

BULL & BARLEY

M E N U





STARTERS

GARLIC BREAD

8.00

CHEESE BREAD

9.00

FRESHLY BAKED COB LOAF

filled w/ cream cheese, bacon, leek & corn

15.00



ENTRÉE

BRUSCHETTA

tangy mix of tomatoes, onions, basil, parmesan cheese & olive oil

12.00

GARLIC PRAWNS (GF)

served in a creamy garlic sauce on a bed of rice

16.00

HONEY GINGER PRAWNS

lightly battered, honey glazed & served on a bed of rice

16.00

MINI BEEF MIGNONS - 7 (GF)

tender rump beef wrapped in bacon w/ horseradish crème fraiche

16.00

VEGETABLE SPRING ROLLS - 4

served w/ kewpie mayonnaise & nam jin dipping sauce

16.00

POTATO SKINS - 4

filled w/ kilpatrick bacon, grilled cheese, sour cream & chives

16.00

TASTING BOARD - 4

spring rolls, mini beef mignons, samosas & italian herb
mozzarella sticks served w/ dipping sauce

30.00



(GF) GLUTEN FREE OPTIONS AVAILABLE



FRESH SALADS

TRADITIONAL CAESAR SALAD

cos lettuce, bacon, garlic croutons, poached egg, shaved parmesan

20.00

W/ CHICKEN

26.50

W/ PRAWNS & CALAMARI

26.50

THAI BEEF SALAD (GF)

mesclun lettuce, tomato, cucumber, red onion, sprouts,
fresh herbs & diced mango tossed w/ marinated beef strips

26.50

HALOUMI SALAD

roast capsicum, cherry tomatoes, spinach, roast pumpkin, spanish
onion, pine nuts, olives & feta cheese combined w/ a lemon dressing

26.50



MAINS

*all meals served w/ beer battered chips,
fresh salad or garden fresh vegetables*

BANGERS & CREAMY MASHED POTATO

thick pork sausages w/ caramelised onion, crispy bacon & gravy

18.50

HOMEMADE BEEF LASAGNE

22.50

HOME STYLE VEGETABLE LASAGNE

21.50

FETTUCINI CARBONARA

bacon, sautéed mushrooms, roasted garlic in a chardonnay sauce

18.50

W/ CHAR-GRILLED TENDER CHICKEN

24.00

W/ PRAWNS

24.00

CHICKEN SCHNITZEL

lightly crumbed tender juicy chicken breast

18.50

BULL & BARLEY SCHNITZEL

freshly crumbed tender chicken breast schnitzel
w/ topping of crab meat, prawns, scallops,
avocado & creamy seafood sauce

28.50

PAN ROAST CHICKEN (GF)

roasted succulent chicken breast topped w/
avocado & garlic cream sauce

28.50

CHICKEN PARMIGANA

crumbed chicken breast topped w/ spicy salsa,
tasty cheese & shredded ham

22.50

CHICKEN KIEV

lightly crumbed chicken breast w/ a garlic butter filling

22.50

SOUTH AFRICAN BUNNY CHOW

freshly baked cob loaf filled with spicy curry beef

26.50

CRISPY SKIN PORK BELLY (GF)

slow roasted, twice cooked served w/ grilled prawns,
scallops & a honey ginger sauce

32.00

CHICKEN ROULADE (GF)

succulent chicken breast filled w/ mushroom ricotta,
spinach w/ herbs & garlic cream sauce

32.00

EXTRAS

(NON-GRILLED MEALS)

MUSHROOM SAUCE 2.00 / DIANNE SAUCE 2.00 / PEPPER SAUCE 2.00 /

GARLIC SAUCE 2.00 / GRAVY 2.00 / MASHED POTATO 2.00



(GF) GLUTEN FREE OPTIONS AVAILABLE



FROM THE GRILL

ALL HAND SELECTED PRIME MSA BLACK ANGUS BEEF
*steaks served w/ choice of mushroom, dianne,
pepper sauce, gravy or garlic sauce*

