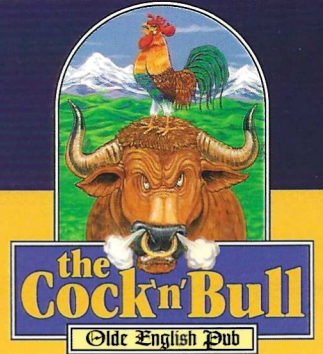


Menu 2023



Fare to Start

Soup of the Day	\$20
<i>Simmering homemade soup, served with a fresh bread roll from our bakehouse</i>	
Chicken Wings	\$18 (6) / \$30 (12)
<i>Hot and spicy chicken wings or with bourbon and cola barbeque sauce</i>	
Popcorn Prawns	\$30
<i>Tender bite size prawns served with lemon aioli</i>	
Pork & Fennel Meatballs	\$30
<i>Seasoned ground pork topped with Napoli sauce and fresh mozzarella</i>	
Vegetable Spring Rolls	\$30
<i>Hand crafted especially for the Cock n Bull served with Asian dipping sauce</i>	
Garlic Bread	\$10
<i>Thick slices from our bakehouse topped with butter, garlic and parsley</i>	
Charcuterie Board	\$75
<i>Mega portion for the true food lovers comprising of cured meats, cheeses, olives, nuts, dried fruit, crackers, breads and relish.</i>	

Fare to Follow

Beef & Guinness Pie	\$40
<i>Chunky prime beef cooked in the famous dark brew with vegetables and chips</i>	
Flathead Tails & Chips	\$40
<i>Premium fillets in light beer batter, golden chips with garden salad</i>	
Lamb Curry	\$40
<i>A rich and spicy aromatic Indian curry served with rice and naan bread</i>	
Vegetable Curry	\$40
<i>Mixed seasonal vegetables in a rich tomato and coconut milk sauce with rice and naan bread</i>	
Burgers	
<i>The way you like it served with a toasted brioche bun, and of course a side of chips</i>	
... the Cock	\$40
<i>Marinated grilled chicken with bacon, cheese, slaw and chipotle mayo</i>	
... the Bull	\$40
<i>Prime beef patty, caramelised onion, bacon, cheese, lettuce, beetroot, aioli & tomato sauce</i>	
Chicken Schnitzel	\$40
<i>With your choice of sauce – gravy, pepper or mushroom. Served with vegetables or salad and chips</i>	
Chicken Parmigiana	\$45
<i>Crumbed chicken fillet with Napoli sauce and cheese. Served with vegetables or salad and chips</i>	
Slow Cooked Lamb Shank	\$45
<i>Tender lamb cooked in a hearty tomato and vegetable sauce, on mash</i>	
Scotch Fillet Steak	\$60
<i>250g of Cape Grim MSA graded beef with choice of gravy, garlic butter, mushroom or pepper sauce. Served with salad and chips or with seasonable vegetables.</i>	

Fare to Finish

Sticky Date Pudding	\$15
<i>A deliciously moist date cake with caramel fudge sauce & ice cream</i>	
Chocolate Pudde	\$15
<i>Serious chocoholics only! Choc pudding with chocolate sauce & ice cream</i>	
Cheesecake of the Day	\$15
<i>See our Specials Board</i>	
Ice Cream Sundae	\$15
<i>Pint of creamy vanilla ice cream, choice of topping, crushed nuts & crispy wafer</i>	
Cheese Platter	\$40
<i>3 cheeses, crackers, dried fruit & olives</i>	

Fare for the Juniors

<i>Each includes an Ice Cream Sundae</i>	
Nuggets and Chips	\$25
Flathead Tails and Chips	\$25
Mac and Cheese with Chips	\$25

Open Nightly
from 5.00pm

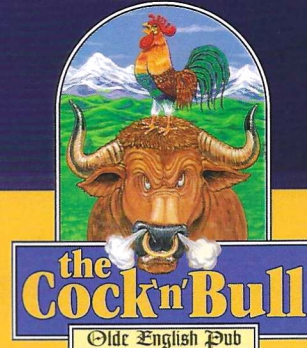
Meal Seatings

Early 5.30pm
and 6.00pm

Late 7.30pm
and 8.00pm

Bookings are
Recommended
5758 3225

Drinks



Keg Beers from the Mother Country

	285ml	560ml
Kilkenny Irish Ale	\$7.00	\$13.00
Guinness Draught Stout	\$7.00	\$13.00

Keg Beers from the Colony

	285ml	560ml
Carlton Draught	\$6.00	\$11.00
Furphy Original Ale	\$6.00	\$11.00

Aussie Bottled Beers

Cascade Premium Light	375ml	\$7.00
XXXX Gold	375ml	\$7.00
Great Northern Zero	330ml	\$7.00
Coopers Pale Ale	375ml	\$10.00
Coopers Sparkling Ale	375ml	\$10.00
Victoria Bitter	375ml	\$10.00
Crown Lager	375ml	\$10.00
James Boag Premium	375ml	\$10.00
Pure Blonde	355ml	\$10.00
Carlton Dry	355ml	\$10.00
Great Northern	330ml	\$10.00
Matso's Mango Beer	330ml	\$10.00

Other Brews

Somersby Ciders	375ml	\$10.00
Strongbow Ciders	375ml	\$10.00
Heineken	330ml	\$10.00
Corona	330ml	\$10.00
Peroni	330ml	\$10.00
Stella Artois	330ml	\$10.00
Canadian Club and Soda	375ml	\$10.00
Jim Beam and Cola	375ml	\$10.00
Wild Turkey and Cola	375ml	\$10.00
Bundaberg and Cola	375ml	\$10.00
Jack Daniels and Cola	375ml	\$10.00
Billson's Pre Mixed Vodka	375ml	\$12.00

Wine By The Glass

	150ml	250ml
Shiraz	\$12.00	\$15.00
Cabernet Sauvignon	\$12.00	\$15.00
Pinot Noir	\$12.00	\$15.00
Rose	\$12.00	\$15.00
Prosecco	\$12.00	\$15.00
Chardonnay	\$12.00	\$15.00
Sauvignon Blanc	\$12.00	\$15.00
Pinot Gris	\$12.00	\$15.00

Mongrel Port ~ brewed in the bowels of the Cock'n'Bull Cellar 60ml \$5.00