

MENU



DAILY SPECIALS



STARTERS & ENTREES

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

TRUFFLE FRENCH FRIES [V] // 11

Truffle & Parmesan Tossed Fries

PORK BELLY BITES [GF] // 16

w/ BBQ Sauce

WHOLE BAKED CAMEMBERT [GF] // 16

w/ Lightly Toasted Bread

GF - Corn Chips

SALT & PEPPER SQUID // 14

w/ Sriracha Mayo

POPCORN CHICKEN // 15

w/ Sriracha Mayo

ARANCINI BALLS [V] // 15

Pumpkin, Feta & Thyme

w/ Pesto, Pimento & Grated Cheese

4 Per Serve

TEMPURA PRAWNS // 18

Lime Infused Tempura Prawns

w/ Sweet Chilli Mayo

6 Per Serve

DINER BURGER [GF0] // 20

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

CHICKEN BURGER [GF0] // 20

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

VEG BURGER [V,GF0] // 20

Eggplant, Field Mushroom Halloumi, Lettuce, Grilled Tomato & Aioli

SOUTHERN FRIED CHICKEN WRAP [GF0] // 20

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

SOFT SHELL TACOS // 18

***FRIED CHICKEN**

***GRILLED CHICKEN**

***BATTERED FISH**

Hand cut Salsa, Avocado, Mango, Kewpie Mayo w/ Sweet Potato Fries

2 Per Serve

LAMB GYROS [GF0] // 20

Lamb, Tomatoes, Red Onion, Parsley, Tzatziki & Sweet Potato Fries

ALL TWO HANDS SERVED W/ FRENCH FRIES

***EXCLUDING SOFT SHELL TACOS**

**GLUTEN FREE WRAPS & BUNS AVAILABLE
NAKED [LETTUCE CUP] OPTION**

TWO HANDS

SALADS

THAI SALAD [V,VG,GF0] // 18

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

WATERMELON & HALLOUMI SALAD [V,VGO,GF0] // 18

Watermelon, Halloumi, Cucumber, Feta, Rocket,
Red Onion & Almonds
w/ Balsamic Glaze

WHITEBULL CLASSIC SALAD [V,VGO] // 18

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

HARMONY BOWL [V,VGO,GF0] // 18

Mesclun, Tomatoes, Avocado, Pumpkin, Edamame,
Quinoa & Sauerkraut
w/ Maple Mustard Vinaigrette

PEAR & POMEGRANATE SALAD [V,VGO,GF0] // 18

Mesclun, Pear, Pomegranate, Walnuts & Feta
w/ Honey Balsamic Dressing

INDULGE

ADD CHICKEN // 5

ADD SALMON // 9

ADD PRAWNS // 6

ADD BEEF // 5

ADD HALLOUMI // 5

ADD LAMB // 6

STONE & WOOD BEER BATTERED FISH // 25

BAKED BARRAMUNDI [GF0] // 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

w/ Choice of Sauce

Extra Cutlet // 8

EGGPLANT PARMIGIANA [V] // 18

w/ Grilled Eggplant, Cheese & Napoli Sauce

SPINACH & RICOTTA RAVIOLI [V] // 18

ALL FAVOURITES SERVED W/ CHIPS & SALAD OR MASH & VEG [GF]

*EXCLUDING RAVIOLI & NACHOS

SAUCES

GRAVY, PEPPER, MUSHROOM, CREAMY DIANNE, BEARNAISE, CHIMICHURRI

PUB SQUARE

GRILL

RUMP STEAK [GF0] // 20

300GM SIRLOIN [GF0] // 29

300GM WAGYU RUMP MB+5 [GF0] // 34

250GM SCOTCH FILLET [GF0] // 34

MIXED GRILL // 30

Steak Bites, Lamb Cutlet, Sausage, Bacon,
Egg & Grilled Tomato
ADD 200GM RUMP // 10

ALL GRILL SERVED W/ CHIPS & SALAD OR MASH & VEG [GF] & CHOICE OF SAUCE

INDULGE

ADD SURF & TURF TOPPER // 8

ADD CLASSIC SALAD // .

ADD SWEET POTATO FRIES // 2

ADD TRUFFLE FRIES // 3

SAUCES

GRAVY, PEPPER, MUSHROOM, CREAMY DIANNE, BEARNAISE, CHIMICHURRI

CONDIMENTS

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

GRILLED SALMON [GF] // 30

w/ Sweet Potato & Seasonal Veg

LAMB BACKSTRAP [GF] // 39

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

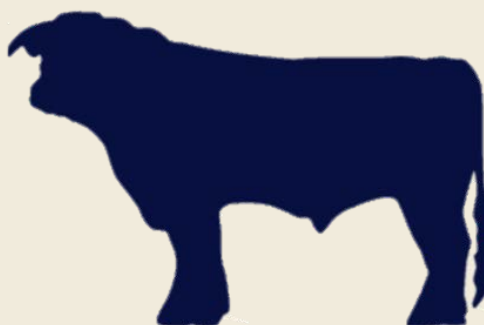
PORK TOMAHAWK // 38

w/ Bok Choy, Mash & Asian Marinade

THE 'BULL' [GF] // 52

500gm Scotch Fillet on the Bone
w/ Sweet Potato & Seasonal Veg & Choice of Sauce

SIGNATURE



DESSERT

CHOCOLATE BROWNIE [V,GF] // 14

Coffee & Walnut Chocolate Brownie
w/ Chocolate Ganache & Vanilla Bean Ice Cream

STICKY DATE PUDDING [V] // 14

w/ Warm Butterscotch Sauce & Vanilla Bean Ice Cream

VANILLA BEAN BRULEE [V,GF0] // 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

SAUSAGES // 14

w/ Salad & Chips

STEAK [GF] // 14

w/ Salad & Chips

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

KIDS

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



• POPPY'S GIRL •

Gin, Lemon, Ruby Red Grapefruit
& House Raspberry Puree

\$18



• SALTED CARAMEL ESPRESSO MARTINI •

Vodka, Kahlua, Salted Caramel & Espresso

\$17



• NAUGHTY TIMES •

"Sex With Nath"
Lychee, Melon & Passionfruit Liqueur

\$14



• MARGARITA •

Tequila, Cointreau, Lemon
Lime & Sugar

\$17



• RAIN MAN •

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

\$18



• ESPRESSO MARTINI •

Vodka, Kahlua, Sugar & Espresso

\$16



• FROSTY FRUIT •

Mango Vodka, Apple & Passionfruit

\$14



• APEROL SPRITZ •

Aperol, Prosecco & Orange

\$15



• BERRY SMASH •

Chambord, Raspberry, Lime
& House Raspberry Puree

\$15