



## OUR FARM TO TABLE PHILOSOPHY

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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.

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.

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

Head Chef, Mark De Guzman

*Mark De Guzman* 

# OUR FARMGATE PRODUCERS

## PARAFIELD OLIVES

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.

## 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 Kikora, 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.

## VANNELLA CHEESE

Vannella Cheese, hailing from Conversano, Puglia, embodies the Vannella family's Italian cheese-making legacy. From traditional roots in Conversano to establishing Caseificio Vannella in Australia, crafting fresh, stretched curd cheeses with care, blending their birthplace's traditions and Australian influences. Quality, authenticity, and tradition are the standards for Vannella Cheese.



# SOMETHING TO START

## SMALLS

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### Parafield Olives

Marinated Mixed Olives, Smoked Almonds  
with Crostini (v) \$17.50

### Baked Figs

Baked Figs, Jamon, Goats' Cheese, Onion Jam &  
Walnut Dust \$23.00

### Vanella Burrata

Handcrafted Fresh Burrata, Heirloom Tomatoes,  
Micro Herbs, Basil Oil & Caramelised Balsamic (v) \$26.50

### Bruschetta

Grilled Italian Loaf, Whipped Buffalo Ricotta,  
Confit Tomatoes, Basil Oil, Toasted Buckwheat,  
Aged Balsamic Reduction (v) \$22.00

### House Bresaola

Wagyu Striploin, Potato, Cornichons,  
Caper Berry & Truffle Mayo \$27.50

## ENTREES

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### Zucchini Flower

Filled With Charred Capsicum & Feta, Eggplant  
Mousse with Tomato Harissa Salsa (v) \$26.50

### Peach & Jamon Salad

Mixed Leaf, Mint, Smoked Buffalo Mozzarella,  
Jamon Dress with Sherry Vinaigrette \$29.00

### Roasted Pumpkin with Lentils

Braised Lentils, Feta Mousse, Pomegranate, Harissa  
Dress with Black Garlic Vinaigrette (v) \$17.50

### Eggplant Parmigiana

Eggplant Parmigiana with La Stella Buffalo  
Mozzarella, Pecorino Romano & Basil finished in a  
Tomato Prosecco Sugo with Parmesan Crisps (v) \$28.50

## SALUMI BOARD

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Prosciutto Cotto, House Bresaola, Round Pancetta,  
Casalingo, Speck & Felino, House Pickles &  
Tomato Date Chutney \$35.00

## PASTA AND RICE

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### Char Zucchini & Corn Velute Tortellini

Smoked Scamorza, Roasted Baby Corn, Zucchini  
& Peas Topped with Pecorino (v) \$32.00

### Strozzapreti Pasta Ragu

Served with Pork & Fennel Sausage,  
Salami, Bacon, Nduja, San Marzano Tomato,  
Basil & Red Wine Jus \$32.00

### Saffron Pappardelle with Smoked Muray Cod

Served with Confit Tomatoes, Asparagus,  
Broad Beans, Caramelised Fennel, Crème Fraiche  
& Pecorino \$32.00

### Silverbeet & Buffalo Ricotta Culorgiones

Served with Charred Asparagus, Butter Poached  
Radish with Parsnip Cream (v) \$38.00

\* 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.

## BLACK GULLY LAMB

Black Gully Lamb is sourced in Guyra, in the rich farming lands of northern NSW. These sheep are bred for their high-quality meat. Raised on rich, green pastures creating a micro-marbled finish with a low-fat melting point, allowing for a high quality flavour and finish.