400g RIB FILLET STEAK (GF)

w/ your choice of sauce
36.00

450g T-BONE STEAK (GF)

w/ your choice of sauce
36.00

300g RUMP STEAK (GF)

w/ your choice of sauce
30.00

250g ANGUS EYE FILLET (GF)

tender 250g pure angus eye fillet
w/ your choice of sauce
36.00

STEAK TOPPERS

SURF & TURF

prawns, scallops & garlic cream sauce
6.00

DROVERS DREAM

garlic mushrooms & grilled cheese
6.00

CRUMBED LAMB CUTLETS

lamb cutlets dusted w/ a herb and parmesan
crumb mix served w/ mint jelly
34.00

MIXED GRILL

rib fillet steak, lamb chop, sausage, bacon,
tomato & fried egg
36.00

GRILLED PORK CHOP (GF)

tender 300g fillet of pork finished w/ sticky
apple bourbon sauce
30.00





OCEAN CATCH

LIGHTLY BATTERED HONEY GINGER PRAWNS
28.50

CREAMY GARLIC PRAWNS (GF)
served on a bed of rice
28.50

SEAFOOD BASKET
crumbed prawn cutlets, tempura fish fillet, calamari rings, crumbed
scallops & tempura crab meat served w/ lemon & tartare
25.00

GRILLED BARRAMUNDI (GF)
fresh barramundi fillet lightly seasoned & grilled, served
w/ lemon wedge & tartare
25.00

BEER BATTERED BARRAMUNDI
fresh barramundi fillet lightly battered & cooked until golden,
served w/ lemon wedge & tartare
25.00

BARRAMUNDI MEUNIÈRE (GF)
grilled fresh barramundi fillet topped w/ dill butter,
lemon wedge & tartare
26.00

BARRAMUNDI KARUMBA (GF)
grilled barramundi topped w/ prawns, scallops,
avocado & hollandaise
32.00

PARMESAN CRUSTED SOUTHERN SALMON
tasmanian salmon fillet served w/ hollandaise sauce
26.00

CRUMBED FISH & CHIPS
crumbed hoki fillet, lemon wedge & tartare
served w/ veg & chips or salad & chips
16.50





OUR GOURMET PIZZA MENU

PIZZA SUPREME

napolitana sauce base, pulled pork, pepperoni, ham,
capsicum, onion, tomato, olives, mushroom & cheese
18.00

HAWAIIAN PIZZA

napolitana sauce base, ham, pineapple, onion,
tomato & cheese
18.00

BARBEQUE CHICKEN PIZZA

barbecue sauce base, chicken, diced bacon,
capsicum, onion, tomato & cheese
18.00

MEAT LOVERS PIZZA

napolitana sauce base, roast beef, salami,
capsicum, onion, tomato & cheese
18.00

LAMB SHANK & GOATS CHEESE PIZZA

napolitana sauce base, lamb shank, onion,
tomato, olives & goats cheese
18.00

VEGETARIAN PIZZA

napolitana sauce base, roast pumpkin, onion,
olives, semi-dried tomato, roast capsicum,
mushroom, pineapple & feta
18.00

SURF & TURF PIZZA

spicy tomato sauce base, prawns, chorizo, olives,
roast capsicum, onion, mozzarella cheese & bearnaise sauce
18.00





LUNCH ONLY

STEAK SANDWICH & CHIPS

succulent MSA rib fillet, bacon, onion & salad crusted in turkish roll
20.00

BULL & BARLEY CLUB SANDWICH & CHIPS

bacon, chicken, onion, tomato, cheese lettuce & aioli
24.00

WAGYU BEEF BURGER & CHIPS

w/ dill pickles, bacon, onion & salad in a fresh brioche burger roll
20.00

CRUMBED CHICKEN BREAST FILLET BURGER

jalapeno peppers, bacon, cos lettuce, coleslaw, cheese,
pineapple & aioli encrusted in a fresh brioche burger roll
20.00

CRUMBED SOUTHERN FRIED BARRAMUNDI BURGER

iceberg lettuce, tomato, cheese, jalapeno peppers
& tartare in a fresh brioche burger roll
20.00



KIDS MEALS

SAUSAGE CHIPS & GRAVY
10.50

MINI HAWAIIAN PIZZA & CHIPS
10.50

BEEF LASAGNE & CHIPS
10.50

DAGWOOD DOG & CHIPS
10.50

CHICKEN NUGGETS & CHIPS
10.50

KIDS STEAK 200G & CHIPS (GF)
18.00

SERVED WITH SALAD OR VEGETABLES WILL BE 3.00 EXTRA



DESSERTS

please ask our waitress for the dessert menu
Thank you

ALL TAKEAWAY MEALS INCUR A 2.00 SURCHARGE