



May at the Table

**Saturday 65 dollars**

Ningaloo reef - Bullara beef

Amanda's Exmouth prawns - Bullara's grass fed beef  
dressed leaves - garlic cream sauce - hot chips

Vanilla curds & whey - homemade raspberry sorbet - smoko cake - toasted Anzac

**Sunday 65 dollars**

Local goldband snapper - shark bay scallop - tikka masala - saffron fritter - local  
pumpkin

Homemade warm chocolate pudding - pistachio ice cream - coral biscuit

**Monday 36 dollars**

Cameleers beef meatball - Afghan salata - green sauce - jewelled bulgar wheat  
warm flatbreads

**Tuesday 60 dollars**

May's Bullara roast (warmer months)

Pit fired grass fed sirloin - bread salad - smoked eggplant - pressed potato

Bullara's burnt station cheesecake - stewed pineapple - Carnarvon mango

**Wednesday 60 Dollars**

Green range lamb rump - pan haggerty - local Carnarvon vegetables - rosemary

Maree's famous lemon tart - native hibiscus

The Table is proud to offer Bullara's very own grass feed beef - Green range lamb - Carnarvon vegetables and Exmouth  
seafood direct from the local boat.

Vegetarian-vegan-dairy-gluten free menu available on request.