## 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

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Whole Roasted Quail, Boned and filled with Herb Risotto, wrapped in Speck, on a Parmesan & White Bean Puree \$42.00

## AQUNA MURRAY COD

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Murray Cod Fillet, Pan Fried, Saffron Pearl Cous Cous, Roasted Cherry Tomato, Baby Peppers & Charred Fennel \$56.00

Whole Baked Butterflied Cod, Chermoula Butter, Charred Peppers, Caperberries\* \$69.00

## AUSTRALIAN WHITE LAMB

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Slow Roasted Lamb Neck, Smoked Eggplant, Peas, Asparagus with Black Garlic Jus \$49.00

Grilled Spiced Lamb Rump, Zucchini Babaganoush, Corn & Tomato Tabouleh \$48.00

## RIVERINA BERKSHIRE GOLD PORK

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Rolled Pork Belly, Celeriac Puree, Roasted Fennel, Radish & Balsamic Jus \$68.00

## ON THE SIDE

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Rosemary Salt Seasoned Chips with Aioli \$10.00

Fried Polenta with Persian Feta & Sauce Romesco \$12.00

Broccolini & Beans with Herbed Tahini, Hemp Seeds & Toasted Almonds \$10.00

Pan Roasted Dutch Carrots with Honey & Harissa, Dill & Toasted Pistachios \$15.00

Mash Potato with Creamed Spinach \$12.00

## FOR THE CHILDREN

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*12 years and under*

Strozzapreti Pasta with Tomato, Braised Beef & Pecorino \$17.50

Aquna Murray Cod with Chips \$17.50

Petite Beef Fillet with Colcannon Potato & Grilled Corn \$17.50

\* For sharing if desired

(v) = Vegetarian

# OUR BEEF PRODUCERS

## BLACK GULLY ANGUS BEEF

Black Gully Beef is sourced from Guyra, NSW. A region rich in farming, known for its green landscape and rich pastures. Raised, bred and hand-selected which guarantees the highest quality beef products with a marble grading of up to 4+. Black Gully Beef is tender, intricately marbled and full of flavour with every bite.

## 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.

## 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.



## 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.

### BLACK GULLY ANGUS

Petit Eye Fillet MB2+	200g	\$45.00
Eye Fillet MB2+	300g	\$64.00
Rib Fillet MB4+	300g	\$64.00
Striploin MB4+	350g	\$55.00

### SANCHOKU WAGYU

Rost Biff MB4+	350g	\$46.00
Striploin MB7+	220g	\$89.00

### RIVERINA BLACK ANGUS

Rost Biff MB2+	300g	\$35.00
Striploin MB2+	250g	\$42.00

### STANBROKE SIGNATURE BLACK ANGUS

Tomahawk Cutlet* MB2+	1.1kg	\$158.00
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### BLACK GULLY BEEF SIGNATURE TASTING PLATE

Three styles of beef on one sample plate: Dry Aged Angus Striploin on the bone, Grass Fed Eye Fillet, Angus Flank Steak	\$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-honoured process produces a rounder, sweeter, flavour of remarkable intensity of each selected cut.

### BLACK GULLY BEEF PREMIUM GRASS-FED ANGUS MB4+

T-Bone MB4+	500g	\$75.00
OP Rib* MB4+	700g	\$120.00
Bistecca** MB4+	1kg+	\$150.00

\*\* 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** - Café De Paris, Red Bordelaise, Brandy Peppercorn, Mushroom, Chimichurri

\* 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

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### Blueberry Burnt Basque Cheesecake

Served with Japan Honey Mousse, Tea Poached Plums & Honeycomb \$16.50

### Coconut Almond Panna Cotta

Served with Mango, Pineapple, Lychee, & Passionfruit Salsa \$16.50

### Frozen Chocolate Parfait

Served with Raspberry Coulis, Freeze-dried Cherries & Strawberry Milk Crumb \$16.50

### Cannoli

Chocolate, Mascarpone, Buffalo Ricotta, Orange & Pistachio Dust \$16.50

### Vanilla Bean Crème Brûlée

Traditional Vanilla Bean Crème Brûlée with Local Prunes & Almond Biscotti \$16.50

### Affogato al caffè

Vanilla ice cream, espresso & liqueur \$12.50

(v) = Vegetarian

## CHEESE PLATE

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



## BE SOCIAL

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