



June 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 macadamia

Sunday 65 dollars

Local goldband snapper - warm tartare sauce - hen's egg - parsley potatoes

Crisp sticky toffee pudding - homemade vanilla ice cream - butterscotch
honey coral

Monday 36 dollars

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

Tuesday 60 dollars

June's Bullara roast (cooling months)

Pit fired grass fed sirloin - Carnarvon cauliflower cheese - Tuscan kale
onion rings - pepper gravy

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

Wednesday 60 Dollars

Slow cooked Yanmah pork collar - fresh cabbage slaw - salami vinaigrette
pickled chilli - mashed spuds

Maree's famous lemon tart - native hibiscus

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

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