

BULLBAR MENU

BREADS

HERB OR GARLIC BREAD

Home-made on toasted focaccia bread \$5.95

COB LOAF

Toasted loaf served with a chive, black pepper and parmesan butter \$5.95

BRUSCHETTA

Toasted French loaf topped with Spanish onions, garlic, tomato and basil drizzled with olive oil \$7.95

ENTREE

SOUP OF THE DAY

Prepared daily using the freshest local ingredients \$6.95

CHICKEN & BACON SPRING ROLLS

Home-made with spring vegetables, crispy pastry and served with chilli-plum sauce. \$8.95

CHORIZO SAUSAGE

Spanish-style spicy sausage pan fried and served with a tomato salsa and lemon. \$11.95

OYSTERS

Freshly shucked oysters from Cloudy Bay, South Australia
Natural - 1/2 Doz \$13.20 | Doz \$25.00
Kilpatrick - 1/2 Doz \$15.00 | Doz \$29.00

CALAMARI

Calamari rings dusted with lemon pepper bread crumbs flash-fried and served on a crisp light salad with chilli plum sauce and balsamic reduction. Entrée \$13.80 | Main \$20.70

CHICKEN SATAY SKEWERS

Char-grilled chicken, onion and capsicum skewers smothered in a spicy peanut sauce and served with a house salad and wild rice. \$14.95

BULL BAR BURGER

Your choice of char-grilled chicken or Nolan's rump with bacon, tomato, onion and lettuce on a toasted bun with hickory smoked BBQ sauce and served with beer battered fries. \$15.50

PRAWN COCKTAIL

Freshly caught Gulf prawns, served chilled on a bed of lettuce with cocktail sauce and lemon wedges. \$16.00

BULL BAR SEAFOOD CURRY

A combination of fresh local seafood including prawns, reef fish, calamari and mussels, pan-fried with garlic, ginger and spices and finished in a creamy curry sauce served with wild rice and accompanied with poppadoms and house salad.
Entrée \$16.00 | Main \$32.00

GARLIC PRAWNS

Local Gulf prawns sautéed in garlic, parsley, wine and cream served with wild rice and house garden salad. Entrée \$18.50 | Main \$28.50

SPARE RIBS

Pork spare ribs smothered in your choice of chilli plum or hickory smoked BBQ sauce accompanied by house garden salad.
Entrée 500g \$21.50 | Main 1kg \$38.00

MAINS

CHAR-GRILLED CHICKEN

A generous portion of chicken wings marinated in garlic, lemon and oregano char-grilled and served with a house salad \$22.95

BULL BAR BEEF PARMIGIANA

Nolan's rump crumbed and fried then topped with napoli sauce and mozzarella cheese, served with beer battered chips & house salad \$26.95

CHICKEN KIEV

A supreme of chicken pocketed with garlic butter, pan fried and served with baked potato topped with sour cream and house salad \$26.95

MOROCCAN CHICKEN BREAST

Tender breast marinated in Moroccan spices, char-grilled, then oven roasted and served on fondant potatoes with vegetable panache and lashings of chilli-plum sauce \$27.00

LOCAL CATCH FLORENTINE

Catch of the day pan fried with baby spinach, lemon, garlic, wine, parmesan and cream then presented on wild rice accompanied by house garden salad \$28.50

CREOLE BARRAMUNDI

Locally caught wild barra from the Cape, oven sealed atop of marsala, tomato, onion, garlic and ginger, served with house garden salad, beer battered fries and lime beurre blanc. \$29.80

HARISSA ENCRUSTED LAMB RACK

Middle aged, French-cut and trimmed rack of lamb, encrusted in harissa and native Australian bush spices, oven baked and plated on fondant potatoes, wilted baby spinach and asparagus spears then drizzled with mint jus and turmeric oil. \$32.00

