



menu

#= glutenfree option, gf=gluten free, v=vego, vg=vegan

shareables

olives- chorizo, fire roasted peppers, fresh bay, olive oil, flat bread #	18
crunchy duck cigars -creamy slaw, plum hoi sin sauce	18
hummus- evoo, smokey paprika ,pomegranate ,flat bread v,#	18
brewers board – sharp cheddar, prosciutto, chicken liver pate, onion jam , donnybrook apple, malted stone baked flat bread #	36

bigplates

salt and pepper squid ,fresh garden salad ,feta and chorizo crumble, sriracha mayo	24
dando's Portuguese chicken roasted on the bone ,potato,chorizo ,green onion ,peri peri gf	26
roasted apple and fennel,red onion ,goats cheese, fresh greens ,walnuts ,honey ,lemon v,gf	22
new york cut sirloin ,black angus jus ,cheesy potato crush ,fresh salad gf	36
9 hour beef ribs our house fig, apple bbq sauce ,creamy slaw, fries ,corn bread #	35
purse top pork n cider pie,roasted fennel, apple salad, fries	29
summer ale battered snapper, chips ,salad ,tartare	24

burgers

brisket cheese steak dipper- house smoked brisket ,American cheese and mustard,dipping broth ,slaw, fries #	26
wild bull- juicy angus patty ,house smoked bacon ,lettuce,tomato,pickles,jarlsberg,chipotle mayo,fries #	25
veggie burger- 100%plant based patty ,lettuce ,tomato, pickles,vegan cheese and chipotle mayo,fries v,#	28
big bad wolf- pulled master stock pork ,slaw ,sticky masterstock sauce ,sweet potato fries	25

don't forget our specials board

Wed-Friday 11.30 -2.30

Sat-sun 11.30-3.00

For bookings call – 0897280737

wildbullbrewery.com.au





wood fired pizza

wild pig-	red sauce ,mozzarella, chorizo, salami ,bacon, prosciutto, bocconcini #	25
fiery crustacean-	hot red sauce ,mozzarella ,fresh chilli ,prawns, grilled lemon ,sriracha mayo #	26
blue shroom-	olive oil, mozzarella, garlic ,oregano, mushroom medley, blue cheese v,#	24
hot sausage-	hot red sauce, mozzarella, olives ,hot sausage, fresh chilli #	24
book em dano-	red sauce, mozzarella ,pineapple, ham #	23
the big cheese-	olive oil, mozzarella, parmesan, blue cheese,thyme, bocconcini v,#	24
mumbo italiano-	olive oil ,garlic ,herbs, mozzarella, cherry toms, olives, anchovy ,prosciutto #	24
mr fawlty-	red sauce, mozzarella ,pesto, fresh tomato, fresh basil, bocconcini v,#	23
smokin chook –	olive oil mozzarella, roasted chicken, house smoked bacon, smoked cheese #	24

youngins

nugs and spuds -	chicken breast nuggets , chips and sweet n sour or bbq	12
fins and chips –	battered fish , chips and tartare	12
Hawaii . 5 O and chips –	ham pineapple pizza ,chips	12

Sides

Seasoned chips	tomato sauce and aioli vg	8/12
Garden salad	balsamic dressing vg,gf	7
Flat breads –	rosemary sea salt or cheesy garlic v	9
Sauces –	tomato , bbq, chipotle mayo ,aioli	1.5
Pizza toppings-		prawns \$7 all others \$4

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We can cater for your function

Vintage weddings Birthdays

Sporting clubs Christmas

Corporate Get togethers

Bookings and enquiries phone 0897280737

Email - wildbullbrewery@outlook.com