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ENTREES

MARINATED OLIVES	\$10
DUO OF DIPS	\$15
TOASTED BAGUETTE	
PORCINI & TRIO FROMAGE CROQUETTE	\$22
TRUFFLE MAYO	
PUMPKIN VELOUTE	\$20
SPICED NUTS, PANGRATTATO	
WARM VEGETABLE SALAD	\$23
HALLOUMI CROUTON, TOASTED SEEDS, LEEK CREAM	
BAKED SOUTH COAST OYSTER	(6) \$26
CHORIZO BITS, GRUYERE CHEESE	(12) \$50
ATLANTIC SALMON CARPACCIO	\$26
IKURA, FURIKAKE, PONZU	
HAND-CUT BEEF TARTARE	\$31
TRADITIONAL CONDIMENTS, KIPFLER CRISP	
BRUSCHETTA OF PROSCIUTTO	\$28
BURRATA, CONFIT MEDLEY TOMATO, AGED BALSAMIC	
SAUTEED PRAWNS	\$26
GARLIC BUTTER, TOASTED BAGUETTE	
CHARCUTERIE PLATE	\$36
PROSCIUTTO CRUDO, SOPRESSA SALAMI, BURRATA, MARINATED OLIVES	

PIZZA

CLAUDETTE	\$28
GARLIC BASE, ROAST PUMPKIN, ONION, GOAT'S CHEESE, SAGE, ALMOND	
DIAVOLA	\$28
HOT SALAMI, MUSHROOM, OLIVE, CHEESE	
PEPE LE PEW	\$28
CAMEMBERT, PEAR, FRESH ROCKETS, PROSCIUTTO	
LITTLE PIGGY	\$28
GARLIC BASE, HONEY GLAZED PORK, CORIANDER, ONION, CHILLI, LIME	

KIDS MEALS

(INCLUDES ICE CREAM WITH SPRINKLES)

SPAGHETTI BOLOGNESE	\$14
STEAK	\$14
WITH FRIES OR STEAMED VEGETABLES	
CRUMBED CHICKEN	\$14
WITH FRIES OR STEAMED VEGETABLES	
LULU'S HAWAIIAN PIZZA	\$28

PUBLIC HOLIDAYS SURCHARGE OF 15%
SUNDAY SURCHARGE OF 10%

MAINS

ROASTED PUMPKIN ORZO	\$30
STRACCIATELLA, SMOKED ALMOND, SAGE-NOISETTE	
CHICKEN CAESAR SALAD	\$26
BACON, PARMIGIANO REGGIANO, CROUTON	
OVEN ROASTED BARRAMUNDI	\$36
POTATO PUREE, MEDLEY TOMATO, FENNEL VELOUTE	
CONFIT DUCK LEG	\$34
POTATOES, GREEN BEANS, SEEDED MUSTARD, ORANGE JUS	
CROQUE MONSIEUR	\$30
GRATINATED HAM SANDWICH, GRUYERE, BECHAMEL SAUCE	
CRISPY PORK BELLY	\$38
PEAR, CELERIAC REMOULADE, WALNUT, PEDRO XIMENEZ	
LAMB RAGU	\$36
PAPPARDELLE, PANGRATTATO, GREMOLATA, PARMESAN	
BRAISED BEEF CHEEK	\$40
DUTCH CARROTS, WATERCRESS, WHITE BEER SOUBISE	
MB4+ SIRLOIN STEAK 300GM	\$45
FRENCH BISTRO SALAD, SHOESTRING FRIES, MUSTARD SAUCE	

SIDES

ROASTED SMASHED CHAT POTATOES	\$12
COWBOY BUTTER	
ROCKET, PEAR, PARMESAN SALAD	\$15
CANDIED WALNUTS	
ROASTED DUTCH CARROTS	\$15
STRACCIATELLA, SMOKED ALMOND	
STEAMED SEASONAL VEGETABLES	\$15
FRIES	\$12
GARLIC AIOLI	

DESSERTS

FLOURLESS CHOCOLATE CAKE	\$16
DRUNKEN CHERRIES, CUSTARD CREAM	
ETON MESS	\$15
CUSTARD CREAM, MERINGUE, MIXED BERRIES	
STICKY DATE PUDDING	\$18
BUTTERSCOTCH, VANILLA ICE CREAM	
RASPBERRY & WHITE CHOCOLATE CROISSANT PUDDING	\$16
VANILLA ICE CREAM	
BASQUE BRUNT CHEESECAKE	\$16
COCONUT SORBET	
LEMON POSSETS	\$16
BRULEE, BISCOTTI	
CHEESE PLATE	\$28
THREE CHEESE OF THE DAY, PISTACHIO, GRAPE, CRACKERS	

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