

MENU



DAILY SPECIALS



STARTERS

GARLIC BREAD (V) // 8

GARLIC & CHEESE BREAD (V) // 9

GARLIC, SWEET CHILLI & CHEESE BREAD (V) // 9

SWEET POTATO FRIES (V,VG0) // 10

w/ Sweet Chilli & Sour Cream

PORK BELLY BITES (GF) // 16

Bite Sized Pieces Served w/ BBQ Sauce

WHOLE BAKED CAMEMBERT // 16

Served w/ Lightly Toasted Bread

GF - Corn Chips

SALT & PEPPER SQUID // 14

w/ Sriracha Mayo

POPCORN CHICKEN // 15

w/ Sriracha Mayo

ARANCINI BALLS (V)// 15

Moroccan Spiced Sweet Potato & Halloumi

TRUFFLE FRENCH FRIES (V) // 10

Truffle Oil & Parmesan Tossed Fries

BURGERS & WRAPS

DINER BURGER (GF0) // 20

Beef Patty, American Cheese, Lettuce, Tomato, Pickles & Sriracha Mayo

Served w/ French Fries

CHICKEN BURGER (GF0) // 20

Grilled Chicken, Avocado, Bacon, Brie Cheese, Lettuce & Cranberry

Sauce Served w/ French Fries

VEG BURGER (V) // 18

w/ Eggplant, Halloumi, Grilled Tomato, Lettuce & Aioli

Served w/ French Fries

SOUTHERN FRIED CHICKEN WRAP // 20

Avocado, Slaw, Cucumber, Cheese & Sriracha Mayo in a Lightly Grilled

Tortilla Served w/ French Fries

FISH TACOS // 18

Lightly Battered Fish, Tomato, Shallot Salsa, Avocado & Kewpie Mayo w/

Sweet Potato Fries

SALADS

THAI SALAD [V,VG,GFO] // 18

Carrot, Onion, Cucumber, Lettuce, Tomato w/ Sweet Soy Sauce Infused w/
Lime

SWEET POTATO & HALLOUMI SALAD [V,VGO,GFO] // 18

Sweet Potato, Halloumi, Spiced Chickpeas, Rocket, Cherries, Red Onion w/
Zesty Citrus Dressing

WHITEBULL CLASSIC SALAD [V, VGO] // 18

Rocket, Pumpkin, Pine Nut & Feta Salad w/ Balsamic Dressing

HARMONY BOWL [V, VGO, GFO] // 18

Spinach, Tomatoes, Avocado, Pumpkin, Chickpeas, Quinoa & Sauerkraut &
Maple Mustard Vinaigrette

WARM WINTER SALAD[V, GFO] // 20

w/ Warm Roast Vegetables, Rocket & Goats Cheese

INDULGE

ADD CHICKEN // 5

ADD SALMON // 9

ADD PRAWNS // 6

ADD BEEF // 5

ADD HALLOUMI // 5

PUB SQUARE

STONE & WOOD BEER BATTERED FISH // 25

BAKED BARRAMUNDI [GFO] // 25

SALT & PEPPER SQUID // 22

BEEF NACHOS [GF] // 19

VEGO NACHOS [GF,V] // 18

CHICKEN SCHNITZEL // 20

w/ Choice Of Sauce

CHICKEN PARMIGIANA // 24

w/ Ham, Cheese & Napoli Sauce

CHICKEN ABC // 25

w/ Avocado, Bacon & Cheese

CRUMBED LAMB CUTLETS // 28

Extra Cutlet // 7

w/ Choice of Sauce

SPINACH & RICOTTA RAVIOLI [V] // 18

EGGPLANT PARMIGIANA (V) // 18

w/ Grilled Eggplant, Cheese & Napoli Sauce

LAMB SHANK// 28

w Vegetable Ragout & Mash

GREEN THAI JACKFRUIT CURRY (VG) // 19

w/ Coconut Rice

ALL FAVOURITES SERVED W/ CHIPS & SALAD OR MASH & VEG (GF)

*EXCLUDING RAVIOLI, NACHOS ,SHANKS & CURRY

SIGNATURE

GRILLED SALMON [GF] // 30

w/ Sweet Potato & Seasonal Veg

LAMB BACKSTRAP [GF] // 39

Pesto Marinated Lamb Backstrap Topped With Creamy Basil Pesto Sauce
w/ Sweet Potato & Seasonal Veg

