

# 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  
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 (min 3)	5.5e (GF&DF)
SOURDOUGH BATARD	whipped ricotta, herb ash (min2)	5e (V,DFa)
WARM OLIVES	candied orange, chilli	10 (Vegan,GF)
WALDORF GËLETTE	gorgonzola, figs, pickled celery, apple, walnut	22 (V,GF)
TUNA CEVICHE	avocado, corn, pickled eschalot, blue corn tortilla	26 (GF&DF)
FISH TACO	market fish, chilli, pineapple, coriander (min 3)	9e (DF)
CROQUETTAS	sweet corn, gruyère, jalapeno mayonnaise (min 3)	9e (V)
WA OCTOPUS	ancho chile emulsion, olives, kipfler potato	28 (GF&DF)
CRISPY SQUID	citrus salt, aioli, furikake	18 (GFa&DF)
LAMB RIBS	spiced miso glaze, fennel jam, sesame	27 (GF&DF)

## FROM THE GARDEN

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

## LARGE PLATES

LAMB PICAÑA	zucchini, heirloom tomato, peas	42 (GF&DF)
HALIBUT	mustard greens, fungi, black garlic	39 (GF&DF)
CHICKEN	parsnip, treviso, buckwheat, salsa verde	37 (GF&DFa)
RIB EYE	<b>600g - 28 Day Dry Aged</b> , violet mustard, fresh horseradish	90 (GF&DF)
LENTIL FRICASSEE	braised, cauliflower, pumpkin, seasonal herbs	32 (Vegan,GF)

Please advise our Friendly staff if you have any dietary requirements.

**A 15% surcharge applies on Sundays and 20% on Public Holidays.**

### PLEASE NOTE:

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

