

# 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 Chefs Hands  
7 Dish Tasting Menu \$80pp (Min 2)**

## SMALL PLATES

LIVE OYSTERS	shucked to order, raspberry 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)
STRACCIATELLA	persimmon, hazelnuts, mandarin oil	25 (V,GF)
LECHE DE TIGRE CEVICHE	market fish, tapioca 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 W.A SCAMPI	rice wine vinaigrette, seaweed & sesame seed (min 2)	15e (GFa&DF)
CRISPY SPICED SQUID	lime mayonnaise	17 (GF&DF)
TARTAR	kangaroo, egg yolk, fermented mustard. kumera	24 (GF&DF)
LAMB KOFTA	goats curd, tabouli, dukkah (contains nuts) (min3)	8e (GF&DFa)

## FROM THE GARDEN

CAULIFLOWER STEAK	ajo blanco, chimichurri, almonds	16 (V,GF&DF)
STREET CORN	charred lime, chipotle emulsion, pecorino cheese	16 (V,GF&DFa)
SPRING SALAD	baby spinach, orange, fennel, almonds	14 (V,GF&DFa)
PUMPKIN	lentils, middle eastern spices, harissa, yoghurt	18 (V,GF)
EGGPLANT	miso, pickled chilli, togarashi	15 (V,GF&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, violet mustard, horseradish, cress	88 (GF&DF)
CHICKEN	romesco, puffed buckwheat, preserved lemon	36 (GF,DF)
PORCHETTA	pickled pineapple, pecans	36 (GF&DF)
RISOTTO	carrot, spring vegetables, goat cheese	30 (V,GF&DFa)

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 Shellfish.

