

# LUNCH AND DINNER MENU

## STARTERS

**Toasted Sourdough** (GF) 12  
Served with Rich Glen Olive Oil & Balsamic  
**SERVED WITH ORTIZ ANCHOVIES**  
**SERVED WITH RICH GLEN BUSH DUKKAH AND OLIVE OIL**

**Rich Glen Olives**

**House-made spiced Nuts** (GF) 12

**House-made Lamb Meatballs** (GF) 25  
In a spiced San Marzano sauce, served with toasted sourdough

**Cauliflower Popcorn** (V) 18  
Fried cauliflower bites, sticky Korean sweet chilli sauce, sesame seeds

**Pork Belly Skewers (3)** 26  
Chilli crisp, fried shallots, spring onion, sesame seeds served with fragrant jasmine rice

**Fried Squid w/Black Lime & Star Anise** (GF) (DF) 27  
Petit herb salad, lime aioli

**Buttermilk Fried Chicken Tenders** (GF) 24  
Southern fried tenders served with house-made dipping sauce

**Butter Bean and Roquette Salad** (GF) (V) 24  
Cherry tomato, butter beans, fresh herbs, pickled red onions, candied walnuts, Persian fetta, house-made za'atar dressing  
**ADD CHICKEN**

**Warm Roasted Broccoli Salad** (GF) 24  
Miso dressing, bacon, parmesan  
**ADD ORTIZ ANCHOVIES**

**Charcuterie Plate** (GF Option) 42  
Smoked & cured deli meats, cheese, dried fruits, spiced nuts, and house-made lavosh bread

## GOURMET PIZZAS

ONLY AVAILABLE THURSDAY TO SUNDAY, 12PM – 9.30PM

**Blondie** (V) 22  
Confit garlic, parmesan, mozzarella. Finished with sea salt, fresh rosemary & Rich Glen olive oil

**God Save The Queen** (V) 24  
San Marzano, parmesan, mozzarella, fior di latte, basil. Finished with sea salt & Rich Glen olive oil

**River Runs Through It** 29  
San Marzano, mozzarella, parmesan, prawns, octopus, chilli. Finished with fresh sorrel and Rich Glen lemon lime oil

**Dark Side of the Shroom** (V) 28  
San Marzano, parmesan, mozzarella, shiitake and oyster mushrooms, garlic shoots. Finished with house-made caramelised onion jam & olive oil

**Comfortably Yum** (V) 27  
San Marzano, parmesan, mozzarella, roasted pumpkin, Persian fetta, toasted pine nuts, sauté spinach, piquillo peppers, roquette, balsamic glaze. Finished with Rich Glen olive oil

**Led Zeppelin** 29  
San marzano, parmesan, mozzarella, bacon, pepperoni, piquillo peppers, black olives, anchovies finished with fresh basil and Rich Glen olive oil

**Bacon all the Rules** 26  
Roasted pumpkin base, parmesan, fior di latte, & pancetta. Finished with pistachio crumbs, fresh cracked black pepper and Persian fetta

**GLUTEN FREE BASE AVAILABLE | \$6.50**  
**VEGAN CHEESE | \$5**

## MAINS

**Lamb Ragu with Pappardelle** 34  
Slow cooked lamb shoulder, garden peas, gremolata, Persian fetta

**Mussels** (GF Option) 38  
New Zealand Green Lips, house-made tomato, herb and garlic sauce, chargrilled Salus Bakery sourdough

**Fusilli Pesto** (V, VGN) 32  
House-made fusilli pasta, creamy pesto rosso, cherry tomato, spinach, Persian fetta, basil oil, pangrattato

**Saffron Milk Cap Risotto** (GF) (V)  
Saffron milk cap and shiitake mushrooms, gorgonzola picante, truffle butter, paprika oil

## GRILL

**Lamb Rump** (GF)  
Red cabbage puree, spiced pumpkin, heirloom cherry tomato, brown sugar apples

**Grilled Humpty Doo Barramundi**  
Pearl couscous, heirloom tomatoes, red onion, chimi churri

**Scotch Fillet 300g** (GF, DF)  
Served with roasted new potatoes and seasonal vegetables

**SAUCES: ROSEMARY JUS, HOLLANDAISE, BEERENBERG MUSTARD**

**Pork Cutlet** (GF)  
Chargrilled pineapple, seasonal vegetables, apple cider sauce

## SIDES

**Seasonal Greens** (GF) (DF)  
W/ garlic oil & flaked almonds

**Mixed Leaf Salad** (GF) (VGN)  
Cucumber, cherry tomato, red onion, house dressing

**Bowl of Chips**  
W/ Smoked paprika salt

## KIDS MENU (12 & UNDER)

(Includes soft drink & ice cream)

**Fusilli Pasta** (V)  
House napoli, beef ragu, napoli, parmesan

**Chicken Tenders** (GF)  
Side salad & chips

**Little Bull Burger** (GF)  
Smashed patty, tomato sauce, cheese & chips

**Cauliflower Popcorn** (VGN)  
Side salad & chips

32 **BURGER**  
ONLY AVAILABLE FROM 12PM – 5PM ONLY

**Black Bull Burger** 28  
Double house-made smashed patties, american cheese, pickles, New Orleans sauce

42 **MAKE IT FANCY WITH LETTUCE, TOMATO AND ONION** +2

**Chicken Tender Burger** 28  
Fried chicken tenders, comte, lime Sriracha aioli, roquette, pickles

**Vegetarian Burger** 22  
Beetroot fritter, comte, lime Sriracha aioli, roquette, pickles

**GLUTEN FREE BUN | \$6.50**

## SOMETHING SWEET

40 **Caramelised Brown Sugar Tart** 19  
Vanilla bean ice cream, white chocolate pearls

**Hazelnut Torte** (GF) 19  
Candied hazelnuts, chocolate sand, caramel pearls, wattleseed ice cream

12 **Raspberry Tiramisu** 19  
Chambord, fresh and freeze-dried raspberry

## DRINKS

12 **Juice** 5.50  
Orange, apple, pineapple, cranberry or tomato juice

**Tea** 6.50  
English breakfast, earl grey, sencha green, chamomile, peppermint, lemongrass & ginger, turmeric, sticky chai

15 **Coffee** SML 5.50 LRG 6.50  
Latte, flat white, long black, cappuccino, macchiato, mocha, espresso

15 Extra shot .50  
Syrup or honey .50  
Alternative milks .50

15 **EVERY EFFORT IS MADE TO CATER FOR DIETARY NEEDS, HOWEVER WE CANNOT GUARANTEE THAT OUR FOOD & DRINKS ARE ALLERGEN FREE**

**A SURCHARGE OF 10% APPLIES ON ALL PUBLIC HOLIDAYS. SPLIT BILLS ARE SUBJECT TO AVAILABILITY.**