

dinner

SERVED FROM 5PM

salads

THAI BEEF SALAD / 19
marinated thai beef, wombok, cucumber,
carrot, mint, coriander & peanut lime chilli
dressing

PANKO PRAWN & LYCHEE
SALAD / 24
roasted capsicum, orange segments,
cucumber, cress & citrus vinaigrette

SALT AND PEPPER SQUID
SALAD / 18
Asian wombok slaw, mint, coriander &
peanut lime dressing

CLASSIC CAESAR SALAD / 18
cos lettuce, free range egg, bacon, garlic
croutons, shaved parmesan & caesar
dressing

BLISS BOWL / 23
sweet potato, smashed avocado,
zucchini, beetroot puree, chickpeas,
spiced cauliflower, seared haloumi, citrus
vinaigrette & free range egg **V VEA**
GFA

SALAD ADDS
+ grilled chicken thigh / 6
+ haloumi / 4.5
+ smoked salmon / 6.5
+ chorizo / 4.5
+ crumbed whiting / 4.5
+ panko crumbed prawns / 6

burgers

**ADD SIDE OF FRIES TO
YOUR BURGER / \$4**

BIG BOY / 18
beef patty, bacon, grilled pineapple,
tomato, free range fried egg, pickles,
cheese, cos lettuce, onion jam & burger
sauce

GRILLED CHICKEN BURGER / 16
paprika spiced chicken thigh w/ rocket,
cheese, roasted capsicum & garlic sauce
GFA
+ smashed avo / 2

ROASTED FIELD MUSHROOM
BURGER / 14
marinated capsicum, wild rocket, smoked
baba ganoush & house made aioli **VEA**
V GFA
+ haloumi / 2.5

SZECHUAN SPICED SQUID
BURGER / 15
cress salad, cucumber, roma tomato, red
onion & house made aioli sauce

CHEESEBURGER / 14
beef patty, double cheese, red onion,
pickles, American mustard & ketchup
+ bacon / 2.5

THE CLASSIC / 15
beef patty, cheese, pickles, cos lettuce,
onion jam, roma tomato & burger sauce
+ bacon / 2.5

kids

CHICKEN BITES / 9.50
served with chips **GFA**

FISH COCKTAILS / 9.50
served with chips

NAPOLITANA PASTA / 9.50
parmesan cheese **V**

desserts

AFFOGATO / 12
double shot espresso, Frangelico liqueur,
vanilla ice cream & pistachio biscuit
crumb

BROWNIE / 13
served warmed with nutella sauce &
caramel icecream

LEMON MERINGUE PIE / 13
served with berry coulis & seasonal fruits

APPLE CRUMBLE / 12
served warm with vanilla icecream &
cinnamon sugar

ICE CREAM
your choice of vanilla, chocolate, old
english toffee, mango or vanilla ice cream
served in a cup or a cone
single scoop / 6
double scoop / 8

TOBLERONE COCKTAIL / 14
A delicious mix of Frangelico liqueur,
Baileys, Licor 43, Tia Maria & milk topped
with whipped cream & chocolate

blended icecreams

BANANARAMA / 12
bananas, peanuts & flake blended with
vanilla ice cream

BERRY BLAST / 12
strawberries & coconut blended with
vanilla ice cream

TWISTER / 12
Crushed peanuts & chocolate flake
blended with old English toffee ice cream

CHOCOLATE BOMB / 12
Nutella, chocolate flake & crushed
peanuts blended with vanilla ice cream

from the cafe

COFFEE 3.5
double espresso, machiatto, piccolo

COFFEE CUP 4.1 | MUG 4.6
latte, cappuccino, flat white, hot chocolate, long
black

MOCHA CUP 4.3 | MUG 4.8

CHAI LATTE CUP 4.3 | MUG 4.8

ICED LATTE *on ice* 6

ICED COFFEE *w/ ice cream + cream* 6.5

ICED LONG BLACK 5.5

ADDs: .80
+ vanilla | hazelnut | caramel syrup
+ extra shot | decaf | Bonsoy | Almond Milk

teapots 4.5

Pyramid bag tea served in a pot
Green | English Breakfast | Malabar Chai | Supreme
Earl Grey | Peppermint

milkshakes SML/4 LG/6

Chocolate | Caramel | Vanilla | Strawberry

B

BULLI BEACH
CAFÉ

15% Surcharge Applies on Public Holidays.

Dietary Requirements: V Vegetarian; VEA Vegan
available; GFA Gluten Free Alteration (1.50
surcharge) Please advise staff of your dietary
requirements when ordering.

Alterations to the menu may cause delays in
the kitchen or be refused during busy service
periods.

