

- DESSERT MENU -

AFFOGATO / 12

double espresso, Frangelico liqueur, vanilla ice cream,
pistachio walnut crumb and whole coffee beans

GOOEY SALTED CARAMEL TART / 13

served warm w. nutella ganache and caramel ice cream

PASSIONFRUIT & CITRUS TART / 13

served with berry coulis and seasonal fruits

APPLE RHUBARB CRUMBLE / 12

served warm w. vanilla ice and pistachio walnut
crumb

ICE CREAM

your choice of vanilla, chocolate, old english toffee, mango
or strawberry ice cream served in a cup or cone

single scoop / 4

double scoop / 6

TOBLERONE COCKTAIL / 14

Frangelico liqueur, Bailey's, Licor 43, Tia Maria and milk
shaken and topped w. whipped cream and chocolate

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U N E M - D I N N E R -

ENTREE

BULLI BEACH DIP PLATE / 15
garlic yoghurt, roasted chilli dip, baba ganoush, basil pesto and hummus served with soft and crispy tortillas V VEA

HALF KILO SZECHUAN SPICED HOT WINGS / 12
nuoc mam dipping sauce and lemon

HALF KILO CHILLED COOKED PRAWNS / 16
served with lemon and house made dipping sauce GFA

GARLIC BREAD / 6

CLASSIC BRUSCHETTA / 14
tomato and red onion bruschetta with basil, crumbled fetta and aged balsamic glaze V VEA GFA

PUMPKIN AND SAGE ARANCINI BALLS / 16
roma tomato basil sauce and parmesan V VEA

LOADED FRIES / 16
topped with pulled pork shoulder, melted cheese, shallots, buffalo sauce and spicy aioli

CHILLI SALTED FRIES / 8.50
lemon and aioli

FRIES / 7
add aioli / 0.50
add tomato or bbq sauce / 0.30

KIDS

CHICKEN BITES / 9.50
served with fries GFA

FISH COCKTAILS / 9.50
served with fries

KIDS PENNE NAPOLETANA / 9.50
topped with parmesan V

CHEESEBURGER / 16
beef patty, double cheese, red onion, pickles, American mustard, ketchup and side of fries

15% surcharge applied on public holidays
1.5% surcharge on credit and PayPass transactions
flat 0.30c surcharge on saving and cheque transactions

Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration, GFA / Gluten Free Alteration (1.50 surcharge)

SHARE

MEZZE PLATE / 30
marinated feta and olives, salt and pepper squid, chips, chorizo, chilli dip, hummus, pickles, baba ganoush, garlic yoghurt, bruschetta tomatoes, dukkah spice, soft and crispy tortillas

Add a bottle of wine to your share / 20

MAINS

WINTER VEGETABLE STACK / 19
garlic roasted field mushrooms, crispy chats, roasted pumpkin, baby spinach, roma tomato basil sauce V VEA GFA
add haloumi / 4.50

BEER BATTERED SOUTHERN BLUE EYED WHITING / 24
dill and lemon infused beer batter, side salad, fries, lemon and aioli

MASSAMAN BRAISED BEEF CHEEK / 27
fried potatoes, garlic green beans and sautéed baby spinach GFA

SZECHUAN SPICED SQUID / 23
wombok slaw, cucumber, mint, coriander, fried garlic and crispy onion and chilli lime dressing

FISHERMAN'S BASKET FOR ONE / 26
dill and lemon battered southern blue eyed whiting, salt and pepper squid, fried prawns, side salad, fries and aioli

TURMERIC GINGER GARLIC SPICED CHICKEN / 26
crunchy Vietnamese wombok and herb salad with nuoc mam cham dressing GFA

FIELD MUSHROOM BURGER / 17
zucchini, roasted capsicum, hummus, baby spinach, aioli and side of fries V VEA GFA
add haloumi / 2.50

CLASSIC BEEF BURGER / 18
beef patty, cheese, pickles, cos lettuce, onion jam, tomato, burger sauce and side fries
add bacon / 2.50

Our meals are prepared and cooked to order. We take the greatest of care when handling your meal, however as we are a high volume kitchen we cannot guarantee that the product does not contain trace elements.

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

FROM THE GRILL

NEW YORK STEAK 250G / 32
char grilled and served with your selection of chips and salad or green beans and rosemary salted chats GFA
sauces / 2
garlic cream | gravy | mushroom | peppercorn

SURF AND TURF / 36
250G char grilled new york steak, three salt and pepper prawns with garlic cream sauce served with your selection of chips and salad or green beans and rosemary salted chats

THAI SPICED BARRAMUNDI FILLET / 30
pan fried barramundi topped with szechuan spiced squid, zucchini, roasted chat potatoes and yellow curry sauce GFA

GRILLED CRISPY SKIN BARRAMUNDI FILLET / 29
side salad, fries, lemon and aioli GFA

SCHNITZELS

all schnitzels are served with your choice of chips and salad or green beans and rosemary salted chat potatoes

