown Murray Cod farmed in Bilbul. Aquna derived from the word "Akuna", an Australian aboriginal word meaning "the way forward" and "flowing water". Fully traceable from pond to plate, in a way that is respectful to the environment, our growers, and community. Using a land-based aquaculture model, Aquna has one of the lowest environmental footprints in the industry. Aquna produces fish with a beautiful flavour because of the way they are farmed in open ponds. The fish have a clean flavour, which is not earthy like wild cod.

RIVERINA BERKSHIRE GOLD PORK

Steve and Leah Anderson's Berkshire Pork at Mangoplah, is a family run business and farm at Temora in the heart of the Riverina. Steve is passionate about farming and supplying high-quality free-range heritage breed pork. He is a master of smoked meat and European style small goods that are made from his Berkshire pigs. A member of The Australian Pig Breeders Association and committed to farming and keeping purebred lines.



FROM THE FARM GATE

MYEE QUAIL FARM

2 grilled quail with lemon and balsamic \$36.50

Whole roasted quail, boned and filled with herb risotto, wrapped in speck, on a parmesan and white bean puree \$38.50

AQUNA MURRAY COD

Fillet of cod with colcannon potato, salted capers, red onion and shaved fennel \$38.50

Whole baked fish (750g) with balsamic, lemon and wild rocket* \$48.50

MARGRA AUSTRALIAN WHITE LAMB

Oven Roasted Lamb Loin, rolled with green herbs and mustard served with braised fennel and eggplant creme \$42.00

Grilled tomahawk cutlets with lemon and chimichurri \$45.00

Whole lamb shoulder (1.3kg), slow baked in the oven with polenta, red onion and red wine jus* \$75.00

RIVERINA BERKSHIRE GOLD

Porchetta on the bone for two with buttered heirloom carrots, braised portobello mushroom and porcini mushroom jus* \$59.00

ON THE SIDE

Handcut chips (v) \$7.50

Chargrilled corn (v) \$7.50

Broccolini and green beans (v) \$7.50

Colcannon potato (v) \$7.50

Soft polenta (v) \$7.50

Baked gnocchi and smoked cheese (v) \$7.50

FOR THE CHILDREN

12 years and under

Porcini pappardelle with tomato, braised beef and pecorino \$15.50

Aquna Murray Cod with handcut chips \$16.50

Petite beef fillet with colcannon potato and grilled corn \$17.50

* For sharing if desired

(v) = Vegetarian

OUR BEEF PRODUCERS

STANBROKE SIGNATURE BLACK ANGUS

Signature Black is sourced from the finest Angus genetics, with only the finest certified Angus cattle used. The Angus breed is renowned for its excellent eating quality, consistent marbling and delicious flavour. They graze on natural pastures for the majority of their lives before moving to a customised feed ration that is designed to optimise eating quality, beautiful marbling and intense flavour.

FLINDERS NATURAL GRASS FED

Farmed at the peak of the Dividing Range where the headwaters of the Flinders River carve their way through the land, you will find some of the most untouched pastures of rich natural grasses in Australia. Flinders Natural encapsulates the pure grass-fed beef flavour of this pristine environment.

SANCHOKU WAGYU

The Japanese philosophy of Sanchoku follows the principal of food and produce being "direct from the source". Blending the finest Japanese Wagyu genetics with the supreme quality and purity of Australian beef. A fusion of cultures and progressive grading practices consistently produces richer, fully flavoured and marbled Wagyu beef.

RIVERINA BLACK ANGUS

Pure Black Angus cattle, raised in pristine pastures in the temperate Riverina region. Produced from carefully selected prime quality cattle that meet the rigorous Riverina standard are raised on natural pastures, grain finished for 150 days and graded under the Meat Standards Australia grading system to ensure the cattle deliver on eating quality.

YARDSTICK BEEF

Yardstick beef, JBS grain-fed program in the Riverina. Crafted over four decades, Yardstick sets the standard for beef. Hand selected cattle, 150 days grain-fed, precise nutritional and handling requirements, produce this exceptional grain-fed beef product that is rich in marbling, full of flavor. High performing marble score 2+ grain-fed beef, tender in feel, that promises a reliable and high-quality eating experience.



