

# menu



#=gluten free option, gf=gluten free, v=vego, vg=vegan, \*=vegan option

## Shareables

Dans dukkah - spent grain, spices, nuts, seeds, local oil, ciabatta	*,v	16
Brewers board - sharp cheddar, prosciutto, chicken liver pate, onion jam, marinated olives, grilled chorizo, malted flat bread	#	38
Twice cooked lamb ribs - honey, red wine, crispy fried shallots	#	18
Ferguson fried chicken ribs - blue cheese dip	gf	16
Potato jalapeno croquettes - bang bang sauce	v	16
Smoked chorizo - creamed corn	gf	18
Salt and pepper calamari - smoked garlic mayo	gf	16

## Bigplates

Tomato basil soup – w/- cheese toastie for Duncan	*,v,#	18
Sichuan beer duck - sushi rice ,house made kimchi		32
Slow roasted lamb shoulder - beetroot hummus, arugula, rosemary oil, roasties	gf	28
Pea and potato samosas - vegan raita, lime, cabbage	vg	22
Scotch Fillet 250g – black angus jus, chips, salad	#	35
Moroccan chicken - baby cos, fried chickpeas, avo, baby romas, shaved parmesan ricotta dressing	gf	25
Beer battered snapper - chips, fresh slaw, tartare		26
Woodfired pork shish kebabs - pilaf rice, fresh chimichurri, flat bread	#	28

## Burgers

Wild bull - juicy angus patty, house smoked bacon, lettuce, tomato, pickles, Jarlsberg, chipotle mayo, fries	#	25
Veggitabull - 100% plant based patty, lettuce, tomato, pickles, vegan cheese and chipotle mayo, fries	*,#	26
Big bad wolf - pulled master stock pork, slaw, sticky master stock sauce, sweet potato fries		25
Supahot hotdog-chilli pork sausage, chilli relish, habanero, mustard, caramelised onions, American cheese, potato crisps		22



Wed-Fri 11.30-2.30  
 Sat-Sun 11.30-3.00  
 For bookings call – 0897280737  
[wildbullbrewery.com.au](http://wildbullbrewery.com.au)





<b>Wild pig</b> - red sauce , mozzarella, chorizo, salami ,bacon, prosciutto, bocconcini	#	25
<b>Fiery crustacean</b> - hot red sauce, mozzarella, fresh chilli, prawns, grilled lemon, sriracha mayo	#	26
<b>Roasted pumpkin</b> – olive oil, mozzarella, taleggio, candy walnut, truffle oil, fresh spinach	v,#	24
<b>Hot sausage</b> - hot red sauce, mozzarella, olives, hot sausage, fresh chilli	#	24
<b>The Irish</b> - olive oil, garlic potato, house smoked bacon, parmesan, rosemary	#	23
<b>Mumbo Italiano</b> - olive oil, garlic, herbs, mozzarella, cherry toms, olives, anchovy, prosciutto	#	24
<b>Mr Fawly</b> - red sauce, mozzarella, pesto, fresh tomato, fresh basil, bocconcini	v,#	23
<b>Smokin chook</b> - olive oil, mozzarella, roasted chicken, house smoked bacon, smoked cheese	#	24

## Young'uns

<b>Nugs and spuds</b> - chicken breast nuggets, chips and sweet n sour or bbq		12
<b>Mac n cheese</b> - supa cheesy topped with crispy bacon		12
<b>Hawaii 5-0</b> - ham and pineapple pizza and chips		12

## Sides

<b>Seasoned chips</b> - tomato sauce and aioli	#,vg	8/12
<b>Garden salad</b> - balsamic dressing	vg,gf	8
<b>Ezzas famous</b> - potato bake	v,gf	12
<b>Flat breads</b> - rosemary sea salt or cheesy garlic	v	9
<b>Sauces</b> - tomato, bbq, chipotle mayo, aioli	gf	1

**Pizza toppings**                      prawns \$7                      all others \$4

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

### We can cater for your function

Vintage weddings	Birthdays
Sporting clubs	Christmas
Corporate	Get togethers

**Bookings and enquiries phone - 0897280737**

**Email - wildbullbrewery@outlook.com**