

# D I N E

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

put yourself in our chef's hands  
8 dish tasting menu \$80pp (min 2)

## SMALL PLATES

LIVE OYSTERS	shucked to order, natural with lemon (min 3)	5e (GF&DF)
	pickled apple, mustard, mint (min3)	5.5e (GF&DF)
SOURDOUGH BATARD	whipped ricotta, herb ash (min2)	5e (V,DFa)
WARM OLIVES	candied orange, chilli	10 (Vegan,GF)
BURRATA	peaches, hazelnuts, mandarin oil	24 (V,GF)
TUNA CEVICHE	avocado, corn, pickled eschalot, blue corn tortilla	26 (GF&DF)
FISH TACO	market fish, chilli, pineapple, coriander (min 3)	8e (GF&DF)
CROQUETTAS	sweet corn, gruyère, jalapeno mayonnaise (min 3)	8e (V)
PRAWNS	nduja, preserved lemon, romesco, almond	28 (GF&DF)
CRISPY SQUID	citrus salt, aioli, furikake	17 (GFa&DF)
WAGYU PINCHOS	skewered, mojo picon, baby onion, peppers (min3)	9e (GF&DF)

## FROM THE GARDEN

STREET CORN	charred lime, chipotle emulsion, pecorino cheese	16 (V,GF&DFa)
CUCUMBER SALAD	goat's curd, radish, orange, white balsamic	14 (V,GF&DFa)
SUGARLOAF CABBAGE	miso bagna càuda, sesame seed, lemon	16 (Vegan,GF)
ASPARAGUS	parmesan custard, wombok, walnut	15 (V,GF&DFa)
TRUFFLE FRIES	truffle salt & manchego cheese	12 (V,GF&DFa)

## LARGE PLATES

LAMB PICAÑA	zucchini, heirloom tomato, peas, rocket	39 (GF)
MONKFISH	mustard greens, fungi, black garlic	37 (GF&DF)
CHICKEN	parsnip, treviso, buckwheat, salsa verde	36 (GF&DFa)
ANGUS RUMP CAP	carrot, eschalot, kumera, beef sauce	43 (GF&DF)
LENTIL FRICASSEE	braised, cauliflower, pumpkin, seasonal herbs	31 (Vegan,GF)

## SWEET TREATS

CHOCOLATE TART	orange, raspberries, chocolate cremeux	16
'CHEESECAKE'	mascarpone, blueberry, ginger crumb	16 (gf)
TAPIOCA PUDDING	banana, coconut, papaya	15 (vegan, 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 shellfish.