OUR BEEF PRODUCERS

All our steaks are handpicked from the most unique and well-respected meat programs in Australia.
Grilled to your liking, seasoned with sea salt, fresh cracked pepper served with lemon
and your choice of sauce.

STANBROKE SIGNATURE BLACK ANGUS MB3+ _____

Rib Fillet 300g	\$59.00
Striploin 350g	\$52.00
Tomahawk Cutlet* 1.3kg	\$158.00

FLINDERS NATURAL GRASS FED MB2+ _____

Petite Eye Fillet 200g	\$38.00
Eye Fillet 325g	\$57.00

SANCHOKU WAGYU _____

Eye of the Rump MB4+ 400g	\$46.00
Striploin MB8+ 300g	\$99.00

RIVERINA BLACK ANGUS MB2+ _____

Eye of the Rump 300g	\$40.00
Striploin 250g	\$38.00

YARDSTICK MB3+ _____

Rib Fillet 300g	\$46.00
Striploin 350g	\$44.00

STANBROKE SIGNATURE TASTING PLATE _____

Dry Aged Angus Striploin on the bone, Flinders Natural Grass Fed Eye Fillet, Signature Black Angus Three styles of beef on one sample plate, Dry Aged, Grass Fed and Angus*	\$99.00
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DRY AGED

Our Dry Aged hand selected program has some of Australia's best beef aging in our meat cellar for over 45 days plus. This time-honored process produces a rounder, sweeter, flavour of remarkable intensity of each selected cut.

FLINDERS NATURAL GRASS FED MB2+ _____

T-Bone 500g	\$75.00
OP Rib* 1kg	\$120.00

BISTECCA ALLA FIORENTINA* _____

Our Signature Plate** 1kg	\$150.00
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STANBROKE SIGNATURE BLACK ANGUS MB3+ _____

Bone in Striploin 750g*	\$105.00
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YARDSTICK MB3+ _____

Rump 750g*	\$85.00
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** Known as the holiest of holies of Italian cuisine, the Florentine-style beef steak is prepared exclusively with dry-aged beef. The cut needs to be at least three fingers wide so that when the meat is grilled over a very hot flame, a nice, slightly charred crust forms on the outside of the steak while the inside remains succulent. As any true Tuscan will insist, this dream of a steak should only be eaten 'sanguinoso', meaning rare with a drizzle of extra virgin olive oil, rosemary, salt.

Sauce – Red Wine Jus – Mushroom – Peppercorn – Béarnaise – Chimichurri

Compound Butter – Tomato and Horseradish – Black Garlic and Thyme – Café de Paris

Condiments - Mustards and Horseradish available on request

* For sharing if desired

OUR FARMGATE PRODUCERS

COOLAMON ARTISAN CHEESE

Award-winning artisan cheesemaker Jennifer Nestor, located in the centre of the idyllic, country village of Coolamon in the heart of the Riverina. Hand crafted cheese combining an almost sensual process with the full-bodied and unmistakably rich mouthfeel of the milk, sourced from Neil and Simone Jolliffe's nearby pristine Riverina dairy farm, which Jennifer then pasteurises herself. The instinctive handcrafter's approach and single source ingredients are the foundation of the range of cheeses produced and the traditional, yet progressive spirit of the local community make Coolamon Cheese Company unique.



TO FINISH

SOMETHING SWEET

Vanilla panna cotta with de-hydrated fruit salad (v)	\$ 14.50
Bitter chocolate tart with pistachio gelato (v)	\$ 16.50
Frozen nougat sandwich with a berry compote and chocolate shortbread (v)	\$ 16.50
Gelato by the scoop (v) <i>Bitter chocolate, vanilla bean, strawberry, pistachio</i>	
2 scoops	\$ 7.50
4 scoops	\$ 11.50
Affogato al Caffè <i>Vanilla ice cream, espresso & liqueur</i>	\$ 12.50

(v) = Vegetarian

CHEESE PLATE

COOLAMON ARTISAN CHEESE

Local cheese served with muscatel, fig paste, grissini and crusty bread (v)

Selections include

Aged cheddar, The Rock blue vein, double brie, soft blue

2 cheeses	\$ 29.90
4 cheeses	\$ 39.50

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

Executive Chef, Anthony Fullerton





BE SOCIAL



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Or visit our website.