



WILD BULL MENU

DELI GRAZE MENU (Share)

Parfait - House Port Wine & Chicken Liver Pate, Cornichons, Beetroot Jam, Baguette, Butter \$24

Spanish Chorizo, premium pan seared Garlic & Spanish Style Chorizo w/- Olives, Extra Virgin Olive Oil, Lemon, Flat Bread(gf) \$18

Spent Grain Dukkha w/- Bread & Extra Virgin Olive Oil (vegan)\$16

Fries w/- Smokey House Seasoning, Tomato Sauce \$12

(add Sour Cream & Sweet Chilli Sauce \$3)

BISTRO MENU

Angus Beef - Aged Dardanup MSA New York Cut Steak, Idaho Potato, Greens, Red Wine Jus (gf) \$46

Local Shark - Bunbury Caught Bronze Whaler, Pilsner Batter, Fries, Mushy Peas, Caper Berry & Radish Salad, House Paprika Tartare 38

Chicken Satay - 4 x Grilled Free Range Plump Chicken Skewers, Indonesian Fried Rice, Peanut Sauce (gf) \$29

Bull Burger - Beef Patty, Smoked Bacon, Double Burger Cheese, House Pickles, Iceberg, Tomato, Burger Sauce, Bun \$26

Vegetarian Burger - House Vegan Patty, Double Burger Cheese, House Pickles, Iceberg, Tomato, Burger Sauce, Bun (v or vegan) \$26

Chilli Caramel Cauliflower - Golden Fried Cauliflower Florets coated in Chilli Caramel Sauce w/- Cashew Nuts & Baby Corn served on Buttered Pickled Ginger Rice (v or vegan) \$29

PIZZA MENU

Margherita - San Marzano Tomato Base, Fior di Latte, Parmesan, Basil, Extra Virgin Olive Oil \$25 (vegan option available)

Salami & Olive - San Marzano Tomato Base, Hot Salami, Kalamata Olives, Mozzarella, Fior di Latte \$26

Chilli Prawn - Extra Virgin Olive Oil Base, Prawns, Garlic, Parmesan, Mozzarella, Saffron Cream, Fior di Latte, Fresh Chilli \$27

Middle Eastern Lamb - Tzatziki, Mayo & Olive Oil Base, Spiced Lamb, Pistachios, Fresh Chilli, Coriander \$26

5/0 - Classic Champagne Ham, Pineapple, Mozzarella, San Marzano Tomato Base \$25

(GF Base add \$4)