



WHITEBULL



FOOD MENU



LUNCH
12.00pm-2.00pm

DINNER
5.30pm-9.00pm

DAILY SPECIALS



STARTERS

Starters Will Come When Ready

GARLIC BREAD [V]	9
4 Per Serve	
GARLIC & CHEESE BREAD [V]	10
4 Per Serve	
SWEET POTATO FRIES [V,VGO]	11
w/ Sweet Chilli & Sour Cream	
TRUFFLE FRENCH FRIES [V]	12
Truffle & Parmesan Tossed Fries	
WHOLE BAKED CAMEMBERT [GF]	17
w/ Lightly Toasted Bread	
GF - Corn Chips	
SALT & PEPPER SQUID	15
w/ Sriracha Mayo	
POPCORN CHICKEN	16
w/ Sriracha Mayo	
ARANCINI BALLS [V]	15
Pumpkin, Feta & Thyme	
w/ Pesto, Pimento & Grated Cheese	
4 Per Serve	
PORK BELLY BITES [GF]	16
w/ House BBQ Sauce	

BURGERS

All Two Hands Served w/ French fries

* Excluding Soft Shell Tacos

DINER BURGER [GFO]	22
Beef Patty, American Cheese, Lettuce, Tomato, Pickles & Sriracha Mayo	
CHICKEN BURGER [GFO]	21
Grilled Chicken, Avocado, Bacon, Brie Cheese, Lettuce & Cranberry Sauce	
SOUTHERN FRIED CHICKEN WRAP	22
Avocado, Slaw, Cucumber, Cheese & Sriracha Mayo in a Lightly Grilled Tortilla	
FISH TACOS	21
Hand cut Salsa, Avocado, Mango, Kewpie Mayo	
w/ Sweet Potato Fries	
2 Per Serve	

Gluten Free Buns Available

Naked [Lettuce Cup]

SALADS

THAI SALAD [V, VG, GFO]	20
Carrot, Onion, Cucumber, Lettuce & Tomato w/ Lime Infused Sweet Soy Sauce	
WHITEBULL CLASSIC SALAD [V, VGO]	20
Rocket, Pumpkin, Pine Nut & Feta w/ Balsamic Dressing	
MANGO SALAD [V, VGO, GFO]	20
Rocket, Cashews, Mango & Goat's Cheese w/ Lime & Chilli Dressing	

INDULGE

ADD CHICKEN // 5

ADD PRAWNS // 6

ADD BEEF // 5

PUB SQUARE

STONE & WOOD BEER BATTERED FISH	25
BAKED BARRAMUNDI [GFO]	26
SALT & PEPPER SQUID	22
BEEF NACHOS [GF]	22
VEGO NACHOS [GF, V]	20
CHICKEN SCHNITZEL	22
w/ Choice of Sauce	
CHICKEN PARMIGIANA	25
w/ Ham, Cheese & Napoli Sauce	
CHICKEN ABC	26
w/ Avocado, Bacon & Cheese	
CRUMBED LAMB CUTLETS	30
2 Cutlets w/ Choice of Sauce Extra Cutlet // 8	
EGGPLANT PARMIGIANA [V]	22
w/ Grilled Eggplant, Cheese & Napoli Sauce	
FOUR CHEESE RAVIOLI [V]	21
w/ Roasted Capsicum Pesto	

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

*EXCLUDING RAVIOLI & NACHOS
SAUCES

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

GRILL

200GM RUMP STEAK	24
300GM SIRLOIN	34
280GM SCOTCH FILLET	40
250GM WAGYU HANGER	38

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

& CHOICE OF SAUCE

ADD PRAWNS // 6

ADD CLASSIC SALAD // 2

ADD SWEET POTATO FRIES // 2

ADD TRUFFLE FRIES // 3

ADD SURF & TURF // 8

SAUCES

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

CONDIMENTS

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

SIGNATURE

GRILLED SALMON [GF]	30
w/ Sweet Potato & Seasonal Veg	
LAMB RUMP [GF]	35
Pesto Marinated Lamb Backstrap Topped	
w/ Creamy Basil Pesto Sauce	
w/ Sweet Potato & Seasonal Veg	
PORK TOMAHAWK	40
w/ Seasonal Veg, Mash & Asian Marinade	
THE 'BULL' [GF]	55
500gm Scotch Fillet on the Bone	
w/ Sweet Potato, Seasonal Veg & Choice of Sauce	

DESSERT

STICKY DATE PUDDING 14

w/ Warm Butterscotch Sauce & Vanilla Bean Ice Cream

SALTED CARAMEL CHEESECAKE 14

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

KIDS

CHICKEN NUGGETS 14

w/ Salad & Chips

CRUMBED WHITING 14

w/ Salad & Chips

KIDS CHEESEBURGER 14

Beef Patty, Cheese & Tomato Sauce w/ 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



• 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 Liquor*

\$14



• MARGARITA •

*Tequila, Cointreau, Lemon
Lime & Sugar*

\$17



• APEROL SPRITZ •

Aperol, Prosecco & Orange

\$15



• ESPRESSO MARTINI •

Vodka, Kahlua, Sugar & Espresso

\$16



• FROSTY FRUIT •

Mango Vodka, Apple & Passionfruit

\$14



• BERRY SMASH •

*Chambord, Raspberry, Lime
& House Raspberry Puree*

\$15