



# D I N E

Friendly Fine-ish Dining



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

**Put Yourself in our Awesome Chef's Hands  
7 Dish Tasting Menu \$80pp (Min 2)**

## SMALL PLATES

SIGNATURE OYSTERS	shucked to order, yuzu ponzu mignonette	5e	
SOURDOUGH BATARD	whipped ricotta, herb ash (min2)		5e (V)
WARM OLIVES	candied orange, chilli & almonds		10 (V,GF&DF)
CROQUETTAS	sweet corn, gruyère, jalpeno mayonnaise (min 3)		8e (V)
BBQ PRAWNS	yamba king prawns, fresh herbs, evo (min 2)		13e (GF&DF)
CRUDO	petuna ocean trout, nam jim dressing		26 (GF&DF)
TACO	pulled angus beef skirt, pickled onion, coriander (min 3)	8e (DF)	
CRISPY SPICED SQUID	lime mayonnaise		17 (GF&DF)
STEAK TARTAR	duck fat zabaione, malt vinegar, truffle oil, sourdough		25 (GFa&DF)
BURRATA	roasted capsicum, muddica, black garlic powder		24 (V,GFa)
LAMB KOFTA	goat curd, tabouli, dukkah (min3)		8e (GF&DFa)

## FROM THE GARDEN

CAULIFLOWER STEAK	ajo blanco, chimichurri, almonds		16 (V,DF)
PATATAS BRAVAS	smoked paprika salsa & oregano mayonnaise		14 (V,GF&DF)
SPRING SALAD	baby spinach, blood orange, fennel, almonds		14 (V,GF&DFa)
BRUSSEL SPROUTS	black tahini, pickled onion		16 (V,GF)
FREEKEH SALAD	tabouli, goji berries, sunflower seeds herbs		15 (V,DF)
TRUFFLE FRIES	truffle salt & manchego cheese		12 (V,GF&DFa)

## LARGE PLATES

LAMB PICAÑA	eggplant aromatic herbs, labneh, sumac		39 (GF&DF)
SNAPPER	coconut lime crumb, bok choy, mild coconut chilli sauce		39 (GF&DF)
RIB EYE STEAK	600g dry aged, mustards, aromatic salts & oil		75 (GF&DF)
CRISPY CHICKEN	appleslaw kaffir lime		36 (GF&DF)
PORK BELLY	sweet & sour sauce, spicy papaya salad		36 (GF&DF)
RISOTTO	carrot, spring vegetables, goat cheese		30 (V,GF)

Please advise our Friendly staff if you have any dietary requirements.  
A 10% surcharge applies on Sundays and 15% on Public Holidays.

PLEASE NOTE:

Food prepared at Tippy Bull may contain these Ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish.