



LUNCH: FRI TO SUN  
11:30AM - 2:30PM

DINNER: 7 DAYS  
5:30PM - 9:30PM

# TABLE SHARE MENUS

For groups of 6 or more



## BULL SHARE MENU

\$90 PP

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ITALIAN WOOD FIRED LOAF

PARAFIELD OLIVES

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CHARRED BROCOLINI

SALUMI BOARD

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ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

RIVERINA GRAIN FED ANGUS MB 2+

300gm, 2+ MBS, Pure Black Angus,  
Minimum 120-Day Grain Fed, Riverina  
Region, Southern NSW (gf)

ROSEMARY SALTED CHIPS

RADICCHIO, COS, BUTTER LETTUCE  
SALAD

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CHOCOLATE CREMEUX



## BELL SHARE MENU

\$135 PP

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ITALIAN WOOD FIRED LOAF

PARAFIELD OLIVES

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CHARRED BROCOLINI

JUMBO KING PRAWN SKEWER

SALUMI BOARD

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ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

BISTECCA FIORENTINA

1kg, MSA Graded , Black Angus,  
Minimum 100-Day Grain Fed,  
Riverina Region, Southern NSW

ROSEMARY SALTED CHIPS

RADICCHIO, COS, BUTTER LETTUCE  
SALAD

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CHOCOLATE CREMEUX

(v) = Vegetarian

(gf) = Gluten Free

(gfo) = Gluten Free Option

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

## ENTREES

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### BRUSCHETTA

Smooth Ricotta, Crushed Tomato, Anchovy, Virgin Olive Oil

\$18

### CHARRED BROCCOLINI

Burrata, Calabrian Chilli Oil (v)(gfo)

\$26

### FRESHLY SHUCKED ROCK OYSTERS

Finger Lime & Shallot Mignonette (gf) min 4

\$5.50 ea

### JUMBO KING PRAWN SKEWER

Beer Battered, Chilli & Lime Salt, Aioli

\$14 ea

### ABROLHOS ISLAND SCALLOP

½ Shell, Grilled, Nduja Butter

\$28

### GRILLED BUTTERFLIED QUAIL

Beurre Noisette, Green Grape, Curry Leaf (gf)

\$26

### STEAK TARTARE

Hand Cut Fillet of Beef, Game Chips, Caper Berries, Quail Egg

\$26

## SALUMI BOARD

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Prosciutto Cotto, Pancetta, Casalingo, Speck, Felino, House Pickles, Tomato & Date  
Chutney, Italian Loaf, Grissini

\$37

## PASTA

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### POTATO TORTELLINI

Smooth Ricotta, Zucchini & Basil Cream (v)

\$36

### RIGATONI ALLA VODKA

Prawns, Vodka Pink Sauce

\$38

## **MAINS**

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### **STUFFED ZUCCHINIS**

Arborio Rice, Currants, Pine Nuts, Passata, Honey Yoghurt (v)(gf) \$38

### **GRILLED S.A CALAMARI**

Hazelnut & Preserved Lemon Picada \$46

### **BUTTERFLIED AQUNA MURRAY COD (900GM)**

Vermouth & Chive Beurre Blanc

Whole	\$105
Half	\$58

### **ROASTED SPATCHCOCK**

Bull Horn Peppers, Garlic, Anchovy (gfo) \$44

### **CHICKEN COTTOLETTA**

Potato Puree, Chicken & Herb Jus \$38

### **DOUBLE LAMB LOIN CHOP**

Sicilian Eggplant, Jus (gf) \$46

### **THE "B&B" BURGER**

Dry Aged Beef, Butter Lettuce, Red Onion, Aged Cheddar, Black Pepper Hollandaise. \$28  
Rosemary Salt Seasoned Chips

## **CHILDREN'S MEALS**

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*12 years and under*

Strozzapreti Pasta with Tomato, Braised Beef & Pecorino \$17

Aquna Murray Cod with Chips \$17

Petite Beef Fillet with Colcannon Potato \$17

## FROM THE GRILL

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### PASTURE FED

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Grass-fed beef is leaner with a stronger, more complex and earthier flavour.

