

## *Welcome to the Whitebull Hotel*

*Whitebull is an exercise in transforming the local country pub into a hospitality venue to meet the needs of the community as we move into the 21<sup>st</sup> century. People want space where they can relax and socialise in an area that reflects their lifestyle and aspirations. Hotel design needs to be the whole package.*

*There is a broad array of food with a bistro style menu for lunch designed so that your lunch hour is something special. Then at night it is a more relaxed offering with full service in the Steakhouse. There is an emphasis on freshness and quality of ingredients and where possible there is a local flavour. The philosophy is to showcase the produce of The New England.*

*The food menu is designed with a wide appeal that is matched with an extensive range of tapped beers and fine local and national wines. Whitebull reflects the changing face of hotels designed to deliver the whole package from the bar, to the food and of course, the décor.*

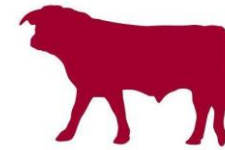
*“There is nothing which has been contrived by man, by which so much happiness is produced, as by a good Tavern” – Samuel Johnson (March 1776)*

*Book ahead for that special service*

*Whitebull Hotel*

*117 Marsh Street, Armidale*

*Phone: 02 67723833 Fax: 02 67729610 Email: [info@whitebullhotel.com](mailto:info@whitebullhotel.com)*



## Breads



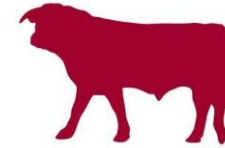
~Servings are for two~

<b>Garlic Bread</b>	<b>4.50</b>
Grilled turkish pide topped with garlic butter	
<b>Whitebull Steakhouse Bread</b>	<b>5.50</b>
Topped with a mixture of bacon, onion, cheese and coriander	
<b>Whitebull Cob Loaf</b>	<b>7.00</b>
Served with chef's selection of dips & oils	

## Entrees



<b>Oysters</b>	(6)	(12)
<b>Oysters Natural</b>	<b>14.00</b>	<b>25.00</b>
<b>Oysters Kilpatrick</b>	<b>16.00</b>	<b>27.00</b>
<b>Oysters ½ Natural and ½ Kilpatrick</b>	<b>15.00</b>	<b>26.00</b>



## Entrées

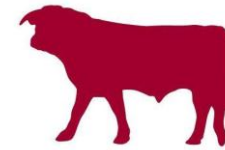


<b>Sizzling Garlic Prawns</b>	<b>Entree</b>	<b>16.00</b>
Cooked in butter, olive oil and fresh garlic, served in a cast iron sizzling pot (G.F)	<b>Main</b>	<b>24.00</b>
<b>Stuffed Mushroom</b>		<b>10.00</b>
Field mushroom stuffed with spinach, date & fetta and served atop fresh greens & napoletana sauce (G.F)		
<b>Twice Baked Pork Belly</b>		<b>12.00</b>
Twice baked pork belly accompanied with a water chestnut dip and crisp julienne salad (G.F)		
<b>Crab Corn Cakes</b>		<b>12.00</b>
Housemade crab claw and corn cakes, tepan seared and served with dill yoghurt		
<b>Deep Fried Camembert</b>		<b>12.00</b>
Proscuitto wrapped camembert, crumbed and deep fried, served with red currant jelly and green leaves		
<b>Hendricks Gin Cured Ocean Trout</b>		<b>14.00</b>
Hendricks gin cured ocean trout served with caraway wafers and salsa verde (G.F without wafers)		
<b>Buttered Squid &amp; Mango Salad</b>		<b>14.00</b>
Homestyle squid pan fried, served with a mango and rocket salad and finished with paprika oil (G.F)		



(G.F) – Gluten Free

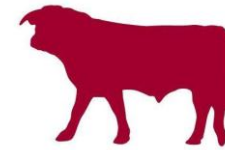
\*All prices include GST – ONE BILL per table\*



## Main



<b>Surf &amp; Turf</b>	<b>30.00</b>
Scotch fillet cooked to your liking and topped with king prawns and our traditional béarnaise sauce (G.F)	
<b>Fillet Mignon</b>	<b>30.00</b>
Eye fillet wrapped in bacon, oven baked and served atop mashed potato, wilted spinach and finished with a green peppercorn jus	
<b>Indian Spiced Lamb Rump</b>	<b>30.00</b>
Marinated lamb rump accompanied by saffron basmati rice, tomato chutney, cucumber raita and housemade flat bread.	
<b>Crispy Skinned Chicken Breast</b>	<b>25.00</b>
Marinated in Chinese five spice with pepper, panfried and served with a lemon pickle on top of pak choy and asparagus (G.F)	
<b>Black Sesame and Herb Crusted Tasmanian Salmon</b>	<b>26.00</b>
Crusted with black sesame and herbs, pan seared and served on a spring vegetable cous cous salad	



## From our Char Grill



<b>The Bull</b>	<i>Hereford Prime Scotch Fillet on the Bone</i>	min 500 grams	<b>30.00</b>
<b>Scotch Fillet</b>		350 grams	<b>27.00</b>
<b>Eye Fillet</b>		280 grams	<b>27.00</b>
<b>Petite Scotch</b>		240 grams	<b>23.00</b>
<b>Chicken Breast</b>			<b>21.00</b>

*When ordering a well done steak please allow a minimum of 30 minutes*

*All grill meals cooked to your liking and served  
with a jacket potato and your choice of sauce  
Bernaise, Mushroom, Pepper, Diane Sauce or  
Hot English, Wholegrain or French Mustard*

## House Made Butters

Choose from Oyster, Sundried Tomato or Herb & Garlic **1.00**

## Sides

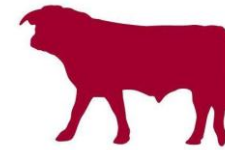


<b>Rocket, Pumpkin, Pinenut &amp; Feta Salad</b>	<b>6.00</b>
<b>Greek Salad</b>	<b>6.00</b>
<b>Garden Salad</b>	<b>5.00</b>
<b>Seasonal Vegetables</b>	<b>5.00</b>
<b>Bowl of Chips</b>	<b>5.00</b>



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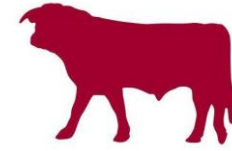
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## Desserts



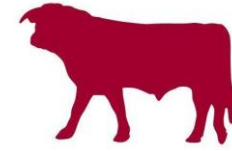
<b>Vanilla Bean Brulee</b>	<b>8.00</b>
Vanilla bean brulee with a sugar cracked top served with almond biscotti and fresh whipped cream (G.F without biscotti)	
<b>Double Chocolate Marquise</b>	<b>8.00</b>
Housemade dark and white chocolate marquise served with hot chocolate sauce (G.F)	
<b>Sticky Date Pudding</b>	<b>8.00</b>
Traditional sticky date pudding served with warm caramel sauce & ice cream	
<b>Lemon Baked Cheesecake</b>	<b>8.00</b>
Zesty housemade cheesecake, served with candied lime & fresh cream	
<b>Eton Mess</b>	<b>8.00</b>
Housemade meringue, crumbled and served with cream and macerated berries (G.F)	
<b>Apple and Caramel Tart</b>	<b>8.00</b>
Cooked in a chocolate case and served with double cream	



     bar      lounge     restaurant     

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