

**BLACKBULL
HOTEL**

LUNCH

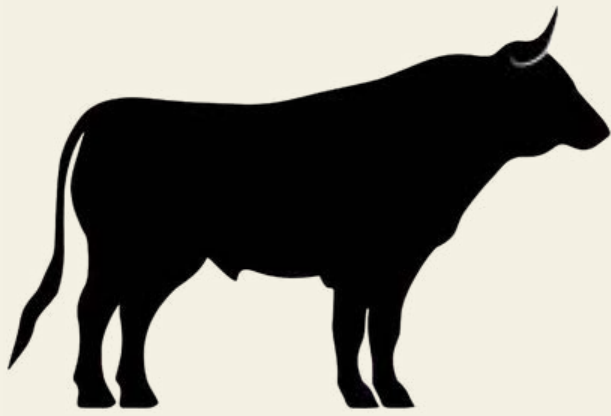
MONDAY - SUNDAY

12-3

DINNER

MONDAY - SUNDAY

5:30-8:30



ABOUT US...

Established in **1838**, the Black Bull Hotel stands as Adelaide's first permanent hotel, originally known as the Buffalo's Head. Located at 58 Hindley Street, our venue seamlessly blends historic charm with modern amenities.

The Black Bull Hotel comprises of;

Bar & Restaurant: Enjoy a diverse menu of modern Australian cuisine, curated by Head Chef Jacob Van Eyk, complemented by an excellent selection of entrees and quality steaks.

Beer Garden: Experience Adelaide's largest beer garden, featuring a 3-meter screen and wood oven pizzas, open **Thursday to Saturday** from midday.

Functions: We cater to birthdays, special occasions, and corporate events with versatile private function spaces.

Nightclub: For private functions and events

At the Black Bull Hotel, we are committed to providing exceptional service, quality food, and a vibrant atmosphere that honours our rich history while embracing contemporary hospitality.

RESTAURANT

ENTREE

TO SHARE

Garlic Herb Bread V	8.0
+ Cheese	2.0
Steakhouse Chips DF	10.0
Garlic Aioli	
Wedges V	12.0
Sweet Chilli, Sour Cream	
Arancini Balls (4) V	14.0
Pumpkin, Feta, Thyme, Nap Sauce, Shaved Parmesan & Sticky Balsamic	
Potato Skins (4) DFO	16.0
Topped off with Bacon, Cheese, Sour Cream, Sweet Chilli & Chives	
Salt & Pepper Calamari DFO	16.0
Garlic Aioli & Lemon	
Trio of Dips V	16.0
Paired with Chargrilled Pitta Bread & Grissini bread Sticks	

SALADS

CAESAR SALAD GFO V	24.0
Cos Lettuce, Bacon, Anchovy, Parmesan, Poached Egg, Caesar Dressing & Croutons	
+ Chicken	6.0
THAI BEEF SALAD GFO V	28.0
Mesculin Lettuce, Rice Noodles, Julienne Carrot, Cucumber, Capsicum, Chilli & Leek, Spring Onion, Mint	
LAMB AND FETA SALAD GFO V	28.0
Chargrilled Lamb Backstrap, Feta, Heirloom Tomato, Red Onion, Kalamata Olive, Cucumber, Mesculin Lettuce & Croutons + Tzatziki	

GF

GLUTEN FREE

GFO

GLUTEN FREE OPTION

DF

DAIRY FREE

DFO

DAIRY FREE OPTION

V

VEGETARIAN

VE

VEGAN

RESTAURANT

SEAFOOD

SALT AND PEPPER CALAMARI **DFO** 26.0
Paired with Garden Salad, Tartare
Sauce, Chips & Lemon

BATTERED BARRAMUNDI **GFO** 28.0
Paired with Chips, Garden Salad,
Tartare Sauce & Lemon

FRESH ATLANTIC SALMON **GFO** **DFO** 32.0
Paired with Mash Potato,
Broccolini, Charred Lemon &
Hollandaise Sauce

SCHNITZELS

300g CHICKEN / 250g WAGYU BEEF 26.0
Paired with Garden Salad + Chips
+ Parmigiana 4.0

PUB CLASSICS

BLACK BULL BURGER **DFO** 27.50
200g Beef Patty, Bacon, Beetroot
Relish, American Cheese, Tomato,
Mesculin lettuce + Chips & Aioli

FRIED CHICKEN BURGER **DFO** 27.50
Buttermilk Southern Fried Chicken,
Bacon, Pineapple, Cheese, Slaw +
Chips & Aioli

HALOUMI + VEG BURGER **V** **VE** 26.0
Veg Patty, Tomato, Mesculin Lettuce,
Cheese, Hummus + Chips & Aioli

CHARGRILLED KANGAROO **GFO** 34.0
Sweet Potato Mash, Roasted Root
Vegetables, Red Wine Glaze