#### **EYE FILLET, Great Southern**

250gm, MSA Graded, Black Angus, Hereford. Southern NSW, King Island, Flinders Island. (gf) \$68

#### **SIRLOIN, Pinnacle**

250gm, 2+ MBS, Angus, Hereford. Southern NSW, King Island, Flinders Island. (gf) \$58

### WAGYU

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#### **CENTRE CUT RUMP, Tajima**

300gm, 4+ MBS, First Cross Wagyu, Minimum 350 - Day Grain Fed, Riverina Region, Southern NSW (gf) \$56

#### **SIRLOIN, Tajima**

220gm, 6+ MBS, First Cross Wagyu, Minimum 350 - Day Grain Fed, Riverina Region, Southern NSW \$89

### GRAIN FED

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Grain-fed beef is richer and sweeter with more marbling.

#### **CENTRE CUT RUMP, Riverina**

300gm, 2+ MBS, Pure Black Angus, Minimum 120-Day Grain Fed, Riverina Region, Southern NSW (gf) \$38

#### **SCOTCH FILLET, Swift**

300gm MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Southern NSW (gf) \$65

#### **"PICANHA" RUMP CAP, Portoro**

300gm 4+ MBS, Black Angus, Hereford, Minimum 150-Day Grain Fed, Yambinya Station Central NSW (gf) \$68

#### **TOMAHAWK CUTLET, Portoro**

2+ MBS, Black Angus, Hereford, Minimum 120-Day Grain Fed, Yambinya Station Central NSW (gf) \$18/100gm

## FROM OUR DRY AGER

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Our dry aged beef is hung in our meat cellar for a minimum of 45 days. This process produces a rounder, sweeter flavour of remarkable intensity for each selected cut.

<b>RIB SIRLOIN</b> 400gm, MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW (gf)	\$68
<b>T-BONE</b> 600gm, MSA Graded, Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW (gf)	\$95
<b>BISTECCA FIORENTINA</b> 1kg, MSA Graded , Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW	\$160

## SAUCES AND BUTTERS

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### Additional sauces and butters \$5

Red Wine Jus (gf)	Béarnaise
Three Pepper Jus (gf)	Garlic, Pepper & Thyme Butter (gf)
Creamed Mushroom (gf)	Mustard & Horseradish Selection

## SIDES

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<b>House Leaf Salad &amp; Herb</b> , Pickled Shallot, Cabernet & Mustard Vinaigrette (vg) (gf)	\$14
<b>Buttery Mash Potato</b> (v) (gf)	\$14
<b>Chips</b> , Rosemary Salt Seasoned Chips & Aioli	\$14
<b>Roast Cauliflower Blossom</b> , Romesco, Persian Fetta, Candied Almonds (v) gf)	\$16
<b>Fried Brussel Sprouts</b> , Pancetta, Cabernet Vinegar, Dijon Mustard (gf)	\$16
<b>Corn Ribs</b> , Garlic, Lime & Chilli Butter, Ricotta Salata (v) (gf)	\$16
<b>Crab Mac &amp; Cheese</b>	\$22

## DESSERT

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**DATE & ALMOND CRÈME BRÛLÉE TART**  
Sweetened Mascarpone

\$18

**CHOCOLATE CREMEUX**  
Honey Roasted Fig, Caramelised Pistachio Filo

\$18

**GELATO BY THE SCOOP (V)**  
Mango, Chocolate, Vanilla, Rum & Raisin, Tiramisu, Salted Caramel

2 Scoops

\$12

3 Scoops

\$15

**AFFOGATO**  
Vanilla Gelato, Espresso, Liqueur

\$18



## CHEESE PLATE

**COOLAMON ARTISAN CHEESE**  
Local Cheese, Muscatel, Fig Paste, Grissini & Wood Fired Bread

Selections include

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2 cheeses

\$32

3 cheeses

\$45

**D'brie**, Double Brie

**Milwood Gold**, Soft Washed Rind

**Coolamon Reserve**, Semi Hard Gouda

**Belle Island Soft Blue**, Soft Creamy Blue

