



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, herb ash (min 2)	4e (V, DFa)
WARM 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	charred grapes, basil pesto, red wine reduction	22 (V,GF)
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	13 (V, G&DF)
RADICCHIO SALAD	Italian bitter leaves, honey, mustard, almonds	12 (V, G&DF)
MOROCCAN PUMPKIN SALAD	black garlic couscous, goji berries, pepitas	15 (V, DF)
HEIRLOOM CAULIFLOWER	new season cauliflower, garlic puree, olive soil	15 (V, G&DFa)
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)
BEEF CHEEKS	red wine braised, sweet potato, celeriac gremolada	35 (GF,DFa)
CORN FED CHICKEN	maize humus, vine capsicum, truffle jus	36 (GF&DF)
PORK TOMAHAWK 500g	braised cabbage, baked apple, honey & fennel mustard	44 (G&DF)
PASTA	conchiglioni, eggplant, ricotta, tomato basil sauce	28 (V)
RISOTTO	porcini mushroom, chestnut, wattleseed dust	30 (V, 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.
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.

WINE

SPARKLING

DAL ZOTTO / Pucino / Prosecco NV	13 / 50
BILLECART- SALMON / Brut Reserve / Champagne / France	28 / 160
STEFANO LUBIANA / Brut Reserve / TAS	17 / 75

WHITE

OCEAN EIGHT / Pinot Gris / Mornington Peninsula / VIC / 2018	16 / 65
KENDALL JACKSON / Vintners Reserve / Pinot Gris / U.S / 2016	17 / 75
JIM BARRY / Assyrτικο / Clare Valley / S.A / 2018	17 / 75
YANGARRA / Roussanne / McLaren Vale / S.A / 2017	16 / 65
NICK SPENCER / Gruner Veltliner / Tumberumba / NSW / 2018	15 / 60
CLONAKILLA / Riesling / ACT / 2018	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 2019	15 / 60
LA CREMA / Chardonnay / Monterey / U.S / 2017	17 / 75
GIANT STEPS / Chardonnay / Yarra Valley / VIC / 2018	16 / 65
DOMAINE NATURALISTE / Floris / Chardonnay / Margaret River / WA / 2017	15 / 60
TE WHARE RA / TWR / Gewürztraminer / Riesling / Pinot Gris / Marlborough / NZ / 2018	15 / 60

A LITTLE BIT SPECIAL

GROSSET / "Polish Hill" / Riesling / Clare Valley / S.A / 2019	130
DONNHOF / Tonschiefer / Dry Slate Riesling / German / 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 / 2018	18 / 80

REDS

RED CLAW / Pinot Noir / Mornington Peninsula / VIC / 2018	15 / 60
PUNT ROAD / Pinot Noir / Yarra Valley / Vic / 2018	17 / 70
CROWE / Vino Rosso / Sangiovese / Barbera / Nebbiolo / ACT / 2018	16 / 65
TOMFOOLERY / Young Blood / Grenache / Barossa / SA / 2018	14 / 55
THREE LADS / Sangiovese / ACT / 2017	13 / 50
De ALTO RESERVA / Tempranillo / Rioja / Spain / 2011	17 / 75
MAJELLA / Merlot / Coonawarra / SA / 2016	16 / 65
TIM SMITH / MGS / Mataro, Grenache, Shiraz / Barossa / SA / 2018	14 / 55
FINCA LAS MORAS RESERVA / Malbec / Argentina / 2017	17 / 75
CORIOLE / Barbera / McLaren Vale / S.A / 2018	17 / 70
CLONAKILLA / Hilltops / Shiraz / ACT / 2018	16 / 69
WHISTLER / Shiver Down My Spine / Shiraz / Barossa / SA / 2017	18 / 80
BULLANT / Shiraz / Langhorne Creek / SA / 2017	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
SHAW & SMITH / Pinot Noir / Adelaide Hills / 2018	120
PORT PHILLIP / Morillon / Pinot Noir / Mornington Peninsula / VIC / 2016	110
S.C.PANNELL / Greenache / McLaren Vale / SA / 2017	120
DOMAINE CLARENDON / Syrah / McLaren Vale / SA / 2014	140
TEUSNER / Page / Cab Sav / Barossa / SA / 2012	110