1.5% surcharge on credit and paypass
transactions.

dinner

SERVED FROM 5PM

starters

- SYDNEY ROCK OYSTERS

served natural with lemon / 1.50 each

served kilpatrick / 2.50 each
- BULLI BEACH DIP PLATE / 13

Lebanese bread, garlic yoghurt, roasted chilli dip, Baba ganoush, semi dried tomato & beetroot puree **V VEA**
- MEZZE PLATE / 30

marinated fetta and olives, hot sopressa salami, fried sweet potato, fried chorizo, chilli dip, romesco, pickles, baba ganoush, garlic yoghurt, bruschetta tomatoes & Lebanese bread
- GARLIC BREAD / 6
- BRUSCHETTA / 14

tomato and red onion bruschetta with basil, crumbled fetta & aged balsamic reduction **V VEA GFA**
- CHILLI SALTED FRIES / 8

lemon and house made aioli
- BOWL OF FRIES / 6.50

from the grill

- 300G CHAR GRILLED RUMP STEAK / 27

served with your selection of chips & salad or green beans & chat potatoes **GFA**

sauces - **garlic cream sauce** | **gravy** | **mushroom** | **pepper** / +2
- SURF AND TURF / 32

300g char grilled rump steak, panko crumbed prawns and garlic cream sauce served with your selection of chips & salad or green beans & chat potatoes

schnitzel

- CLASSIC CHICKEN SCHNITZEL / 18

served with chips & salad or green beans & chat potatoes

sauces - **garlic cream sauce** | **gravy** | **mushroom** | **pepper** / +2
- DELUXE SCHNITZEL / 22

a classic chicken schnitzel topped with garlic cream sauce, mushrooms & bacon. Served with chips & salad or green beans & chat potatoes
- ITALIAN SCHNITZEL / 22

a classic chicken schnitzel topped with roma tomato sauce, crumbled fetta & wild rocket. Served with chips & salad or green beans & chat potatoes

+ **chorizo** / 2.5

mains

- DILL AND LEMON BEER BATTERED SOUTHERN BLUE EYED WHITING / 23

side salad, fries, lemon & house made aioli

+ **add upgrade to grilled barramundi** / 5
- PAPRIKA SPICED CHICKEN / 26

grilled chicken thigh, roma tomato, onion and basil rocket salad, spiced chickpeas, roasted capsicum & garlic yoghurt sauce **GFA**
- ARIBIATTA PASTA / 18

chorizo, olives and chilli napolitana pasta with wild rocket & shaved parmesan
- SALT & PEPPER SQUID / 24

side salad, fries, lemon & house made aioli
- SEARED HALOUMI STACK / 25

caramelised honey balsamic pumpkin, cherry tomatoes, baby spinach & pepita pine nut crumb **V GFA VEA**

+ **add grilled chicken thigh** / 6
- GRILLED BARRAMUNDI / 28

roasted zucchini, fried chat potatoes, romesco sauce & lemon **GFA**
- BEACH BASKET / 26

dill and lemon battered southern blue eyed whiting, panko crumbed prawns & salt and pepper squid salad with fries, side salad, lemon & aioli sauce
- ROASTED VEGETABLE PASTA / 18

napolitana sauce, pumpkin, capsicum, zucchini, olives & fetta **V VEA**

+ **chorizo** / 2.5
- BOSCAIOLA PASTA / 18

creamy garlic sauce, bacon, mushroom, wild rocket & shaved parmesan

drinks

beer & cider

CORONA	8.5
SUPERDRY	7.5
STONE & WOOD PACIFIC ALE	9
COOPERS GREEN PALE ALE	8
CASCADE LIGHT	6.5
GREAT NORTHERN MID STRENGTH	7
APPLE CIDER	8
FURPHY	8

buckets

CORONA BUCKET	35
5 Coronas w. lemon or lime	

wines

Our wine menu changes seasonally.
Please find our current wine blends listed at the bar

HOUSE WINE BLENDS

SPARKLING	STD GL	LG GL	BTL
NV Brut Cuvee	7.5		26
Prosecco	8.5		29
WHITE			
Semillion Sauvignon Blanc	7.5	9.5	26
Chardonnay	7.5	9.5	26
Moscato	7.5	9.5	26
Pinot Grigio	7.5	9.5	26
RED			
Cabernet Merlot	7.5	9.5	26
Shiraz	7.5	9.5	26
Rose	7.5	9.5	26

cocktails

ESPRESSO MARTINI	17
double espresso, Patron XO Cafe & Licor 43	
ST. RITA	16
A classic margarita infused with Elderflower Liqueur	
FRENCH MARTINI	15
Chambord Liqueur & vodka shaken with pineapple juice	
PASSIONFRUIT MOJITO	17
Bacardi rum, lime, mint & passionfruit pulp	
BERRY CAIPIROSKA	18
Vodka, Chambord Liqueur, muddled berries & lime	
PIÑA COLADA	16
Bacardi Rum, Malibu Coconut Rum shaken with pineapple juice & coconut cream	

cocktail jugs

one litre cocktail jug to share

PIMM'S JUG	30
Pimm's No.1, Gin, seasonal fruits, lemonade & ginger beer	
FIREBALL SANGRIA	30
A classic red wine sangria spiked with Fireball whisky	
LYCHEE MOJITO	30
Bacardi Rum, Lychee Liqueur, lime, mint & lychees	

spirits & mixes

LEMON LIME & BITTERS	6.5
SPIRIT & MIX	8.5

B

BULLI BEACH

CAFÉ