PORK TOMAHAWK // 38

w/ Bok Choy, Mash & Asian Marinade

FILLET MIGNON [GF] // 39

Eye Fillet Wrapped In Bacon w/ Sweet Potato, Seasonal Veg & Your Choice
Of Sauce

THE 'BULL' [GF] // 45

500gm Scotch Fillet On The Bone w/ Sweet Potato & Seasonal Veg

GRILL

RUMP STEAK [GFO] // 18

300GM SIRLOIN [GFO] // 29

300GM WAGYU RUMP MB+5 [GFO] // 34

250GM SCOTCH FILLET [GFO] // 34

MIXED GRILL // 30

Steak, Lamb Cutlet, Sausage, Bacon, Grilled Tomato & Egg

INDULGE

ADD SURF & TURF TOPPER // \$8

ADD CLASSIC SALAD // 2

ADD SWEET POTATO FRIES // 2

ADD TRUFFLE FRIES // 3

ALL GRILL SERVED W/ CHIPS & SALAD OR MASH & VEG (GF)

SAUCES

GRAVY, PEPPER, MUSHROOM, DIANNE, BEARNAISE, CHIMICHURRI

CONDIMENTS

HOT ENGLISH, FRENCH, DIJON, SEEDED MUSTARD, AIOLI, SRIRACHA MAYO,
TOMATO & BARBECUE SAUCE

DESSERT

CHOCOLATE BROWNIE [V,GF] // 14

Homemade Chocolate & Hazelnut Brownie w/ Coffee Ganache & Vanilla Bean Ice Cream

STICKY DATE PUDDING [V] // 14

w/ Warm Butterscotch Sauce & Vanilla Bean Ice Cream

VANILLA BEAN BRULEE [V,GFO] // 14

w/ Almond Biscotti & Vanilla Bean Ice Cream
(GF) Without Biscotti

SALTED CARAMEL CHEESECAKE [V] // 14

w/ Toffee Shards, Caramel Sauce & Vanilla Bean Ice Cream

KIDS

SAUSAGES // 14

w/ Veg & Mash

STEAK [GF] // 14

w/ Veg & Mash

CHICKEN NUGGETS // 14

w/ Salad & Chips

CRUMBED WHITING // 14

w/ Salad & Chips

**ALL KIDS MEALS INCLUDE A PADDLE POP FOR DESSERT
SEE BAR STAFF FOR COMPLIMENTARY COLOURING ACTIVITY PACKS**

ALLERGY MATRIX

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION AVAILABLE

V - VEGETARIAN

VG - VEGAN

VO - VEGETARIAN OPTION AVAILABLE

VGO - VEGAN OPTION AVAILABLE

**PLEASE ADVISE OF ANY ALLERGIES OR INTOLERANCES - WHILST WE
ALWAYS DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS, PLEASE
BE AWARE ALL FOOD IS PREPARED IN A KITCHEN CONTAINING NUTS,
GLUTEN, DAIRY & SOY PRODUCTS**

COCKTAILS

WHITEBULL CLASSICS

ESPRESSO MARTINI // 16

Vodka, Kahlua, Sugar & Fresh Espresso

SALTED CARAMEL MARTINI // 17

Vodka, Kahlua, Salted Caramel & Fresh Espresso

MARGARITA // 17

Tequilla, Cointreau, Lemon, Lime & Sugar

SEX W/ NATH // 12

Lychee, Melon & Passionfruit

BERRY SMASH // 15

Chambord, Raspberry, House Berry Puree & Lime

WATERMELON APEROL SPRITZ // 15

Aperol, Watermelon, Prosecco & Orange

FROSTY FRUIT // 14

Mango Vodka, Apple & Passionfruit

WHITEBULL SPECIALTIES

RAIN MAN // 18

Butter Washed Vodka, Pineapple & Coconut Liquor, Lemon, Vanilla & Passionfruit

REGENT HONEY EATER // 18

Mezcal, Campari, Mango, Lime, Ginger, Firewater Bitters, Ginger Beer

POPPY'S GIRL // 18

Gin, Lemon, Ruby Red Grapefruit, House Raspberry Puree

BULL HOUSE PUNCH // 18

Black Dark Tea Rum, Cognac, Creme de Peche, Lemon & Yuzi Tonic

THUNDERBOLT // 18

Apricot Jamesons, Mess Apricot, Dom Benedictine, Pineapple, Lemon & Ginger
