

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)
BOQUERONES	Don Bocarte white anchovies, croutons	19 (DF)
WARM OLIVES	candied orange, chilli	10 (Vegan,GF)
HALOUMI	heirloom beetroots, burnt honey, sunflower seed	22 (V,GF)
DOLMEH	stuffed grape leaves, plum, tomato, preserved lemon	18 (V,GF&DF)
GREENLIP MUSSELS	roasted capsicum aioli, guindilla peppers, basil oil	26 (GF&DF)
RUEBEN TACO	pulled brisket, ale mustard, sauerkraut, pickle (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	19 (GFa&DF)
LAMB RIBS	spiced miso glaze, fennel jam, sesame	27 (GF&DF)

FROM THE GARDEN

FIORETTO	cauliflower, spiced labneh, black garlic, pomegranate	18 (V,GF)
WINTER SALAD	Jerusalem artichoke, pear, lentils, leaves	16 (V,GF&DF)
CARROTS	tahini yoghurt, cashew tarator	18 (V,GF)
BROCCOLINI	parmesan custard, wombok, walnut	16 (V,GF&DFa)
TRUFFLE FRIES	truffle salt, aged manchego cheese	14 (V,GF&DFa)

LARGE PLATES

LAMB PICAÑA	zucchini, heirloom tomato, peas	42 (GF&DF)
SOUTH COAST SWORDFISH	line caught, onion, smoked caviar, kale, butter sauce	45 (GF)
CHICKEN	parsnip, treviso, buckwheat, salsa verde	38 (GF&DFa)
RIB EYE	600g - Dry Aged, violet mustard, fresh horseradish	95 (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.

