



BULLSHARK

Restaurant

STEAK + SEAFOOD



OPEN FROM 6PM FRIDAY + SATURDAY

ENTREE MENU

BREAD BASKET | \$10

Warmed assorted Dinner Rolls with
Butter

PACIFIC OYSTERS (4) | \$18

- De Soto, Apple + Celery
- Gamekeeper Chorizo Kilpatrick

LOCAL SCALLOPS | \$17

Bass Strait Scallops, Parsnip Chowder,
Charred Corn

SALMON CROSTINI | \$17

Grilled Flatbread, Smoked Salmon,
Taramasalata & Salmon Roe

PORK BELLY | \$18

Crispy skin Murray Valley Pork, Sweet
Potato, Fried Leek, Bacon Jam

BEEF SKEWERS (2) | \$18

Charred Little Joe Beef with Red Wine,
Olive, Tomato & Basil

MAIN MENU

SEAFOOD

GRILLED MARKET FISH

Served with our Crispy Fries & Lemon
Subject to market availability

BLUE FIN TUNA | \$48

Wild caught - Portland

ATLANTIC SALMON | \$43

Aquaculture - Tasmania

SNAPPER FILLET | \$48

Wild Caught - Local

GUMMY SHARK | \$44

Wild Caught - Lakes Entrance

STEAK

CHARGRILLED STEAK

Served with our Crispy Fries & choice
of Sauce. Available until sold out

PORTERHOUSE 300G MB4+ | \$56

Little Joe Grass Fed

EYE FILLET 250G MB4+ | \$60

Little Joe, Grass Fed

RUMP 250G MB7+ | \$49

Sanchoiku Wagyu, 300 day Grain
Finished

SCOTCH FILLET 300G MB4+ | \$58

Eight Blossom Wagyu, Darling
Downs

SAUCE SELECTION

CREAMY MIXED PEPPER

WHIPPED GARLIC BUTTER

MUSHROOM & SHERRY JUS

MAIN MENU

OTHER MAINS

KING PRAWN TAILS | \$48

Butter poached Prawn Tails, Pepper Drop Risotto, Charred Asparagus

CONFIT OF DUCK LEG | \$45

West Victorian Duck, Glazed Carrots, Sautéed Napa, Onion Jus

PORK RIBEYE | \$48

Champ potatoes, Burnt Butter, Sage & Pinenuts

COCONUT POLENTA | \$36

Grilled coconut milk polenta, Chili fried Greens & Curry Sauce

DRY AGED LAMB RUMP | \$49

Loddon Valley Lamb Rump, Wimmera Lentils, Butternut Cream

SIDES

GARDEN SALAD | \$16

CRISPY FRIES | \$12

PAN FRIED GREENS | \$16

MUSHROOM + LEEK PIE | \$15

GARLIC BUTTER MASH | \$14

DESERT MENU

CHOCOLATE TART | \$17

Toasted Marshmallow, Raspberry puree
& Ice Cream

BREAD + BUTTER | \$16

Vanilla Bread & Butter Pudding, Pear,
White Chocolate Foam & Dried Manuka

MEDJOOOL PUDDING | \$16

Sticky Medjool Date Pudding, Biscoff Ice
Cream, Baby Apples & Toffee Syrup

AFFOGATO

STANDARD | \$9

Evoke Coffee rostretto & Vanilla Ice
Cream

FRANGELICO | \$15

Evoke Coffee rostretto, Vanilla Ice
Cream w Frangelico Shot

KAHLUA | \$15

Evoke Coffee rostretto, Vanilla Ice
Cream w Kahlua Shot

the Bar

WINE

*red, white, pink +
sparkling wines*

BEERS + PREMIX

draught, ales, XPA

COCKTAILS

martinis, spritzes + classics

NON ALCOHOLIC

mocktails, soft drinks, juice, sparkling water

The WINE LIST

RED

BTL | GLS

2024 Shiraz - Young Poets, Mudgee NSW	NA \$12
2024 Pinot Noir - Chain Of Fire, SE Aus	NA \$12
2021 Cabernet Sauvignon - Young Poets, Mudgee NSW	NA \$12
2021 Shiraz - Bests Great Western, Sugarloaf Creek VIC	\$110 NA
2021 Shiraz - Robert Oatley GSM, McLaren Vale SA	\$46 NA
2021 Vintage Cabernet Sauvignon - Man Of Many, Coonawarra VIC	\$58 NA
2023 Pinot Noir - One Day Estate, Curlewis VIC	\$58 NA

WHITE

BTL | GLS

2024 Sauvignon Blanc - Young Poets, Mudgee NSW	NA \$12
2025 Pinot Grigio- Young Poets, Mudgee NSW	NA \$12
2025 Pinot Grigio - Pikes, Clare Valley SA	\$46 NA
2025 Sauvignon Blanc - Pikorua, Marlborough NZ	\$38 NA
2023 Chardonnay- Taltarni, Cool Climate WA	\$42 NA
2023 Reisling - One Day Estate, Curlewis VIC	\$55 NA

ROSE

BTL | GLS

2025 Rose - Wildflower, Margaret River NSW	\$40 \$14
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SPARKLING

BTL | GLS

2025 Prosecco - Hidden Sea, Limestone Coast SA	\$45 \$14
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COCKTAIL MENU

SPRITZ		\$16.50
Aperol or Limoncello w Hidden Sea Prosecco & Soda w Fruit garnish		
MOJITO		\$18
White Rum, Soda, Lime juice, Sugar syrup w Mint sprigs & Lime Wheel		
ESPRESSO MARTINI		\$18
Espresso, Vodka & Kahlua		
PASSIONFRUIT MARTINI		\$20
Vanilla Vodka, Aperol, Lemon, Passionfruit & Pineapple		
MARGARITA		\$20
Tequila, Cointreau, Lime & agave w Salt rimmed glass		
COSMOPOLITAN		\$18
Vodka, Cointreau, Cranberry, Pineapple & Lime		
NEGRONI		\$20
Gin, Campari, Sweet Vermouth		



BEERS

and

PREMIX

BEERS

Balter XPA	5%	\$12
Carlton Draught	4.6%	\$12
Coopers Pale Ale	4.5%	\$13
4 Pines Pacific Ale	3.5%	\$13

PREMIX

Brookvale Union Vodka Lemon Lime Bitters	4%	\$18
Coast Blood Orange Seltzer	4%	\$16
Wild Turkey + Cola	4.8%	\$18
23 rd ST- Gin + Tonic	5%	\$16
Jose Cuervo Tequila Limonada	5%	\$16



non-

ALCOHOLIC

MOCKTAILS

TROPICAL \$10

Mango, Passionfruit, Coconut water & Peach
Iced Tea

VIRGIN STRAWBERRY DAIQUIRI \$10

Frozen strawberries, Lime juice, Agave &
0% Gin

VIRGIN MOSCOW MULE \$10

Mint, Lime, Ginger-beer, crushed ice,
0% Gin

SOFT DRINKS

Sprite \$5

Fanta \$5

Raspberry \$5

Coke or Coke Zero \$5

JUICES

Orange \$3

Cranberry \$3

Apple \$3

Pineapple \$3

CALM & STORMY FRUIT JUICE + SPARKLING WATER

Pink Lady apple \$5.50

Peach Passionfruit \$5.50

