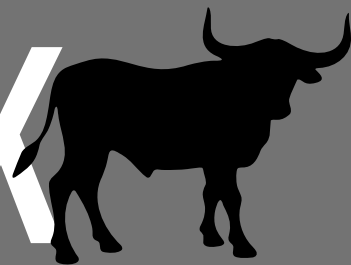


BULLSHARK



BAR + GRILL

COCKTAILS + AFFOGATOS

SPRITZ

Your choice of Aperol or Limoncello w Lalaland
Prosecco, Soda + Fruit garnish

\$16.50

MOJITO

White Rum, Soda, Mint + Lime, Sugar
syrup, Lime juice, Mint sprigs

\$18

ESPRESSO MARTINI

Double Espresso, Vodka, Kahlua

\$18

PASSIONFRUIT MARTINI

Vanilla Vodka, Aperol, Lemon, Passionfruit,
Pineapple

\$20

MARGARITA

Tequila, Cointreau, Lime + Agave w Salt
rimmed glass

\$20

COSMOPOLITAN

Vodka, Cointreau, Cranberry, Pineapple, Lime

\$18

NEGRONI

Gin, Campari, Sweet Vermouth

\$20

AFFOGATOS

Double Ristretto, Vanilla Icecream + your
choice of Kahlua or Frangelico

\$15

BEERS + 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 LLB	4%	\$18
Coast - Blood Orange Seltzer	4%	\$16
Wild Turkey + Cola	4.8%	\$18
23 rd ST- Gin + Tonic	5%	\$18
Jose Cuervo - Tequila Limonada	5%	\$16

SMALL PLATES ANY 3 FOR 45

WAGYU SMASH BURGER SLIDERS W
BACON JAM, CHEDDAR + PICKLED
ONION \$17

SALT + PEPPER SQUID STRIPS W
MIXED LEAVES, AIOLI + LIME \$17

TWICE COOKED PORK BELLY BITES W
KOREAN BBQ + SHAVED NAPA \$17

CHILI CHORIZO PRAWN TAILS W
TOMATO + GREEN ONION \$17

FLAME GRILLED LAMB KOFTAS W
TZATZIKI + PITA \$17

FRIED CHICKEN WINGS W SPICY
BUFFALO SAUCE + SOUR CREAM \$17

PACIFIC OYSTERS (4) W BACON +
KILPATRICK SAUCE \$17

DUO OF DIPS SERVED W WARM
TURKISH BREAD \$17

KIDS MENU 12 + UNDER

CHEESEBURGER + CHIPS	\$14
CHICKEN WINGS + CHIPS	\$14
SPAGHETTI BOLOGNAISE	\$12
GRILLED FLAKE + CHIPS	\$14

SMALL PLATES - STEAKS - SEAFOOD

MAINS

LODDON VALLEY LAMB T-BONES \$41
W BABAGANOUSH, BUCKWHEAT
TABBOULEH + SMOKED ALMOND
DUKKAH

MARQUE PORK CUTLET, CREAMY \$38
MASH + CIDER/SAGE CREAM

BUTTERMILK CHICKEN BURGER, \$27
COLESLAW + FRIES

DOUBLE WAGYU BEEF BURGER W \$28
CHEESE, PICKLES + FRIES

GRILLED HALOUMI W KASUNDI, \$28
GREENS + MUSHROOMS

BULLSHARKS SOUTHERN FRIED \$31
CHICKEN W CHIPS + GRAVY

STEAK

CHECK SPECIALS BOARD

CHAR GRILLED, SERVED WITH FRIES +
CHOICE OF SAUCE
MUSHROOM JUS, CREAMY PEPPER,
BASIC GRAVY OR GARLIC BUTTER

FISH

CHECK SPECIALS BOARD

PAN GRILLED, SERVED WITH FRIES,
TARTARE SAUCE + LEMON

SIDES

MASHED POTATO \$14
BREAD BASKET \$10
GOLDEN FRIES \$14
GARDEN SALAD \$12
STEAMED GREENS \$14

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

SPARKLING

	BTL	GLS
2025 Prosecco - Hidden Sea, Limestone Coast SA	\$45	\$14

DESSERT

DONUT PANNA COTTA WITH \$15
BANANA + CARAMEL
CHOCALTE BROWNIE, FUDGE \$11
SAUCE + ICE CREAM
LEMON TART, MERINGUE, \$12
STRAWBERRIES + ICE CREAM