BLACK BULL BEEF RIBS **GF** **DFO** 41.0
500g BBQ Beef Ribs, Mash Potato, Hickory
Smoked BBQ Sauce + Slaw

KIDS

CHICKEN NUGGETS 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

CHICKEN SCHNITZEL 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

FISH AND CHIPS **DFO** **GFO** 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

KIDS PASTA **DFO** **V** 12.0
Penne Pasta, Nap Sauce & Cheese

GF

GLUTEN FREE

GFO

GLUTEN FREE OPTION

DF

DAIRY FREE

DFO

DAIRY FREE OPTION

V

VEGETARIAN

VE

VEGAN

RESTAURANT

FIRE MEETS FLAVOUR

GF

DF

350g Rangers Valley Black Onyx Rump..... 30.0

Paired with Chips OR Salad and Mash OR Veg



WELL
DONE

300g Bendbrook Station Black Angus Porterhouse..... 36.0

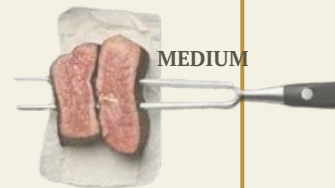
Paired with Chips OR Salad and Mash OR Veg



MEDIUM
WELL

300g SA Black Angus Scotch Fillet..... 42.0

Paired with Chips OR Salad and Mash OR Veg



MEDIUM

250g Bendbrook Station Black Angus Eye Fillet..... 48.0

Paired with Chips OR Salad and Mash OR Veg



MEDIUM
RARE

500g SA Grass Fed Angus Rib Eye Fillet..... 60.0

Paired with Chips OR Salad and Mash OR Veg



RARE

1kg Rangers Valley Black Onyx Rump..... 65.0

Paired with Chips OR Salad and Mash OR Veg

GRAVY / SAUCES & SIDES TO SHARE

Tomato, BBQ, Mustard..... 2.0

Horseradish Cream, Garlic

Butter, Garlic Sauce, Red

Chimichurri, Horseradish

Cream, Red Wine Jus,

Mushroom, Dianne, Pepper,

Hollandaise, Plain Gravy..... 4.0

Creamy Mash Potato..... 8.0

Steakhouse Chips..... 8.0

Garden Salad..... 8.0

Seasonal Vegetables..... 8.0

RESTAURANT

SEAFOOD

SALT AND PEPPER CALAMARI **DFO** 26.0
Paired with Garden Salad, Tartare
Sauce, Chips & Lemon

BATTERED BARRAMUNDI **GFO** 28.0
Paired with Chips, Garden Salad,
Tartare Sauce & Lemon

FRESH ATLANTIC SALMON **GFO** **DFO** 32.0
Paired with Mash Potato,
Broccolini, Charred Lemon &
Hollandaise Sauce

SCHNITZELS

300g CHICKEN / 250g WAGYU BEEF 26.0
Paired with Garden Salad + Chips
+ Parmigiana 4.0

PUB CLASSICS

BLACK BULL BURGER **DFO** 27.50
200g Beef Patty, Bacon, Beetroot
Relish, American Cheese, Tomato,
Mesculin lettuce + Chips & Aioli

FRIED CHICKEN BURGER **DFO** 27.50
Buttermilk Southern Fried Chicken,
Bacon, Pineapple, Cheese, Slaw +
Chips & Aioli

HALOUMI + VEG BURGER **V** **VE** 26.0
Veg Patty, Tomato, Mesculin Lettuce,
Cheese, Hummus + Chips & Aioli

CHARGRILLED KANGAROO **GFO** 34.0
Sweet Potato Mash, Roasted Root
Vegetables, Red Wine Glaze

BLACK BULL BEEF RIBS **GF** **DFO** 41.0
500g BBQ Beef Ribs, Mash Potato, Hickory
Smoked BBQ Sauce + Slaw

KIDS

CHICKEN NUGGETS 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

CHICKEN SCHNITZEL 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

FISH AND CHIPS **DFO** **GFO** 12.0
Paired with Garden Salad, Chips + Tomato
Sauce

KIDS PASTA **DFO** **V** 12.0
Penne Pasta, Nap Sauce & Cheese

GF

GLUTEN FREE

GFO

GLUTEN FREE OPTION

DF

DAIRY FREE

DFO

DAIRY FREE OPTION

V

VEGETARIAN

VE

VEGAN

RESTAURANT

WEEKLY SPECIALS

PASTA OF THE WEEK

CURRY OF THE WEEK

PIE OF THE WEEK

STEAK OF THE WEEK

DESSERTS

Affogato..... 10.0
Espresso Shot + Vanilla Bean Ice-cream
+ Liqueur 4.0

Sticky Date Pudding..... 14.0
Butterscotch Sauce + Vanilla Bean Ice-cream

Tiramisu 14.0
Gateaux Coffee Ice-cream

N.Y. Baked Cheesecake 14.0
Berry Compote, Strawberries & Cream

Waffles 14.0
Nutella Ganache + Vanilla Ice-cream