CLASSIC CHICKEN SCHNITZEL / 22

sauces / 2
garlic cream | gravy | mushroom | peppercorn

SCHNITZEL TOPPERS

BOSCAIOLA: topped with mushrooms, bacon and garlic cream sauce / 4.50

ITALIAN: topped with napoletana sauce, crumbled fetta and rocket / 4.50

OSCAR: topped with garlic cream, smashed avocado and three salt and pepper prawns / 7

DELUXE: topped with bacon, smashed avo, roma tomato and sweet chilli sauce / 4.50

LOADED: topped with pulled pork shoulder, melted cheese, shallots, buffalo sauce and spicy aioli / 7

PASTA

CREAMY GARLIC MUSHROOM AND BACON PASTA / 19
baby spinach and parmesan

PULLED PORK RAGOUT GNOCCHI / 22
cherry tomatoes, crumbled danish feta and rocket

ROAST VEGETABLE PASTA / 20
pumpkin, capsicum, zucchini, olives in napolitana sauce with crumbled fetta and rocket V VEA
add bacon / 2.50

SMOKED SALMON & GARLIC CREAM PASTA / 24
fried capers, pepita and pine nut crumb, cherry tomatoes, baby spinach and shaved parmesan

SPICY ARRABIATA PASTA / 19
chorizo, chilli, house made napolitana sauce, olives and crumbled feta

CHICKEN CREAMY PESTO PASTA / 21
roasted capsicum, zucchini, shaved parmesan and rocket

SALADS

salad adds:
• grilled turmeric ginger chicken thigh / 6
• salt and pepper prawns / 6
• smashed avocado / 4
• chorizo / 4.50
• haloumi / 4.50
• smoked atlantic salmon / 6

MEDITERRANEAN SALAD / 18
roasted capsicum, spiced chickpeas, cherry tomatoes, olives, rocket, tortilla crisps, feta, dukkah and house vinaigrette V VEA

WARM PUMPKIN SALAD / 18
cherry tomatoes, cucumber, green beans, red onion, hummus, pepita and pine nuts, mixed leaves and citrus dressing V VEA GFA

GREEN BOWL / 19
roasted Japanese pumpkin, quinoa, baby spinach, edamame beans, cucumber, green beans, pomegranate, smashed avocado, toasted coconut, pickled radish, almonds and miso dressing V VEA GFA

COFFEE

double espresso, macchiato, piccolo / 3.50

latte | cappuccino | flat white | hot chocolate | long black
small 4.1 | large 4.60

mocha | chai latte / add 0.20

iced latte / 6

iced coffee w. ice cream and cream / 6.50

iced long black / 5.50

COLD DRINKS

MILKSHAKE SML / 4 LGE / 6
chocolate | caramel | vanilla | strawberry

LEMON LIME AND BITTERS / 6.50

COFFEE EXTRAS / 0.80
• vanilla | hazelnut | caramel syrup
• extra shot | decaf
• bonsoy | almond milk | lactose free

TEAPOTS / 4.50
green | earl grey | malabar chai | english breakfast | peppermint
pyramid bag served in a pot

SOFT DRINKS
Coke | Lemonde | Solo | Coke No Sugar

COCKTAIL JUGS

WATERMELON MARGARITA / 30
fresh watermelon infused margarita

PIMM'S JUG / 30
pimm's no.1, gin, seasonal fruit, lemonade and ginger beer

FIREBALL SANGRIA / 30
classic red wine sangria infused w. fireball whisky

LYCHEE MOJITO / 30
bacardi rum, lychee liqueur, lime, mint and lychees

SPIRITS & MIX

Spirit and mixes / 8.50

BEER & CIDER

Corona / 8.50
Stone & Wood Pacific Ale / 9
Coopers Green Pale Ale / 8
Cascade Light / 6.50
Great Northern Mid Strength / 7
Apple Cider / 8
Furphy / 8

BEER BUCKETS

CIDER BUCKET / 35
5 apple ciders

CORONA BUCKET / 35
5 coronas with lemon or lime

WINES

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

SPARKLING	STD GL	LRG GL	BTL
NV Brut Cuvee	7.50	-	26
Prosecco	7.50	-	26

WHITE			
Sauvignon Blanc	7.50	9.50	26
Chardonnay	8	10	29
Moscato	7.50	9.50	26
Pinot Grigio	7.50	9.50	26

RED			
Cabernet Sauvignon	7.50	9.50	26
Shiraz	7.50	9.50	26
Rosé	10	12	33

COCKTAILS

ESPRESSO MARTINI / 17
double espresso, patron xo cafe and licor 43

ST. RITA / 16
a classic margarita infused w. elderflower liqueur

PASSIONFRUIT MOJITO / 17
bacardi rum, lime, mint and passionfruit pulp

BERRY CAIPIROSKA / 18
vodka, chambord liqueur, muddled berries and lime

FRENCH MARTINI / 15
chambord liqueur and vodka shaken w. pineapple juice

PINA COLADA / 16
bacardi rum and malibu shaken w. pineapple juice and coconut cream

APEROL SPRITZ / 12
aperol, sparkling wine and soda with an orange wedge