

COCKTAILS

18

WHISKY SOUR

Buffalo Trace, aquafaba, lemon, sugar syrup

ESPRESSO MARTINI

vodka, Kahlúa, espresso, sugar syrup

LIMONCELLO LEMON DROP

vodka, limoncello, lemon, rimmed with sugar

MARGARI TA

tequila, triple sec, lime, sugar syrup

OLD FASHIONED

Makers Mark bourbon, sugar syrup, bitters

WINE LIST

SPARKLING

Stone Skimmer, Sparkling NV <i>Limestone Coast</i>	8	38
Il Fiore, Prosecco DOC NV <i>Vento Italy</i>	12	58
Croser, NV <i>Adelaide Hills, SA</i>	69	
Piper Heidsieck, NV <i>Reims, France</i>	99	

BULL & BUSH HOTEL

WINE LIST

WHITE

Stone Skimmer, Sauvignon Blanc <i>Limestone Coast</i>	8	12	38
Scorpius, Sauvignon Blanc <i>Marlborough NZ</i>			50
Nambucca, Sauvignon Blanc <i>Marlborough NZ</i>	10	16	48
Stone Skimmer, Moscato <i>Limestone Coast</i>	8	12	38
Bimbadgen Growers, Semillon <i>Hunter Valley, NSW</i>	12	17	50
Scarborough Yellow, Chardonnay <i>Hunter Valley, NSW</i>	13	18	58
R Pualazzo, Pinot Grigio <i>NSW</i>	11	15	42
Pocketwatch, Pinot Gris <i>Central Rangers, NSW</i>	10	14	40
Atlas ‘Watervale’, Riesling	11	16	48

ROSÉ

Ara Estate, Rosé <i>Marlborough, NZ</i>	11	16	46
Le Grand Noir, Rosé <i>Marlborough, NZ</i>			52

RED

Stone Skimmer, Shiraz <i>Limestone Coast</i>	8	12	38
Moments of Claity, Shiraz <i>Barrossa, SA</i>	11	16	46
Teusner ‘Wark’, Shiraz <i>Barrossa, SA</i>			58
Taltarni, Shiraz	14	19	50
Villen & Vixen, Grenache <i>Barrossa, SA</i>			52
Paxton, Cabernet Sauvignon <i>McLaren Vale, SA</i>			52
Cape Mentle ‘Marmaduke’, Cabernet Sauvignon <i>Margret River, WA</i>	11	16	48
Arento, Malbec <i>Argentina</i>			58
Bremerton Tambllyn, Cabernet Shiraz Malbec Merlot <i>Longhome Creek</i>			48
Ara Estate, Pinot Noir <i>Marlborough, NZ</i>	11	16	46
Quilty & Gransden, Merlot <i>Orange, NSW</i>	10	15	45
ADYAR Expression Monastique Blended Red <i>Mt Lebanon, LEB</i>			90

STEAKHOUSE BISTRO MENU

Our beef is sourced directly from the producers, raised on the verdant pastures of Victoria and Southern NSW and aged on our premises, in our devoted beef aging fridges – which is on display.

Our beef is free range cattle from British breeds such as Angus and Hereford. Raised on proud family farms that are committed to consistent high-quality livestock. All are MSA graded, antibiotic free, no added hormones, GMO free.



All Our Steaks Come With:
Potato Mash *OR* Roasted Potatoes *OR* French Fries & Salad *OR* Seasonal Vegetables

Choose a Sauce:
Peppercorn | Mushroom | Port Wine Juslie | Bearnaise

RIVERINA ANGUS RUMP 250gms MSA (GF) Riverina Angus Beef from Southern NSW Black Angus, fed a ration of wheat, oats and barley for 150–180days Marbling: MB 2+	35
EYE ANGUS FILLET 200gms MSA (GF) from the Darling Downs and Southern QLD region, Riverina and surrounding NSW as well as VIC and Tasmania, fed 100 days of grain – oats and barley	45
BEEF CITY PLATINUM ANGUS SCOTCH FILLET 300gms MSA (GF) Beef City Platinum from the Darling Downs and Southern QLD, Black Angus, fed a ration of wheat, oats and barley Marbling: MB 1–2+	40
EXTRAS Roasted Bone Marrow (GF) Queensland Tiger Prawns (GF)	12 10

STEAKS FOR SHARING

If you wish to choose a steak for sharing,
please hand pick your own, from the display fridge.

Cooked and Served With:
Roasted Potatoes *OR* French Fries *OR* Seasonal Vegetables *OR* Side Salad

Accompanied by a Selection Of:
Peppercorn | Mushroom | Port Wine Juslie

THE BISTECCA Large T-Bone ranging from 1kg to 1.2kg Riverina Angus Beef from Southern NSW Black Angus, fed a ration of wheat, oats and barley Marbling: MB 2+	130
THE TOMAHAWK Rib Eye on the long bone ranging from 1kg to 2kg Yardstick mb2+ from the Darling Downs and Southern QLD region, Angus and Herford, fed a ration of wheat, oats and barley Marbling: MB 2+	130

Prices as listed by the display fridge.

