

DINE

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 (min 3)	5e (GFa)
SOURDOUGH BATARD	whipped ricotta, herb ash (min2)	5e (V, DFa)
WARM OLIVES	candied orange, chilli & almonds	10 (V,GF&DF)
BURRATA	roasted capsicum, black garlic, muddica	24 (V,GFa)
LECHE DE TIGRE CEVICHE	king fish, rice & black sesame seed cracker	26 (GF&DF)
PEKING DUCK TACO	cucumber, pickled cabbage & onion, coriander (min 3)	7e (DF)
CROQUETTAS	sweet corn, gruyère, jalapeno mayonnaise (min 3)	8e (V)
BBQ PRAWNS	yamba king prawns, fresh herbs, evo (min 2)	13e (GF&DF)
CRISPY SPICED SQUID	lime mayonnaise	17 (GF&DF)
STEAK TARTAR	duck fat zabaione, malt vinegar, truffle oil, rice cracker	24 (GFa)
LAMB KOFTA	goat curd, tabouli, dukkah (min3)	8e (GF&DFa)

FROM THE GARDEN

CAULIFLOWER STEAK	ajo blanco, chimichurri, almonds	16 (V,GF&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	80 (GF&DF)
CRISPY CHICKEN	appleslaw, kaffir lime	36 (GF)
PORCHETTA	pickled pineapple & peacans	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 Topsy Bull may contain these Ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish.

