



bullandbear.nz



ASK ABOUT OUR FUNCTION PACKAGES



HAMILTON'S WALL STREET DINING EXPERIENCE



Bull & Bear dishes are designed to be shared.

We recommend ordering several plates for the centre of the table, or why not play the stock market?...

Watch the screens for ever-changing specials, and don't be afraid to wave your menu like a Wall Street trader to get your server's attention and purchase new shares as you go!

SMALL SHARES

HOUSE-MADE JALAPEÑO CHEDDAR CORNBREAD v*	16
prosciutto, salsa verde	
FRESH OYSTERS	4/20
Shiraz mignonette, lemon	
MARKET FISH CRUDO gf/df	22
wakame, goji berries, wasabi guacamole, truffle ponzu	
FRIED CHICKEN	19
harissa marinade, pickled cucumber, kaffir lime yoghurt	
CHICKEN SALAD gf/df	19
coconut, cos lettuce, mint, coriander, mung bean, crispy shallots	
BOURBON-BBQ BABY PORK RIBS gf/df	22/36
on their own	
TRUFFLE MUSHROOM RAGÙ v/gf/n*	20
sweetcorn polenta, Kikorangi blue, hazelnuts, truffle oil	
BURNT BUTTERNUT HUMMUS gf/v/vg/df	19
falafel, pickled onion, crispy chickpeas, paprika oil	
CURRIED CAULIFLOWER CROQUETTES v/vg*/df	4/20
Parmesan, tomato jam	
MISO BAKED AUBERGINE v/vg*/gf/n*	20
burrata, kasundi, pomegranate, macadamia dukkah	

LARGE SHARES

TRUFFLE LINGUINI n*	36
three mushroom creamy ragù, spinach, Parmesan, hazelnuts, truffle oil	
WARATAH FARMS CRISPY PORK BELLY gf	38
kūmara, chorizo, apple, chilli, plum	
PERI PERI LEMON CHICKEN	39
creamy mash, spring peas, cauliflower croquettes, chorizo sauce	
PAN-SEARED MARKET FISH gf	40
kūmara, wok-fried chilli greens, shitake, beurre blanc	
KING PRAWN LINGUINI	40
dashi beurre blanc, chorizo, Parmesan, chilli oil tapioca, brioche crumbs	
PERSIAN SPICED LAMB RUMP gf	41
eggplant kasundi, pea purée, charred broccolini, jus	
HEREFORD PRIME ANGUS BEEF SIRLOIN gf	40
300g, smoky Laphroaig butter, polenta chips, Parmesan	
HEREFORD PRIME BEEF SCOTCH FILLET gf	41
300g, creamy potato mash, crisps, red pepper salsa verde	
JUNIPER-CRUSTED VENISON LOIN gf/n*	42
250g, baby carrots, spiced carrot ketchup, hazelnut, jus	

PREMIUM SHARES

PREMIUM SIX PLATES TASTING	99PP
chef's selection of small, large share and dessert (min 2 people)	
BULL & BEAR SHARING PLATTER	59
Fresh Oysters, Fried Chicken, Bourbon-BBQ Baby Pork Ribs, Curried Cauliflower Croquettes, Prime Angus Beef Sirloin, Cornbread and accompaniments – SERVES TWO	

SIDE BUYS

SHOESTRING FRIES v/vg/df/gf	10
tomato jam	
SKIN-ON AGRIA HAND-CUT TWICE-COOKED CHIPS v/vg/df/gf	11
confit garlic aioli	
KŪMARA MISO MASH gf/v	11
rosemary brown butter	
BABY COS LETTUCE v/gf*	11
truffle aioli, Parmesan, brioche crumbs	
CREAMY AGRIA POTATO MASH v*/gf	11
aromatic jus, parsley	
WOK-FRIED CHILLI SHITAKE & GREENS v/vg/df/gf/n*	11
crunchy macadamia	

SWEET INVESTMENTS

CHOCOLATE CRÉMEUX v	17.5
Whittaker's 70% Samoa dark chocolate, cherry, white chocolate bark, chocolate soil	
SALTED CARAMEL POPCORN CHEESECAKE v/gf	17.5
caramel popcorn, Dulce de leche, Baileys Irish Cream	
TURKISH POLENTA CAKE gf/n	17.5
lemon curd, candied orange, pistachio crumbs, vanilla ice cream	
VEGAN EXOTIC MANGO MOUSSE v/vg/gf/df	17.5
mint, coconut, blueberry, kaffir lime vegan meringue	
SELECTION OF ICE CREAM & SORBET	14
BULL & BEAR SHARING SWEET PLATTER	45
chef's selection of three desserts with two scoops of ice cream – SERVES THREE	

