



D I N E

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, herb ash (Serves 2)	8 (V, DFa)
OLIVES	candied orange, chilli & almonds	10 (V,G&DF)
SIGNATURE LIVE ROCK OYSTERS	raspberry mignonette (min 3)	4.5e (G&DF)
WHITE BEAN HUMMUS	toasted cumin, olive oil & lavosh	12 (V, DF)

SMALL PLATES

GRUYERE CROQUETTAS	pecan mayonnaise, chives (min 3)	6e (V)
CEVICHE	jalapeno, guacamole, botarga, corn tostada	26 (G&DF)
PEKING DUCK TACO	tortilla, pickled cabbage, coriander, hoisin sauce (min 2)	7e (DF)
CRISPY SPICED SQUID	lime mayonnaise	16 (G&DF)
GRILLED CHORIZO	bbq corn salsa & mojo verde	16 (GF)
PICKLED BEETROOT SALAD	goat's curd, witlof, chervil & honeycomb	17 (V,GF)
BURRATA	local figs, prosciutto dust, pistachios, balsamic	22 (Va,GF)
PÂTÉ	pork, pickled vegetables, sourdough croutons	17 (GFa,DF)
STEAK TARTAR	pear, pickled daikon, chilli & soy, shiso, prawn cracker	24 (G&DF)
LAMB KAFTA SKEWERS	goat's curd, dukkah, tomato concasse (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)
WINTER GARDEN	seasonal vegetables, cauliflower, black garlic & olive soil	16 (V, DF)
FRENCH FRIES	truffle salt & manchego cheese	10 (V, GF,DFa)

LARGE PLATES

LAMB PICANHA	labne tzatziki, gin pickled cucumber with pomegranate	36 (GF,DFa)
SNAPPER	coconut lime crumb, bok choy, mild coconut chilli sauce	38 (G&DF)
WHOLE NAROOMA FLAT HEAD	boned, salmoriglio w EVO (limited avail)	36 (GF,DFa)
BEEF CHEEKS	red wine braised, sweet potato, celeriac gremolada	35 (GF,DFa)
CRISPY SPRING CHICKEN	rainbow chard, gomaes, orange zest	34 (G&DF)
PORK TOMAHAWK 500g	braised cabbage, baked apple, honey & fennel mustard	44 (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.

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

FEED

ME

FAST

lunch menu

KNEAD SOUR DOUGH (Min.2) whipped ricotta, herb ash (v,dfa)	4e
SIGNATURE LIVE ROCK OYSTERS (min.2) raspberry mignonette (gf,df)	4.5e
GRUYERE CROQUETTAS (min.2) pecan mayonnaise, chives (v)	6e
PEKING DUCK TACO (min.2) tortilla, pickled cabbage, coriander, hoisin sauce (df)	7e
LAMB KAFTA SKEWERS (min. 2) goat's curd, dukkah, tomato concasse (gf, dfa)	6e
FRENCH FRIES truffle salt + manchego cheese (v,gf, dfa)	10
HEIRLOOM CAULIFLOWER cauliflower, garlic puree, olive soil (v,g,dfa)	15
POT PIE angus beef + Hop Nation stout	17
MINISTRONE new season vegetables + sourdough (v,dfa,gf)	15

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
CHALMERS / Vermentino / Heathcote Vic 2018	15 / 60
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

A LITTLE BIT SPECIAL

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
LONG RAIL GULLY / Shiraz / ACT / 2015	18 / 80
FOUR IN HAND / Shiraz / Barossa / SA / 2016	14 / 55
MOSS WOOD / Amy's / Cab Sav / Merlot / Malbec / Petit Verdot / WA / 2017	17 / 75

A LITTLE BIT SPECIAL

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
TEUSNER / Page / Cab Sav / Barossa / SA / 2012	110