BULL BAR MIXED GRILL

150g Nolan's rump, sausage, fried eggs, middle bacon rashers, lamb chop, herbed tomatoes, mushrooms and onions, served with fresh crusty bread. \$34.00

BULL BAR OZ TRIO

Trio of marinated kangaroo fillet, crocodile sausages and emu skewers presented with bush tomato chutney, native-bush spiced wafers and Australian wild rice sided by a house salad. \$38.00

HOT/COLD SEAFOOD PLATTERS

Freshly shucked S.A. oysters, locally caught tiger prawns, marinated mussels, lemon peppered calamari, crumbed reef fish, beer battered fries, seasonal fruit, cocktail sauce and lemon wedges.
1 person \$38.00
2 people \$70.00

THE REEF & BEEF PLATTER

Char-grilled Nolan's rump, char-grilled Wagyu rump, pan fried local prawns in a garlic cream sauce, beer battered reef fish and lemon peppered calamari – all served with bruschetta and a selection of tropical fruits.
Platter for 1 \$41.00
Platter for 2 \$80.00

ONE BILL PER TABLE

STEAKS

NOLAN'S PRIVATE SELECTION RUMP 300G \$24.50 – 500G \$32.50

Grown on pastures, Nolan's cattle are finished on a minimum 75-day, individual three-grain cereal. Tender-stretched for the highest quality of taste, without a fatty aftertaste, this cut of beef is always guaranteed to please any steak lover!

GRASS FED EYE-FILLET MIGNON 250G \$33.50

180-day aged cattle, fed on lush buffel grass infused with legumes, giving a lightly marbled high-density quality cut of beef that melts in your mouth. Wrapped in bacon, to create a flavour comparable to none.
A favourite all enjoy!

BARKER'S CREEK KING PORK RIB ON THE BONE 350-400G \$34.00

Succulent, tender, moist pink meat, that when cooked truly does melt in your mouth. Aged for 21 days at Barker's Creek properties.

PRIME RIB FILLET 250G \$35.50

From Goonoo feedlot at Comet, in Central Queensland, one of Acco's largest cattle stations in Australia. Cattle are born and raised on natural grasses such as "Mitchell" and finished on quality grains for a minimum 120 days (then aged a minimum of 4 weeks) producing a succulent, mouth watering, full-bodied prime rib. M.S.A approved

M.S.A T BONE 500G \$37.00

From the banks of the mighty Murray River, comes this prime quality grass fed yearling breed. Aged to perfection, tender and juicy with the natural real beef flavour.

MORGANBURY RIB ON THE BONE 350-400G \$38.00

Based on the Atherton Tablelands, the cattle selected for the volcanic brand are 18-24 month old shorthorn cross steers, bred on Spring Creek Station and grown out on lush Tableland pastures. They are finished for 70 days on a maize silage based ration. The beef from cattle finished under this production system has a unique creamy toasty caramel flavour.

WAGYU RUMP 300G \$38.50

Aronui Feedlot, in the heart of the Darling Downs region of Queensland, produces some of the best beef available in Australia and the world today, which is named Wagyu. The name Wagyu is derived from the words "wa" meaning Japanese and "gyu" meaning cattle. Wagyu meat has a marbling scale of 1-12 giving it an extraordinary depth of flavour and exquisite taste. This particular cut of rump is scaled at 4-6 and carries the reputation as one of Australia's most luxurious beefs. "Best of the best" – Chef's recommendation. M.S.A approved

DEATH BY STEAK NOLAN'S PRIVATE SELECTION RUMP 1KG \$50.00

Finished on a specific diet of three-grain cereal, these young individually selected cattle offer a succulent, tender, juicy cut of beef, which is needed for those who try this massive steak. Chef's recommendation: good luck!

