new years eve

DINNER SERVED FROM 5PM

entrees

SYDNEY ROCK OYSTERS
served natural with lemon / $2.50 each
served kilpatrick / $3.50 each

BULLI BEACH DIP PLATE / 15
Lebanese bread, garlic yoghurt, roasted chilli dip, Baba ganoush, semi dried tomato & beetroot hommus ***V VEA***

MEZZE PLATE / 32
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***

mains

PAN FRIED CHICKEN BREAST / 28
cauliflower puree, roasted sweet potato, chicken jus & snow pea cress ***GFA***

SLOW COOKED DUKKAH SPICED LAMB SHANK / 32
shaved zucchini, green peas, crushed chat potatoes, roasted cherry tomatoes & curmbled fetta ***GFA***

OCEAN SHARE PLATE / 70
salt and pepper squid, panko crumbed prawns, fresh tiger prawns, Sydney rock oysters, dill and lemon battered blue eye whiting, smoked ocean trout, fries, side house salad, lemon, cocktail sauce, aioli and chilli lime peanut dipping sauce

GRILLED BARRAMUNDI / 28
roasted zucchini, fried chat potatoes, romesco sauce & lemon ***GFA***

ROASTED VEGETABLE PASTA / 20
napolitana sauce, pumpkin, capsicum, zucchini, olives & fetta ***V VEA***
+ chorizo 2.50

BOSCAIOLA PASTA / 21
creamy garlic sauce, bacon, mushroom, wild rocket & shaved parmesan

SALT & PEPPER SQUID / 24
side salad, fries, lemon & house made aioli

SEARED HALOUMI STACK / 26
caramelised honey balsamic pumpkin, cherry tomatoes, baby spinach & pepita pine nut crumb ***V GFA VEA***
+ add grilled chicken thigh / 6

DILL AND LEMON BEER BATTERED SOUTHERN BLUE EYED WHITING / 24
side salad, fries, lemon & house made aioli
+ add upgrade to grilled barramundi / + 5

salads

THAI BEEF SALAD / 20
marinated thai beef, wombok, cucumber, carrot, mint, coriander & peanut lime chilli dressing

ASIAN SQUID SALAD / 20
Asian wombok slaw, mint, coriander & peanut lime dressing

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

BLISS BOWL / 24
sweet potato, smashed avocado, zucchini, beetroot puree, chickpeas, spiced cauliflower, seared haloumi, citrus vinaigrette & free range egg ***V VEA GFA***

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 and 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**

kids meals

CHICKEN BITES / 9.50
chips & tomato sauce ***GFA***

FISH COCKTAILS / 9.50
chips & tomato sauce

NAPOLITANA PASTA / 9.50
parmesan cheese ***V***

1.5% processing fee on all credit and PayPass transactions

Dietary Requirements: V Vegetarian | VEA Vegan available | GFA Gluten Free Alteration (1.50 surcharge)

from the cafe

coffee

double espresso | macchiato | piccolo	3.5
latte | cappuccino | flat white | hot chocolate | long black	cup 4.1 mug 4.6
mocha | chai latte	cup 4.3 mug 4.8
iced latte (on ice)	6
iced coffee (ice cream and cream)	6.5
iced long black	5.5

ADDS: 0.8
+ vanilla | hazelnut | caramel syrup
+ extra shot | almond milk
+ decaf | soy milk

teadrop tea

4.5

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

milkshakes

Vanilla | Chocolate | Strawberry | Caramel — sml 4 / lge 6

beach bar

beer and cider

Corona	8.5
Superdry	7.5
Stone & Wood Pacific Ale	9
Coopers Green Pale Ale	8
Cascade Light	6.50
Great Northern Mid Strength	7
Apple Cider	8
Furphy	8

buckets

Corona Bucket 35
/ 5 Coronas w. lemon or lime

Cider Bucket 35
/ 5 cold apple ciders

Wine

	Glass Standard | Large	Bottle
SPARKLING		
The Vines NV Brut Cuvee	7.5 | .	26
Riunite Prosecco (Italy)	8.7 |	29
WHITE		
Beelgara Estate Semillion Sauvignon Blanc	7.5 | 9.5	26
Seahorse Bay Chardonnay	7.5 | 9.5	26
Beelgara Estate Moscato	7.5 | 9.5	26
The Vines Pinot Grigio	7.5 | 9.5	26
Two Thumbs Sauvignon Blanc (Adelaide Hills)		32
White Cliff Sauvignon Blanc (New Zealand)		40
RED		
The Vines Cabernet Merlot	7.5 | 9.5	26
Beelgara Estate Shiraz	7.5 | 9.5	26
Five Friends Rosé	7.5 | 9.5	26
Pepperton Estate Cabernet Sauvignon		30

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, lime & mint

spirit and mixes

Lemon Lime & Bitters 6.5

Spirit & Mix 8.5

soft drinks 3.5
coke | coke zero | lemonade | solo

purezza sparkling water
750ml bottle 6
glass 4.5

happy new year! from Bulli Beach Cafe