



CAFÉ MENU

LUNCH

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| VEGETARIAN PLATE [v] | 18 | BULL BURGER | 13 |
| Zucchini corn fritters, fried halloumi, grilled eggplant, pimiento picata, baby spinach, bean dip, herb yoghurt | | 13 hour braised beef brisket, Swiss cheese, pickles, tomato relish, lettuce, dijonaise on a milk bun. | |
| VEGAN PLATE [ve] | 18 | CHICKEN BLT | 13 |
| Falafel, fried spiced cauliflower, avocado, beetroot relish, sweet potato bites, mixed Leaf, hummus | | Grilled or Fried Adobo spiced chicken breast, bacon, lettuce, tomato, aioli on a milk bun | |
| FISH & CHIPS | 17 | HALLOUMI BURGER [v] | 13 |
| Beer battered flathead fillets, served with chips, garden salad, lemon and aioli | | Fried halloumi, mixed leaf, eggplant relish, smashed avocado, red onion, herb yoghurt on a milk bun | |
| CHILLI PRAWN LINGUINI | 22 | STEAK SANDWICH | 16 |
| Linguini with prawns, roquette, and chilli tomato sauce | | Rump steak, lettuce, tomato, beetroot relish, caramelised onion, BBQ sauce, sourdough | |
| ARROZ CON POLLO [gf] | 18 | CHURRASCO BURGER | 16 |
| Spanish saffron rice with chicken, chorizo and sofrito | | Crispy pork belly, red slaw, onion rings and chipotle BBQ sauce on a milk bun | |
| BEEF NACHOS [gf] | 19 | PULL PORK TACOS | 17 |
| Beef and bean nachos. Corn chips, guacamole and sour cream | | Slow-cooked spicy pull pork, refried red beans, chipotle corn salsa, lettuce, sour cream, soft tortilla | |
| CHICKEN ESPADAS [gf] | 20 | BEEF TACOS | 18 |
| Lemon-herb chicken skewers, sweet potato bites, pickled zucchini salad, herb yoghurt | | Slow cooked beef brisket, refried red beans, chimmichurri, tomato salsa, lettuce, sour cream soft tortilla | |
| GRILLED FISH OF THE DAY [gf] | 25 | BOWL OF FRIES [v] | 7 |
| Market fish served with, chips, salad and lemon butter sauce | | Served with aioli | |
| SPANISH MIXED GRILL [gf] | 24 | BOWL OF SWEET POTATO FRIES [v] | 12 |
| Adobo chicken breast, rump steak, chorizo sausage, serrano ham, patatas bravas, fried egg | | Served with chipotle mayo | |
| CHICKEN SCHNITZEL | 18 | ADD TO ANY MEAL | |
| Crumbed chicken breast, chips and salad | | Side of fries Bacon | 3 |
| SPICED LAMB ESPADAS | 25 | Side of sweet potato fries Onion rings | 5 |
| Herb and garlic lamb mince skewers, saffron rice, eggplant picada, roquette salad | | Fried Egg Gluten free bread surcharge | 2 |
| | | Chorizo Avocado | 4 |
| | | Extra meat Haloumi | 5 |
| | | Additional sauces | 1 |

Sorry, No split bills. 15% surcharge on Public holidays.
\$3 charge per extra plate. 50c per takeaway container.



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TAPAS

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| ACEITUNAS [ve] | 9 |
| Marinated mixed olives | |
| PAN DE LA MESA [ve] | 5 |
| House bread. EVOO. | |
| PAN AJO [v] | 7 |
| Garlic bread | |
| PAN TUMACA [ve] | 8 |
| Bread with tomato emulsion | |
| PATATAS BRAVAS [v][gf] | 12 |
| Golden fried potato bites, spicy tomato sauce, aioli | |
| CROQUETAS [3] | 12 |
| Chicken béchamel croquets, aioli | |
| BUÑUELOS [3][v] | 10 |
| Spinach and manchego rice fritters. Eggplant agridulce | |
| POLLO FRITO | 14 |
| Golden fried chicken pieces, romesco sauce | |
| CHICHARRONES | 16 |
| Crispy pork belly bites. Calimocho glaze. Pickled cucumber salad | |
| SETAS [ve][gf] | 14 |
| Garlic mushrooms with asparagus and pine nuts | |
| CALAMARI | 16 |
| Golden fried calamari, paprika salt, aioli | |
| CHORIZO [gf] | 16 |
| Chorizo sausage, almonds, raisins, caramelised onion | |
| ALBONDIGAS | 18 |
| Pork and veal meatballs, rich tomato sauce | |
| GAMBAS [gf] | 24 |
| Garlic prawns. Toasted sourdough | |
| GUISADO [gf] | 24 |
| Slow cooked beef cheek, artichoke, broad beans | |

SALADS

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| MIXTA [ve][gf] | 14 |
| Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives | |
| TOLEDO [v][gf] | 14 |
| Chickpea, baby spinach, tomato, Spanish onion, cucumber, artichoke, herb yoghurt | |
| NAVARRA [v] | 14 |
| Roquette, avocado, walnuts, carrot, corn, boiled egg | |
| EL MANZANAR [v][gf] | 16 |
| Roasted beetroot, roquette, apple, red cabbage, pecan nut, goats cheese | |
| DEL HUERTO [v][gf] | 15 |
| Warm sweet potato, baby spinach, lentils, Spanish onion, pepitas, roasted red capsicum, shaved manchego | |
| VALENCIANA | 16 |
| Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese | |

ADD TO YOUR SALAD

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|--------------------------------------|-----------|
| Serrano ham Falafel Halloumi | 5 |
| Smoked Salmon Grilled Chicken | 7 |
| Zucchini corn fritters Pulled pork | |
| Rump steak strips | 9 |
| Grilled Prawns | 12 |



@bullnbear.gong

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