

STARTERS

ZA'ATAR BREAD 10

flatbread with za'atar spice blend, olive oil, thyme, sesame, sumac (v)

ZA'ATAR BREAD & MOZZARELLA (v) 12.5

CHEESY GARLIC BREAD 10

garlic bread with melted cheese (v)

WARM OLIVES 8

rosemary, citrus rind (gf, v, df)

MAC CHEESE BALLS 19.5

truffle mayo (v)

BUFFALO CHICKEN WINGS 20.5

ranch dressing

SALT & PEPPER FURIKAKE CALAMARI 21.9

asian dipping sauce (gf) (a)

CRISPY PRAWN TWISTERS (6) 18.9

tartare sauce (i)

HOUSE CURED GIN TASMANIAN SALMON 24.9

herb oil, grapefruit, pickled cucumber, rice crisps (gf, a, df)

BUTTERMILK CHICKEN (3) 22.9

basil aioli

SIDES

CARAMELISED BRUSSELS SPROUTS 12

bacon, goat cheese (gf, v)

GARDEN SALAD 9

green leaves, house pickles, onion, tomato, goat cheese, lemon vinaigrette (gf, v)

SWEET POTATO WEDGES 14.5

sweet chilli & sour cream (v)

FRENCH FRIES (v) 10.9

LARGE CHIPS (v) 10

GARLIC BREAD (v) 6.5

PIZZAS

THE B&B MARG 21

sugo, fior di latte, basil, EVO, sea salt (v)

GARDEN HARVEST 24.9

sugo, cherry tomatoes, onion, roasted capsicum, grilled zucchini, eggplant, olives, aged balsamic (v)

CHAD'S SEAFOOD DELUXE 25.9

sugo, calamari, garlic prawns, chilli flakes, cherry tomatoes, lemon (a)

MEAT AT THE BULLO 25.5

sugo, salami, ham, ground beef, cabanossi, onions, BBQ sauce drizzle

SALADS

B&B WINTER WARM BOWL 20.9

seasoned rice, kale, cucumber, edamame, beets, spicy cauliflower, avocado, umami cashew, roasted sesame dressing (v)

Protein toppers:

Grilled Chicken (gf) \$5

Miso Glazed Salmon Fillet (gf, a) \$14

Grilled Prawns (3) (gf, a) \$9

Katsu Pork \$10

Yuzu Tofu (v, gf) \$5

CAESAR COS SALAD 25.9

cos heart, pancetta, croutons, parmesan, caesar dressing
Add BBQ Chicken (+ \$5)

A GARDEN HUG 28

roasted root vegetables, rocket, caramelised onions, pearl barley, lemon tahini (v)

BULL & BUSH HOTEL

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.

STEAKHOUSE

RIVERINA ANGUS RUMP 35

EYE ANGUS FILLET 52

BEEF CITY PLATINUM ANGUS SCOTCH FILLET 45

All steaks served with potato mash, roasted potatoes or French fries + salad or seasonal vegetables.
Sauces: Peppercorn, Mushroom, Red Wine Jus, Gravy, Chimichurri

STEAKS FOR SHARING

Please hand pick your own, from the display fridge. Cooked and served with roasted potatoes or french fries, seasonal vegetables or a side salad, accompanied by a selection of peppercorn, mushroom, chimichurri, port wine juslie

THE TOMAHAWK 130

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+

MAINS

WAGYU BEEF & GUINNESS PIE 29

house-made wagyu beef pie, local ale, green peas, creamy mash, gravy

MARKET FISH

please see our specials board or our friendly staff MP

THE WINTER GARDENER'S PIE 27

seasonal vegetables, mushrooms, peas, potato, tomato purée, sour cream (v)

GARLIC PRAWN & SQUID INK SPAGHETTI 35

garlic prawns, calamari, market fish, cherry tomatoes, creamy dashi, spring onions (a)

LAMB RAGU RIGATONI 32

slow-cooked lamb shank ragu, mint, pecorino, aged balsamic

CRISPY DUCK MARYLAND 34

24hr-cured duck, truffle potatoes, kale, red wine juslie

NACHOS SUPREME 27.5

beef or veg & bean mix, corn chips, cheese, guacamole, sour cream, pico de gallo (vo)

BALTER BEER BATTERED FISH & CHIPS 28

house salad, house tartare, lemon (a)

CLASSIC CHICKEN SCHNITZEL 26.9

basil aioli, slaw, beer battered chips

CHICKEN PARMY 28.9

ham, tomato, 3-cheese melt, slaw, beer battered chips

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.

BURGERS

BOOKA'S BURGER 26.5

wagyu 220g patty, butter lettuce, tomato, american cheese, double smoked bacon, house sauce, pickles, cucumber, fries

SPICY SOUTHERN FRIED

CHICKEN BURGER 26.5

chipotle mayo, slaw, cheese, fries

GO DOUBLE +9

"THE BULLO" STEAK SANDO 28

scotch fillet, american cheese, chimichurri, rocket, caramelised onion, fries

"LEBO HERO" BURGER 26.5

falafel patty, tomato, hummus, garlic sauce, parsley, rocket, fries (v)

Seafood Notations:

From Australia (a) Mixed Orgins (m) Imported (i)

DESSERTS

- CHOCOLATE HAZELNUT BROWNIE** 14
berry compote, scoop of gelato
- OUR HOUSE MADE LIMONCELLO TIRAMISU** 16
- AFFOGATO** 14
vanilla bean ice cream, frangelico, espresso coffee
- TRIO OF ICE CREAM** 10

COCKTAILS 19

CARAMEL SOUR

Real McCoy Salted Caramel Whiskey, Aquafaba, Lime, Simple Syrup, Bushfire Bitters

FIJIAN SUNSET

Mango liqueur, Peach Liqueur, Triple Sec, Simple Syrup, Lime, Orange Bitters

MIDNIGHT BLUES

Vodka, Alize Blue, Malibu, Pineapple Juice

RED REDEMPTION

Gin, Triple Sec, Raspberry Cordial

ABSOLUTELY ON

Vodka, Banana Liqueur, Peach Liqueur, Canadian Club, Cranberry, Pineapple.

