

THE Girl & Bull

GF – Gluten Free
 V – Vegetarian
 GF** or V** - Can be made GF or V
 Upon Request
VEGAN Menu Available Upon Request

Welcome back to The Girl and Bull! We are delighted to be able to serve you again. As our number of patrons is presently limited, we have had to introduce some menu guidelines (please see below). Your understanding and continued support are ever so much appreciated.

Love the G&B Team xoxo

Dinner: Two course minimum

SMALL THINGS

Warm Chorizo & Olives w garlic & chilli (GF/V)	9
Duck Pate w P.X jelly & ciabatta	15
Mushroom Arancini (3) (V)	16
Lemon Pepper Calamari w Black Garlic Aioli (GF)	17
Tempura Eggplant Wedges w paprika & siracha (GF/V)	15
Pork Bao Buns w kewpie mayo & slaw	16
Vegetable Gyozas w Chilli Soy Dressing (6) (V)	16
Lamb Polpettes w tomato sugo & goats chevre (GF)	16
Saganaki- chorizo, fennel & cress salad (GF/V**)	16
Zucchini flowers stuffed w truffle & goats chevre	17

WATER

Freshly Shucked Oysters -	3, 6 or 12 4.5 each
Natural/Kilpatrick/Mignonette Dressing	
Dromana Mussels w saffron & peperonata broth (GF**)	34
Fish of the Day - see server for daily fish special	POA

LAND

Slow Cooked Beef Cheek w Paris Mash, cavolo nero, mushroom & jus	(GF) 38
Chicken breast w saffron glazed kipflers, peas & shallots	(GF) 36
Pork belly w cauliflower & truffle puree, green beans & apple jus	(GF) 37
Duck breast w braised cabbage, broccolini, pommes anna & jus	(GF) 40
Pasture-Fed Eye Fillet w pommes puree, charred broccoli, Choice of Sauce: Creamy Pepper, Cafe de Paris Butter, Red Wine Jus	(GF) 46

SIDES/SALADS

G&B Garden Salad - Mixed garden leaves w french dressing	12
Sauteed Broccoli w almonds, mint & fetta (GF/V)	12
Chips w Sea Salt & Black Garlic Aioli (GF/V)	9
Pear salad w macadamias, parmesan & roquette (GF/V)	14
Greek Salad w olives, fetta, tomato & onion (GF/V)	14
Truffled Paris mash (GF/V)	12

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PASTA & RISOTTO

Spaghetti Bolognese w Napoli, Ground Beef, Oregano & grana padano	26
Chicken Risotto w chorizo, napoli and chilli (GF)	
Paella w Seafood, Chicken, Chorizo, Peas & Chilli (GF)	
Seafood Linguine w Fish, Prawns, Mussels, olive oil, peas, garlic, chilli	
Penne w sundried tomato, pesto, roquette & goats cheese (V)	

*Gluten-Free Pasta available on request (+\$3.50)

PIZZA (Large Size – 6 Pieces)

Garlic & Cheese – Garlic, Rosemary, Mozzarella (V)	
Margherita – Napoli, Oregano, Mozzarella (V)	
<i>add prosciutto</i>	
Salami – Spicy Salami, sweet potato, red onion & chilli	
Prawn - Zucchini, atrichoke and chilli	
Mushroom - Mushrooms, truffle paste & mozzarella (V)	

*Gluten-Free Pizza Available on Request (+\$4.50)

DESSERTS

Affogato - Vanilla Bean Ice Cream, Espresso, Frangelico (GF)	18
Trio of Ice Cream - Chef's Selection (GF)	15
Raspberry Souffle w Berry Gelato & Fresh Berries (GF)	16
Chocolate Fondant w honeycomb & vanilla Ice Cream	17
Cheese Board - Local and Imported Artisan Cheeses w Traditional Accompaniments	26

KIDDIES (All \$15)

Kids Bolognese - Pasta, Napoli, Minced Beef, Parmesan	
Kids Calamari - Lightly Fried Calamari, Chips & Salad	
Kids Chicken - Crumbed Tenderloins, Chips & Salad	
Kids Fish - Crumbed Fish, Chips & Salad	15
Kids Pizza - Napoli, Mozzarella	16
Kids Ice Cream - Two Scoops Vanilla Bean w Chocolate Sca	5
**All kids meals can be made GF upon request	24

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"We shall take every care to ensure your allergy or food intolerance is catered for. Please be aware our kitchen uses wheat, milk, eggs, peanuts, tree-nuts, fish, shellfish and soy. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of these or other allergens."