



Saturday 65 dollars

Premium pit-fired Bullara fillet of beef 'Bourguignon'
pickled onion mash-carrots-chervil

Bullara 'Melba'

Raspberry mousse-homemade vanilla ice cream-peach-macadamia crunch

Sunday 65 dollars

Local Goldband snapper-green sauce-Carnarvon tomatoes & zucchini
olive crushed potatoes

Warm chocolate pudding-pistachio ice cream-honey coral

Monday 38 dollars

Stockman's meatballs-spiced gravy-stewed cranberries-soft leaves-hot chippies

Tuesday 65 dollars

August Bullara roast (cold months)
Pot roasted grass fed Bullara sirloin-smoked red cabbage from Marko
cherry relish-camp oven potatoes-thyme

Bullara's burnt station cheesecake-local mango & pineapple

Wednesday 65 Dollars

Crisp pork collar from Yanmah-mushroom & garlic ragu
smoked potatoes-charred local broccoli

Maree's famous lemon tart - native hibiscus

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

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