

SET MENU

2-COURSES - \$59 | 3-COURSES - \$71



ENTRÉE

FRIED CHICKEN

harissa marinade, pickled cucumber, kaffir lime yoghurt

BOURBON-BBQ BABY PORK RIBS *gf/df*

on their own

BURNT BUTTERNUT HUMMUS *gf/v/vg/df*

falafel, pickled onion, crispy chickpeas, paprika oil

MISO BAKED AUBERGINE *v/vg*/gf/n**

burrata, kasundi, pomegranate, macadamia dukkah

MAIN

TRUFFLE LINGUINI *n**

three mushroom creamy ragù, spinach, Parmesan, hazelnuts, truffle oil

WARATAH FARMS CRISPY PORK BELLY *gf*

kūmara, chorizo, apple, chilli, plum

PAN-SEARED MARKET FISH *gf*

kūmara, wok-fried chilli greens, shitake, beurre blanc

HEREFORD PRIME BEEF SCOTCH FILLET *gf*

300g, creamy potato mash, crisps, red pepper salsa verde

DESSERT

CHOCOLATE CRÉMEUX *v*

Whittaker's 70% Samoa dark chocolate, cherry, white chocolate bark, chocolate soil

TURKISH POLENTA CAKE *gf/n*

lemon curd, candied orange, pistachio crumbs, vanilla ice cream

VEGAN EXOTIC MANGO MOUSSE *v/vg/gf/df*

mint, coconut, blueberry, kaffir lime vegan meringue

SELECTION OF ICE CREAM & SORBET

*df - dairy free | gf - gluten-free | v - vegetarian | vg - vegan | n - contains nuts | * - can be altered*

bullandbear.nz   

**FUNCTIONS
& PRIVATE HIRE**

TALK TO US ABOUT
HOSTING YOUR
EVENT WITH US