



CAFÉ MENU

LUNCH

VEGETARIAN PLATE [v] 20

Zucchini feta fritters, grilled halloumi, avocado, marinated red capsicum, labna mixed leaf, cherry tomatoes

VEGAN PLATE [ve] 20

Falafel, sweet potato bites, charred broccolini, eggplant picada, baby spinach, hummus, beetroot relish, flatbread

POKE BOWL [gf] 20

Smoked salmon, avocado, red slaw, rice, black beans, lettuce, tomato salsa, Herb yoghurt

FISH & CHIPS 18

Beer battered fish fillet, served with chips, garden salad, lemon and aioli

PULLED PORK NACHOS [gf] 22

Pulled pork and black bean nachos. Corn chips, tasty cheese, guacamole and sour cream

CHICKEN ESPADAS [gf] 20

Lemon-herb chicken skewers, sweet potato bites, garden salad, herb yoghurt

GRILLED FISH OF THE DAY [gf] 25

Market fish served with, chips, salad and lemon butter sauce

BEEF SIRLOIN 26

Chips and Salad. Tempranillo jus

CHICKEN SCHNITZEL 20

Crumbed chicken breast, chips and salad gravy

BOWL OF FRIES [v] 8

Served with aioli

BOWL SWEET POTATO FRIES [v] 12

Served with chipotle mayo

BURRITO 22

Beef brisket | Grilled Chicken | Chorizo Or | Mushroom

Potato bites, blackbeans, rice, lettuce, cheese, corn salsa, salsa brava, and avocado in a flour tortilla

PULLED PORK BURGER 14

Slow cooked pulled pork, red slaw, chipotle mayo, tatsy cheese, dill pickles.

BULL BURGER 14

13 hour braised beef brisket, Swiss cheese, pickles, tomato relish, lettuce, dijonaise on a milk bun.

CHICKEN BLT 14

Grilled or Fried Adobo spiced chicken breast, bacon, lettuce, tomato, aioli on a milk bun

HALLOUMI BURGER [v] 14

Fried halloumi, mixed leaf, eggplant relish, smashed avocado, red onion, herb yoghurt on a milk bun

STEAK SANDWICH 16

Scotch fillet, lettuce, tomato, beetroot relish, caramelised onion, BBQ sauce, sourdough

ADD TO ANY MEAL

Side of fries | Bacon 4

Side of sweet potato fries 6

Fried Egg | Gluten free bread surcharge 2

Chorizo | Avocado 4

Haloumi 5

Additional sauces 1

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



CAFÉ MENU

TAPAS

ACEITUNAS [ve]	8
Marinated mixed olives	
PAN DE LA MESA [ve]	4
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 [2]	8
Chicken béchamel croquets, aioli	
BUÑUELOS [2][v]	6
Spinach and manchego rice fritters. Tomato agridulce	
POLLO FRITO	14
Golden fried chicken drumettes, calimocho, toasted peanuts	
CHICHARRONES	16
caramelised crispy pork in a Pedro Ximenes glaze, fennel salad	
SETAS [ve][gf]	14
Garlic mushrooms with broccolini	
CALAMARI	14
Golden fried calamari, paprika salt, aioli	
CHORIZO [gf]	14
Chorizo sausage, chickpeas and confit tomato	
ALBONDIGAS	16
Pork and veal meatballs, rich tomato sauce	
GAMBAS [gf]	20
Garlic prawns. Toasted sourdough	
GUISADO [gf]	24
Slow cooked beef cheek, lentils and kale	

SALADS

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	
VALENCIANA	16
Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese	

ADD TO YOUR SALAD

Serrano ham Halloumi	5
Zucchini feta fritters Grilled Chicken or Falafel	7
Smoked Salmon Pulled pork	9
Grilled Prawns	12



@bullnbear.gong

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