



THE TABLE.

SATURDAY - 70 BUCKS.

WARM FLATBREAD - SMOKED YOGHURT - MALT VINEGAR.

NINGALOO REEF & BULLARA BEEF - PIT BARBECUED FILLET OF BEEF
CRISP EXMOUTH KING PRAWNS - HAND-CUT HOT CHIPPIES - AUTUMN LEAVES
GARLIC & PARSLEY SAUCE.

DARK CHOCOLATE PUDDING - HOMEMADE PISTACHIO ICE CREAM - SOURED CREAM
SMOKO CAKE - MINT

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SUNDAY - 70 BUCKS.

HOMEMADE RYE COB LOAF - STATION BUTTER.

STEAMED LOCAL STRIPPED JOBFISH- CRISP ONION RINGS - CREAMED SPUDS
WARM TARTARE SAUCE - BARBECUED GREENS - LOCAL CITRUS

BAKEWELL JAM TART - MARKO'S MUM'S JAM - VANILLA BEAN CREAM - GRILLED ALMONDS
COCKY'S JOY

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MONDAY - 40 BUCKS.

CASSEROLED RINGERS MEATBALLS - STEWED CARNARVON TOMATOES
DEEP FRIED MAC N CHEESE - BASIL RELISH - WEDGE SALAD.

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TUESDAY - 68 BUCKS.

PIT FIRED BULLARA SIRLOIN - PAN HAGGERTY POTATOES - RINGERS GRAVY
GRILLED ONIONS & BACON - ROASTED CARNARVON GRAMMA PUMPKIN
TOASTED PUMPKIN SEEDS.

POACHED WA RHUBARB PAVLOVA - VANILLA MASCARPONE - ROSÉ SYRUP - NATIVE HIBISCUS.

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WEDNESDAY - 68 BUCKS.

CRISP 6HR BRAISED PORK COLLAR - FRESH CABBAGE, FANCY APPLE & MACADAMIA SALAD
BROWN CHICKEN & BURGUNDY SAUCE - MASHED SPUDS & CURLY PARSLEY.

CARNARVON PASSIONFRUIT MOUSSE - HOMEMADE MANGO SORBET - LIME - COCONUT.

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BULLARA STATION IS PROUD TO WORK CLOSELY & SUPPORT LOCAL
GROWERS & PRODUCERS FROM OUR FABULOUS GASCOYNE REGION - FRESH FISH FROM THE
LOCAL BOAT IN EXMOUTH - SEASONAL FRUIT AND VEGETABLES FROM CARNARVON & OUR VERY
OWN GRASS FED BULLARA STATION BEEF.