

Winter 2010

Pub Grub

Bear Schnitzels – Chicken or Beef served <u>w</u> fries & salad topped <u>w</u> your choice of pepper, mushroom or plain gravy	<i>w gravy</i>	16.9
parmigiana	<i>w parmigiana</i>	17.9

The Bear Beef Burger <u>w</u> egg, bacon, caramelized onion, lettuce, tomato & garlic aioli. Served <u>w</u> fries.	16.9
--	------

Salt & Pepper Squid served <u>w</u> fries, aioli & a rocket, cucumber & red onion salad	15.9
--	------

Fish & Chips – Coopers Pale Ale beer battered flathead fillets <u>w</u> fries, salad & tartare sauce	17.9
---	------

Moroccan Chicken Salad – spiced chicken thigh mixed through crisp leaves of mesclun & rocket <u>w</u> minted yoghurt.	16.9
--	------

250 g Rump Steak – cooked how you like it, served <u>w</u> fries & salad topped <u>w</u> your choice of pepper, mushroom or plain Gravy.	18.9
---	------

Sides

Fries	4.9
--------------	-----

Large Fries	7.0
--------------------	-----

Wedges – served <u>w</u> garlic aioli & chilli Mayonnaise.	7.5
---	-----

Fresh Garden Salad – <u>w</u> cucumber, onion, tomato & honey mustard dressing.	4.9
--	-----

Greek Salad – salad leaves <u>w</u> fetta, olives, cucumber, spanish onion & balsamic vinaigrette	6.9
--	-----

LUNCH MONDAY TO FRIDAY 12 TIL 2:30

DINNER MONDAY TO THURSDAY 5:30 TIL 8:30

FRIDAY 5:30 TIL 9

Winter 2010

THE BULL RESTAURANT

Fresh Baked Ciabatta Bread	<u>w</u> infused oils and balsamic reduction	4.5
Soup of The Day	Served with a wedge of grilled ciabatta bread Please ask our friendly staff for details	9.9
Dips Plate	Warm Pitta Bread with our selection of; Cheese & chive, roasted capsicum & Tzatziki dips (V)	13.9
Gnocci Ortolana	Hand made Gnocci, tossed with roasted pumpkin, baby spinach, Roast capsicum, pine nuts, spring onion and fresh tomato, Finished in a traditional garlic Napolitana sauce (V)	(e) 14.9 (m) 18.9
Ravioli di Funghi	Ravioli stuffed with chicken & mushroom, with fried trio Of mushroom , crisp pancetta, spring onion and roquette. Finished in a creamy parmesan sauce	(e) 16.9 (m) 21.9
Garlic & Chilli Prawns	Prawn Cutlets pan- fried with spring onion, fresh tomato, garlic And fresh chilli in a cream & white wine sauce Served with fragrant Jasmine rice	22.9
Oven Roast Stuffed Peppers	Capsicums stuffed with Arborio rice, cous cous, mushrooms Onion, basil, & fetta cheese, served with blanched asparagus And pesto sauce (V)	17.9
Shepherd's Pie	Traditional homestyle recipe with prime quality minced beef, Peas, onion & carrot, topped with creamy parmesan mashed Potato. Served with winter vegetables.	18.9
Pan Seared Chicken Breast	Succulent Chicken breast filled with prawns and basil stuffing, Wrapped in prosciutto, served on a bed of wilted leeks and Chinese Cabbage. Finished in a smokey Tabasco cream sauce	22.9
Slow Braised Lamb Shank	Lamb Shank slowly braised in winter vegetables & rich Demi glaze, served on a bed of sweet potato and pumpkin Mash with battered onion crisps	19.9
450g to 500g Terra Rossa Rib Steak	Charred to your liking, served with a seeded mustard And garlic mashed potato, wilted baby spinach, roast large Mushrooms, and rich shiraz beef jus.	34.9
Glazed Kangaroo Fillet	Kangaroo striploin fillet chargrilled to medium rare, carved Onto a bed of blanched asian green vegetables , finished with a Spiced plum chilli glaze	21.90

Desserts

Toblerone Ice-cream Pyramid	served <u>w</u> strawberry coulis & whipped cream.	9.9
Sticky Date Pudding	served <u>w</u> double cream & custard.	9.9
Affogato	a shot of espresso over rich vanilla icecream, accompanied by Frangelico, Baileys or Kahlua.	10.9
Belgian Waffles	warmed & drizzled with Leabrook Farm honey and whipped cream	12.9

don't forget to finish your meal with a cup of our freshly
made coffee

Latte, cappuccino, short black, long black, espresso,
Any style !

\$4