BAR BITES, STARTERS & SIDES

SOUP DU JOUR (GF) see our daily special board	15.5
MAC 'N' CHEESE BALLS (V) harissa	15.5
SWEET & SOUR CHICKEN WINGS lime siracha	20.5
SALT, PEPPER FURIKAKE CALAMARI (GF) ginger soy	21.9
CHEESEBURGER SPRING ROLLS [3] tomato chutney	18.9
YELLOWFIN TUNA CARPACCIO (GF) turkish crisps, chilli, basil, wakame, lemon ponzu	21.9
CRISP PORK BELLY BAO BUNS [3] caramel soy, shallots	22.9
BAKED WARM HALOUMI, DURAL HONEY & BLACK MUSCATS [5] (V) greek wild oregano, focaccia crisps	19.9
POTATO WEDGES (V) chilli & sour cream sauce	13.5
FRENCH FRIES	10.9
LARGE CHIPS (V)	10.9
GARLIC BREAD (V)	6.5
GARLIC BREAD with melted cheese (V)	9
POT OF MIXED GREEN SALAD (GF) (V)	7
POT OF GARDEN VEGETABLES (GF) (V)	9

BURGERS

BOOKA'S BURGER waygu 220g patty, butter lettuce, american cheese, double smoked bacon, house sauce, pickled onion, cucumber, fries	26.5
SPICY SOUTHERN FRIED CHICKEN BURGER chipotle mayo, lettuce, cheese, beer battered chips	26.5
"THE BULLO" STEAK SANDO scotch fillet, american cheese, caramelised onion, tomato jam, fries	28
BUDS "SHROOM" BURGER (V) buds mushroom pattie, tomato chutney, pickled onion, butter lettuce, rosemary fries	27.5

PIZZA

THE B&B MARG (V) buffalo mozzarella, slow roast tomato, basil	20
QUATRO FROMAGIO (V) buffalo mozzarella, parmesan, ricotta, blue, oregano	20.9
CHAD'S SEAFOOD DELUXE calamari, prawns, jalapeño, burrata, basil sauce	24.9
PEPPER PIG onion, capsicum, ham, nduja salami, mushroom, pepperoni	24.9

SALADS

B&B NOURISH BOWLS (GF) cucumber, avocado, carrot, rainbow slaw, spinach, house made pickles, crispy chickpeas, honey sumac dressing	
Choose:	
Grilled Chicken (GF)	24.5
BBQ Salmon Fillet (GF)	29.9
Grilled Prawns [4] (GF)	29.9
Mushrooms (V) (GF)	22.9
CAESAR COS SALAD cos heart, pancetta, croutons, parmesan, caesar dressing Add BBQ Chicken (+\$5)	25.9
WARM ROASTED VEGETABLE SALAD (GF) (V) marinated fetta, broccoli, roasted carrots, green beans, cherry tomatoes, charred red cabbage, toasted hazelnuts, honey rosemary dressing	25.5

KIDS MEAL 12 YEARS & UNDER

Comes with a free Drink & Ice Cream
(please select ice cream from the cart — sprinkles optional)

14

Choice of Seasonal Salad **OR** Vegetables

HAM & PINEAPPLE PIZZA CHICKEN
SCHNITZEL & CHIPS
CHEESEBURGER & CHIPS
STEAK & CHIPS
SPAGHETTI BOLOGNESE PASTA
NAPOLI SAUCE (V)
FISH & CHIPS

MAINS

SICHUAN CHICKEN & CRISPY PORK BELLY (GF) oyster mushrooms, wok tossed chinese vegetables, xo butter sauce	38.9
CONE BAY BARRAMUNDI FILLET (GF) ginger, shallot, sesame oil, bok choy, jasmine rice	38.9
BEEF BOURGUIGNON POT PIE mushroom, bacon, potato puree, peas (minimum 20 minutes)	29.9
RICOTTA LEMON Malfedine (V) spicy vodka, cherry tomato, olives, basil	27
4-HOUR BRAISED LAMB SHANK potato puree, baked baby carrots extra lamb shank (+\$8)	32
NACHOS SUPREME (V) beef or veg & bean mix, corn chips, cheese, guacamole, sour cream, pico de gallo	27.5
BALTER BEER BATTERED FISH & CHIPS house salad, house tartare, lemon	28
CLASSIC CHICKEN SCHNITZEL basil aioli, slaw, beer battered chips	26
CHICKEN PARMY ham, tomato, cheese melt, garden salad, beer battered chips	28

DESSERTS

STICKY DATE PUDDING butterscotch sauce, vanilla bean ice cream	14
CHOCOLATE BRULEE mixed berry compote	14
AFFOGATO vanilla bean ice cream, frangelico, espresso coffee	14
TRIO OF ICE CREAM	10

PLEASE ORDER AT THE BAR

(GF) GLUTEN FREE (V) VEGETARIAN

If you have an allergy, please inform our staff when ordering.
N.B. We have nuts and other ingredients in the kitchen that can cause allergies.

BULL & BUSH HOTEL