ALL STEAKS COME WITH SALAD OR VEGETABLES/CHIPS,
MASH OR BAKED POTATO

SAUCES - JUS, MUSHROOM, PEPPER, CHILLI, CHILLI-PLUM

ADD SEAFOOD
PRAWNS - \$10.00 | CALAMARI - \$8.00

PLEASE NOTE WELL DONE STEAK MAY TAKE UP TO 50 MINUTES



BULLBAR MENU

PASTA

BOLOGNESE

An old favourite just like mama used to make with fettuccine \$16.00

CARBONARA

Fettuccine tossed in a bacon, onion, garlic and cream sauce finished with an egg \$16.00

CHICKEN FUNGI FETTUCINE

Fettuccine tossed in chicken, onion, garlic and mushrooms with a tomato cream sauce \$18.50

BEEF BOSCAIOLA

Braised strips of eye-fillet, with field mushrooms, ginger, capsicum and onion in a red wine tarragon cream sauce \$18.50

FETTUCINE MARINARA

Combination of local seafood including prawns, local catch, calamari and mussels tossed in a tomato cream sauce and topped with parmesan \$25.95

BULL BAR SALADS

CAESAR SALAD

Shredded cos tossed w/ shaved parmesan, grated egg, bacon, croutons and dressing. \$15.95 | Add chicken \$4.00 | Calamari \$5.00 | Prawns \$6.00

BIG BULL SALAD

Cos lettuce mixed with bacon, tomato, cucumber, Spanish onion, boiled egg, capsicum, carrot, snow pea sprouts, parmesan cheese and croutons finished with a house dressing. \$18.95

CHEF'S BEEF SALAD

Honey, sesame, soy marinated beef w/ tamarind mixed through baby spinach, cos, spanish onion, semi-dried tomatoes, cashews and fresh herbs. \$20.50

SIDE DISHES

Add gravy \$1.00

Mushroom, pepper, chilli-plum sauce \$3.00

Grilled onions \$3.95

Grilled tomatoes \$3.95

Fries \$4.00

Wild rice \$4.00

Bacon \$4.95

Baked potato and sour cream \$4.95

Char-grilled chicken wings \$4.95

Grilled mushrooms \$4.95

Onion rings \$4.95

Pork sausages \$4.95

Garden salad \$5.00

Vegetable panache \$5.00

Tropical fruits \$5.95

KIDS' MENU

\$10.90

Chicken nuggets

Grilled fish

Steak

ALL KIDS' MEALS SERVED WITH SALAD AND CHIPS
AND ICE-CREAM

DESSERTS

CHERRY RIPE CHEESECAKE

Slice of cheesecake, served with mango couli and cappuccino ice-cream \$10.90

CHOCOLATE STICKY DATE PUDDING

Warmed sticky date pudding slice served with butterscotch sauce and whipped cream \$10.90

PROFITEROLES

A mini stack of profiteroles filled with cream patisserie dipped in chocolate served with raspberry compote and whipped cream

\$10.90

QUEENSLAND MUDDY CAKE

Far North Queensland's delight, rich, moist chocolate mud cake, served with raspberry compote and cappuccino ice-cream

\$10.90

TROPICAL FRUIT SALAD

A combination of fresh tropical fruits in natural juices served with ice-cream or cream \$10.90



THE BULL BAR IS A LOCALLY OWNED
FAMILY RUN BUSINESS.

THE FURNITURE YOU SEE AROUND YOU
HERE AT THE BULL BAR WAS BUILT IN
THE RESTAURANT ITSELF.

IF YOU WOULD LIKE A RELAXING DRINK
AFTER YOUR MEAL. OR, IF ON OCCASIONS
YOU WOULD LIKE TO SEE A LIVE BAND.
THEN WHY NOT TRY THE OUTBACK
BULLBAR AT THE REAR OF THE
RESTAURANT.

IF YOU HAVE AN INTEREST IN HIRING
THE OUTBACK BULLBAR.
SIMPLY ASK ONE OF OUR FRIENDLY
STAFF.

WE CATER TO YOUR NEEDS AND BUDGET.



More than just Flamin' Great Steaks