



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

OUR FARMGATE PRODUCERS

PARAFIELD OLIVES - YARRAGUNDRY

Olive groves planted in 1935, Parafield Table Olives are grown using organic principles. The olives are naturally ripened on the tree, hand-picked, then pickled in a salt brine for 15 months under the olive trees. Margie Carter is one of Australia's top olive producers and a certified olive oil judge. With multiple olive varieties including the Wallis, an extra-large dense green table olive with a full-bodied flavour, which was first grown in Australia here in Griffith, then developed by Margie in her olive tree nursery at Parafield.

PUOPOLO ARTISAN SALUMI

Vitangelo with his sons Nick and Chris have been making authentic Italian smallgoods using a unique blend of tradition and skill, retaining the distinctive flavours unique to Southern Italy and the art of traditional food making. Handcrafted salumi and air-cured meats from free range pork are farmed by third generation family farms at Leitchville in Northern Victoria. Since Australian climatic conditions are vastly different to the temperature and humidity balance that occurs in the Mediterranean area, the use of dry ageing salami rooms allows for the perfect drying conditions for ageing salami and air-dried meats to obtain the correct stagionatura.

ROCCO'S BREAD

Rocco's handcrafted bread baked in a traditional clay oven at Hanwood. Made with flour from the local Narrandera Mill, Rocco's traditional techniques ensure a traditional Italian-style loaf.

MORELLA GROVE

Established by the Dal Bon family at Wumbulgal Hills, using outstanding Italian varieties of olive trees chosen for their intense flavour and colour. The Mediterranean climate under which these olives are traditionally grown is replicated on the Wumbulgal Hills. The olives are grown chemically free using the best environmental practices. They are harvested in May then processed, stored and bottled using the world's best technology to achieve a standard of excellence which guarantees consistent quality.

PADDOCK PECKERS EGGS

Farm fresh pasture raised eggs, farmed in Kikoira, by fifth generation farmers Jordon and Karyn Hoskinson, trying to find a healthier, happier way to farm. Free range chickens living a happy, relaxed life, so they can produce delicious eggs for you to enjoy.

SOMETHING TO START

PARAFIELD OLIVES

Olive plate, Corregiola Semi Sun Dried, Black Manzanillo, Kalamata Olives, 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 and chorizo with beetroot chutney, bread and grissini \$25.00

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

Strozzapreti Pasta Ragù with pork and fennel, sausage, salami, bacon, Nduja, San Marzano tomato, basil and red wine jus \$27.50

Pan fried Potato Gnocchi with kale, shallots, leek, green peas, broccolini topped with pistachio and Pecorino Romano (v) \$26.50

Braised Angus Beef Cheek Tortelloni with pancetta, carrot, sage and beef stock reduction \$29.50

Saffron Pappardelle with Murray Cod, garlic chilli, zucchini, tomato, capers and lemon butter \$29.50

* 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

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

AQUANA MURRAY COD

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

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

MARGRA AUSTRALIAN WHITE LAMB

Duo of Margra Lamb, pan seared lamb rack, pressed lamb neck and shank served with heirloom carrot, green pea and black garlic jus \$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

Berkshire Pork Cutlets, crumbed in Parmesan, sage, gluten free crumb served with colcannon potato and porcini mushroom sauce \$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

Strozzapreti Pasta 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

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.

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.

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.

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.



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+		RIVERINA BLACK ANGUS MB2+	
Rib Fillet 300g	\$59.00	Eye of the Rump 300g	\$40.00
Striploin 350g	\$52.00	Striploin 250g	\$38.00
Tomahawk Cutlet* 1.1kg	\$158.00		
FLINDERS NATURAL GRASS FED MB2+		YARDSTICK MB3+	
Petite Eye Fillet 200g	\$38.00	Rib Fillet 300g	\$46.00
Eye Fillet 325g	\$57.00	Striploin 350g	\$44.00
SANCHOKU WAGYU		STANBROKE SIGNATURE TASTING PLATE	
Eye of the Rump MB4+ 400g	\$46.00	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
Striploin MB8+ 300g	\$99.00		

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.

BULL & BELL SIGNATURE BLACK ANGUS MB3+		FLINDERS NATURAL GRASS FED MB2+	
T-Bone 500g	\$75.00	OP Rib* 750g	\$120.00
BISTECCA ALLA FIORENTINA*		STANBROKE SIGNATURE BLACK ANGUS MB3+	
Our Signature Plate** 1kg	\$150.00	Striploin 750g*	\$105.00

** 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.

MANDOLE ORCHARD

Mandole Orchard is a family owned and sustainably operated almond orchard in Lake Wyangan. The name Mandolé derives from the word 'mandorle', the Italian word for almonds, drawing on our family's Italian heritage. They produce Australia's first and only single origin fresh almond milk. It's the collaboration between family, farm and home which allows the Mandolé Orchard family to provide a unique offering of fresh, honest and nutritious products that carry the signature Mandolé flavour you won't find anywhere else.



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
Traditional Vanilla Bean Crème Brûlée with local prunes and almond biscotti	\$16.50
Apple & Rhubarb Pie topped with nutmeg almond crumble with double cream and vanilla bean ice cream	\$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

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Executive Chef, Anthony Fullerton





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