LYCHEE PRINCESS

Vodka, Lychee Liqueur, Lychee Juice, Lime Juice, Soda Water

POPCORN MULE

Real McCoy Buttered Popcorn Whiskey, Ginger Ale, Simple Syrup, Lime Juice.

Available on Request

Margarita, Espresso Martini, Limoncello Drip, Aperol/Limoncello Spritz, Buffalo Trace Whiskey Sour.

KIDS

- ALL \$14
- HAM & PINEAPPLE PIZZA**
- CHICKEN SCHNITZEL & CHIPS**
- CHEESEBURGER & CHIPS**
- STEAK & CHIPS**
- SPAGHETTI BOLOGNESE**
- PASTA & NAPOLI SAUCE (v)**
- FISH & CHIPS (a)**

Each kids meal comes with a free drink and ice cream (please select ice cream from the cart) with optional sprinkles Optional seasonal salad or vegetables extra side - \$2 - 12 YEARS & UNDER

WINE LIST




SPARKLING

		
Stone Skimmer, Sparkling NV <i>Limestone Coast</i>	8.5	39
Il Fiore, Prosecco DOC NV <i>Vento Italy</i>	12	58
Croser, NV <i>Adelaide Hills, SA</i>		70
Piper Heidsieck, NV <i>Reims, France</i>		99



Some of our daily special see our website for all our offers

WINE LIST

			
WHITE			
Stone Skimmer, Sauvignon Blanc <i>Limestone Coast</i>	8.5	13	39
Scorpius, Sauvignon Blanc <i>Marlborough NZ</i>			52
Nambucca, Sauvignon Blanc <i>Marlborough NZ</i>	11	17	49
Stone Skimmer, Moscato <i>Limestone Coast</i>	8.5	13	39
Bimbadgen Growers, Semillon <i>Hunter Valley, NSW</i>	12	17	50
Whipbird, Chardonnay <i>Pemberton, WA</i>	13	18	58
R Pualazzo, Pinot Grigio <i>NSW</i>	11	15	42
Bremerton Mollie & Merle, Verdelho <i>Langhorne Creek, SA</i>	12	17	55
Atlas 'Watervale', Riesling <i>Clare Valley, SA</i>	11.5	16.5	52
ROSÉ			
Ara Estate, Rosé <i>Marlborough, NZ</i>	12	17	48
Le Grand Noir, Rosé <i>Languedoc, France</i>			54
RED			
Stone Skimmer, Shiraz <i>Limestone Coast</i>	8.5	13	39
Moments of Claity, Shiraz <i>Barossa, SA</i>	11	16	46
Teusner 'Wark', Shiraz <i>Barossa, SA</i>			59
Villen & Vixen, Grenache <i>Barossa, SA</i>			52
Paxton, Cabernet Sauvignon <i>McLaren Vale, SA</i>			50
Cape Mentle 'Marmaduke', Cabernet Sauvignon <i>Margret River, WA</i>	11	16	49
Arento, Malbec <i>Argentina</i>			59
Bremerton Tamblyn, Cabernet Shiraz Malbec Merlot <i>Langhorne Creek</i>			49
Ara Estate, Pinot Noir <i>Marlborough, NZ</i>	12	17	48
Quilty & Gransden, Merlot <i>Orange, NS</i>	11	16	46
ADYAR Expression Monastique Blended Red <i>Mt Lebanon, LEB</i>			90

Chef & Wine Tasting notes...

**House Cured Gin
Tasmanian Salmon with
Atlas 'Watervale' Riesling**
*the citrus and acidity cut
through the salmon and lift
the grapefruit.*

**Salt & Pepper Furikake
Calamari with Scorpius
Sauvignon Blanc**
*fresh, zesty and bright,
balancing the salt, spice
and fried texture.*

**Crispy Prawn Twisters with
Il Fiore Prosecco**
*the bubbles cleanse the
palate and work beautifully
with the crisp pastry.*

**Chad's Seafood Deluxe
Pizza with Bremerton
Mollie & Merle Verdelho**
*tropical fruit and freshness
suit the prawns, calamari,
chilli and lemon.*

**Garlic Prawn & Squid Ink
Spaghetti with Whipbird
Chardonnay**
*the richer Chardonnay suits
the creamy dashi, garlic
prawns and seafood.*

**Lamb Ragu Rigatoni with
Villen & Vixen Grenache**
*soft red fruit complements
the slow-cooked lamb, mint
and pecorino.*

**Crispy Duck Maryland with
Ara Estate Pinot Noir**
*Pinot Noir works with duck,
truffle potatoes and red
wine jus without
overpowering the dish.*

**Beef City Platinum Angus
Scotch Fillet with Cape
Mentelle 'Marmaduke'
Cabernet Sauvignon**
*Cabernet has the structure
and depth to handle rich,
marbled beef.*

**Wagyu Beef & Guinness Pie
with Bremerton Tamblyn
Cabernet Shiraz Malbec
Merlot** — a full-bodied red
*blend matches the gravy,
ale and slow-cooked wagyu
beef.*