



DINE

Friendly Fine-ish Dining



Our dishes are designed to be shared and will arrive to your table as prepared

NIBBLES

Knead SOUR DOUGH	whipped ricotta (Serves 2)	8 (V, DFa)
OLIVES	candied orange, chilli & almonds	10 (V,G&DF)
SIGNATURE LIVE ROCK OYSTERS	raspberry mignonette (min 3)	4e (G&DF)
WHITE BEAN HUMMUS	toasted cumin, olive oil & lavosh	12 (V, DF)

SMALL PLATES

GRUYERE CROQUETTAS	pecan mayonnaise and chives (min 3)	6e (V)
CEVICHE	jalapeno, guacamole, botarga & corn tostada	26 (G&DF)
FISH TACO	tortilla, chilli slaw, pineapple jam & jalapeno salsa (min 2)	7e (G&DF)
CRISPY SPICED SQUID	lime mayonnaise	16 (G&DF)
GRILLED CHORIZO	bbq corn salsa & mojo verde	16 (GF)
PICKLED BEETROOT SALAD	goats curd, witlof, chervil & honeycomb	17 (V,GF)
BURRATA	heirloom tomatoes, basil, pine nuts, vincotto, EVO	22 (V,GF)
STEAK TARTAR	pear, pickled daikon, chilli & soy, shiso, prawn cracker	24 (G&DF)
OCTOPUS CARPACCIO	orange, mojo verde, olive oil, lemon infused EVO,	24 (G&DF)
PORT LINCOLN SARDINES	persillade, orange & lemon peel, EVO (min 3)	6e (G&DF)

FROM THE GARDEN

PATATAS BRAVAS	smoked chilli salsa & oregano mayonnaise	12 (V, G&DF)
ROCKET SALAD	fennel, apple, almond & truffled lemon vinaigrette	12 (V, G&DF)
WARM LENTIL SALAD	singed kale, & fermented red cabbage	14 (V, G&DF)
SUMMER BEAN SALAD	raspberries, lavender oil, sunflower seeds	14 (V, G&DF)
FRENCH FRIES	truffle salt & manchego cheese	10 (V, GF,DFa)

LARGE PLATES

LAMB PICANHA	labne tzatziki, gin pickled cucumber with pomegranate	35 (GF,DFa)
SNAPPER	coconut lime crumb, bok choy, mild coconut chilli sauce	36 (G&DF)
WHOLE NAROOMA FLAT HEAD	deboned, salmoriglio w EVO (limited avail)	36 (G&DFa)
BLACK ONYX ANGUS SIRLOIN	ms4+, soubise, pickled white radish salsa & miso butter	55 (G&DFa)
CRISPY SPRING CHICKEN	rainbow chard, gomae, orange zest	34 (G&DF)
PORCHETTA	fennel salad, pineapple chutney	32 (G&DF)
RISOTTO	tomato, basil, stracciatella, (cantabria anchovies opt)	28 (Va,GF)

Put Yourself in our Awesome Chef's Hands

Eight Dish Tasting Menu \$69pp (Min 2)

Please advise our Friendly staff if you have any dietary requirements,
Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.
All card payments also incur the new RBA rates for card surcharge fees.

PLEASE NOTE: Food prepared At Topsy Bull may contain these Ingredients: Milk, Eggs,
Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish.

WINE

SPARKLING

DAL ZOTTO / Pucino Prosecco NV	13 / 50
CLOUDY BAY / Pelorus / Sparkling White / Marlborough / New Zealand	15 / 60
VEUVE CLICQUOT / Brut / France	25 / 120
CHARLES HEIDSIECK / Brut Reserve / France	150

WHITE

OCEAN EIGHT / Pinot Gris / Mornington Peninsula / VIC / 2017	15 / 60
PAUL BLANCK / Pinot Blanc / Alsace / France / 2016	14 / 55
CORIOLE / Piquepoul / McLaren Vale / 2018	14 / 55
NICK SPENCER / Gruner Veltliner / Tumbarumba / NSW / 2018	15 / 60
CLONAKILLA / Riesling / ACT / 2017	17 / 75
HUTTON VALE FARM / Riesling / Eden Valley / 2017	14 / 55
TOMFOOLERY / Tally-ho / Sauvignon Blanc / Adelaide Hills / 2018	13 / 50
SHAW & SMITH / Sauvignon Blanc / Adelaide Hills / SA 2018	15 / 60
LA CREMA / Chardonnay / Monterey / U.S / 2016	17 / 75
GIANT STEPS / Chardonnay / Yarra Valley / VIC / 2018	16 / 65
DOMAINE NATURALISTE / Floris / Chardonnay / Margaret River / WA / 2016	15 / 60
BERNARD FOUQUET / Vouvray (Off dry) / France / 2017	16 / 65
TE WHARE RA / TWR / Gewürztraminer / Riesling / Pinot Gris / Marlborough / NZ / 2017	14 / 55
DONNHOF / Tonschiefer / Dry Slate Riesling / Germany / 2016	110
CLOUDY BAY / Sauvignon Blanc / Marlborough / New Zealand / 2018	85
ROLAND TISSIER / Sancerre / France / 2017	95
CRAIGLEE / Chardonnay / Sunbury / VIC / 2016	100
MARCEL DEISS / Pinot D'Alsace / Bergheim / France / 2015	85

MOSCATO

SPRING SEED WINERY / Sweet Pea Moscato / McLaren Vale / Vic / 2018	10 / 45
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ROSE

THREE LADS / Gundagai / Rosé / ACT / 2017	13 / 50
AIRLIE BANK / Gris on Skins / Yarra Valley / VIC	14 / 55
MAISON D'AIX / Dry Rose / Provence / France / 2017	80

REDS

RED CLAW / Pinot Noir / Mornington Peninsula / VIC / 2017	15 / 60
PUNT ROAD / Pinot Noir / Yarra Valley / Vic / 2017	17 / 70
CROWE / Vino Rosso / Sangiovese / Barbera / Nebbiolo / ACT / 2017	15 / 60
TOMFOOLERY / Young Blood / Grenache / Barossa / SA / 2017	14 / 55
THREE LADS / Sangiovese / ACT / 2017	13 / 50
CORIOLE / Barbera / McLaren Vale / SA / 2017	15 / 60
MT.MAJURA / TSG / Tempranillo / Shiraz / Graciano / ACT / 2016	17 / 75
MAJELLA / Merlot / Coonawarra / SA / 2016	16 / 65
TIM SMITH / MGS / Mataro, Grenache, Shiraz / Barossa / SA / 2018	14 / 55
TERRAZAS RESERVA / Malbec / Mendoza / Argentina / 2015	17 / 75
CLONAKILLA / Hilltops / Shiraz / ACT / 2017	16 / 69
COLLECTOR / Marked Tree / Shiraz / ACT / 2016	15 / 60
FOUR IN HAND / Shiraz / Barossa / SA / 2016	14 / 55
NICK SPENCER / Gundagai Dry Red Blend / Shiraz, Touriga, Tempranillo, Cab Sav / NSW / 2017	15 / 60
MOSS WOOD / Amy's / Cab Sav / Merlot / Malbec / Petit Verdot / WA / 2017	17 / 75
YABBY LAKE / Single Vineyard / Pinot Noir / Mornington Peninsula / Vic 2017	135
PORT PHILLIP / Morillon / Pinot Noir / Mornington Peninsula / VIC / 2016	110
S.C.PANNELL / Greenache / McLaren Vale / SA / 2017	120
LONG RAIL GULLY / Shiraz / ACT / 2015	85
TEUSNER / Page / Cab Sav / Barossa / SA / 2012	110