

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

SMALL PLATES

LIVE OYSTERS	shucked to order, raspberry mignonette (min 3)	5e (GF&DF)
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)
SCALLOP CRUDO	pomegranate, white soy	26 (GFa&DF)
PRAWN TACO	guacamole, pickled chili, cucumber (min 3)	8e (GF&DF)
CROQUETTAS	sweet corn, gruyère, jalapeno mayonnaise (min 3)	8e (V)
BBQ NZ SCAMPI	rice wine vinaigrette, seaweed & sesame seed (min 2)	16e (GFa&DF)
CRISPY SPICED SQUID	lime mayonnaise	17 (GF&DF)
TARTAR	kangaroo, egg yolk, fermented mustard. kumera	24 (GF&DF)
WAGYU PINCHOS	skewered, mojo picón, baby onion (min3)	9e (GFa&DF)

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)
WINTER SALAD	baby spinach, orange, fennel, almonds	14 (V,GF&DF)
PUMPKIN	lentils, middle eastern spices, yoghurt	18 (V,GF&DF)
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&DFa)
CHIVERTON PORK CUTLET	red cabbage puree, ale mustard, radish	38 (GF&DF)
SNAPPER	coconut lime crumb, bok choy, mild coconut chilli sauce	39 (GF&DF)
CHICKEN	romesco, buckwheat, preserved lemon (contains nuts)	36 (GF&DF)
RIB EYE STEAK	600g dry aged, violet mustard, horseradish, cress	89 (GF&DF)
RISOTTO	tomato passata, mozzarella espuma, basil	32 (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.

