

## EXPRESS LUNCH

**PRAWN AND GINGER DUMPLING (DF) OR SHITAKE GYOZA (V/VG/DF)** **4no / \$16**

Chili garlic relish, soy coriander broth

**SOURDOUGH PARMESAN BREADS 9"** **\$16**

Roast garlic and rosemary/ fresh mozzarella and tomato

**POLENTA AND ROSEMARY CHIPS (V/GF)** **\$17**

Spicy tomato compote, parmesan, aioli

**ROAST BEETROOT AND GOAT'S CHEESE SALAD (GF/DF\*/V/VG\*/N)** **\$17**

Crispy kale, local leaves, pickled dates, toasted almonds, dukkah, orange vinaigrette

**CRISPY FRIED CHICKEN** **\$20**

Buttermilk spiced crispy chicken, pickled vegetables, chili mayo

**CRISPY SKIN PORK BELLY (DF/GF)** **\$20**

Waratah farmed local pork, miso glaze, pumpkin and ginger puree, Asian choy

**BOURBON SMOKY BBQ PORK RIBS (GF/DF\*)** **24/34**

Bourbon bbq glaze, parsnip puree, fried shallots

**HOUSE MADE COTTAGE CHEESE (V) OR HAWKES BAY PULLED LAMB SHOULDER** **\$22**

Flat bread, curry, pickled onion, mango relish, mint cumin yoghurt, coriander

**MEDITERRANEAN STYLE PIZZA** **\$24**

Goats cheese, capsicum, mushroom, caramelized onion, olives, dukkah, parsley

**PHILLY STEAK PIZZA** **\$24**

Philadelphia cheese sauce, pulled beef, sweet corn, onion, mushroom, gherkin, aioli

**SPANISH PIG PIZZA** **\$24**

Chorizo, Spanish onion, capsicum, mushroom, jalapenos

**MUMBAI WALA CHICKEN PIZZA** **\$24**

Chicken tikka, paneer crumble, onion, tomato, mint and lime yoghurt

**THREE CHEESE RAVIOLI (V/N\*)** **\$28**

Fresh ricotta, parmesan, creamy spinach, sage butter, pine nuts, truffle oil, almond flakes

(Gluten free pizza bases available on request with extra \$4)

### DIETARY KEY

DF - dairy free | GF - gluten friendly | V - vegetarian  
VG - vegan | N - contains nuts | \* - can be altered

**SLOW COOKED SHREDDED BEEF RAGU PASTA** **\$29**

Tomato and red wine ragu, mushroom, baby spinach, parmesan

**NY STYLE SILVERFERN SIRLOIN 200 GM (GF)** **\$30**

Chili garlic rub, Caesar wedge, crispy fried potatoes, beef jus

**HEREFORD PRIME SCOTCH FILLET 200 GM (GF)** **\$33**

Creamy potato mash, seasonal greens, caramelized onion and bacon jam, jus

## SIDE SHARES

Shoestring fries, Aioli (DF/GF/V) **\$8**

Wok fried greens, Crispy shallot, fried garlic (DF/GF/ V/VG) **\$8**

Twice cooked fried potato, chili relish, aioli (DF/GF/V) **\$8**

Local leaves salad, goats' cheese, almond dukkah, citrus vinaigrette (GF/V/N\*) **\$8**

## SOMETHING SWEET

**WHITTAKERS CHOCOLATE AND SALTED CARAMEL (N\*)** **\$18**

Milk chocolate fudge, 70% chocolate mousse, hazelnuts, soil, salted caramel, raspberry

**COCONUT AND RUM PINEAPPLE (GF/DF/V/VG/N\*)** **\$18**

Coconut sago, rum-soaked pineapple, mint, salted almond, coconut flakes

**HEILALA VANILLA BEAN PANNA COTTA (GF)** **\$18**

Apple, rhubarb and rose compote, oat granola, caramel ripple ice cream

**COFFEE AND DONUT (V)** **\$18**

Donut, espresso mascarpone, seeded chocokate bark, soil, Dutch chocolate ice cream

**CARROT AND MORE (V)** **\$18**

Carrot cake, carrot pudding, lavender cream, sesame tuille, vanilla ice cream

**SELECTION OF ICE CREAM AND SORBET** **\$14**

Please ask server for selection

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