

LIGHT & EASY



Pan seared Scallops (D, S) 100

Scallops, braised veal brisket, carrot and orange puree, heritage carrot salad

Wagyu Beef Carpaccio (D, G) 85

Horseradish crème, parmesan shavings, baby beetroot, rocket salad



Smoked Chicken and Cheddar Croquettes (G, D, N, E) 80

Iceberg salad, walnut tarator, apple dressing

Tempura Soft Shell Crab (G, E, S, D) 90

Rivermint aioli, lemon balm, radish jam

Grilled Tiger Prawns (S, D, E, G) 90

Coriander, papaya, lemon aioli and finger lime salad

Meredeth Dairy Ashed Goats Cheese (D, N, G, E) 85

Poached quince, honeycomb, macadamia and fig crostini

Wagyu Flank Salad (D, G, N, E) 90

Grilled bread, roasted vegetables, pesto aioli and balsamic dressing

Caesar Salad (D, G, S, E) 75

Baby gem, parmesan cheese, quail eggs, lamb prosciutto, anchovy dressing



Emu Spring Roll (E, D, G) 85

Bush tomato and pepper berry jam, smoked paprika aioli



Signature Dish

Menu Designations:

A – Contains Alcohol

D – Dairy

G – Gluten

N – Nut

NH – Non Halal

V – Vegetarian

S – Seafood

E – Egg

If you have any concerns regarding food allergies, please alert your server prior to ordering

Prices are in UAE Dirhams, inclusive of 7% Municipality fees, 10% service charge and 5% VAT

TASTING PLATTER

(FOR 2 PERSONS)



Australian Cold Cut Platter (D, G) 150

Dried wagyu beef, beef bresaola, lamb prosciutto, beetroot relish, caper berries, grain mustard dressing and grilled sweet potato

Oysters:

Natural 6 Pieces (S) 120

Freshly shucked, lemon

Oysters in Three Ways (S, G) 130

Bushman's Bloody Mary, oyster tempura, oyster Kilpatrick style

SOUPS



Oxtail Soup (S, E) 55

Glazed pearl onions, carrot, fresh garden peas

Cream of New Season Asparagus (D, V) 50

Citrus crème fraiche, Oysters mushroom



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BUTCHER'S BLOCK

WAGYU

(Grade 4-5)

We can cut selected Wagyu meats to your preferred weight upon request for an additional charge *

200gr * Tenderloin (D) 355

200gr* Rib Eye (D) 295

48 Hours Braised Oyster Blade with Vegemite & Penfolds Glaze (D, G, A) 140

Parsnip & vanilla Mousseline, Nashi pears

Daily Spit-Fired Lamb Rump (D) 135

Half Josper Grilled Lemon-Garlic Chicken (D) 140

ANGUS

200gr Angus Grass-fed Tenderloin Oakley (D) 230

200gr/300gr Grain-fed Angus Rib Eye Oakley (D) 210/315

Classic Aussie Beef & Mushroom Pie (G, A, E) 130

Josper Grilled Lemon-Garlic Spatchcock Chicken (D) 295

Grilled vegetables, roasted potatoes, trio of Bush tomato dips

Bush tomato & chili salsa, Bush tomato & mountain pepper dip

Bush tomato & pepper berry

Add 60 grams of Foie Gras to your meat 65

Tomahawk "1.2 kilo Angus Rib Eye" (Sharing for 2) 640

Carved at your table, including 2 side dishes

Any dish from **Butcher's Block** served with one side of your choice

STARCH 30

Potato chips (G)

Truffle mashed potatoes (D, V)

Sweet potato fries (V, G)

VEGETABLES 30

Grilled asparagus with miso butter (D, V, G)

Honey glazed chia seeds carrots (D, V)

Rocket and pumpkin salad (D, N, V)

Sautéed mixed mushrooms with herbs (D)

Steamed vegetables (V)

SAUCES (CHOICE OF ONE)

Penfolds Shiraz jus (A)

Creamy three mushroom (D)

Quandong chili glaze (D)

Creamy peppercorn (D)

Béarnaise sauce (D)

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HOT & HEAVY



Atlantic Baked Salmon with Dukkha Spiced Crust (D, S, G, N) 145

Lemon-garlic broth, smashed Ratte potatoes, charred baby leeks

Charred Grilled Mahi Mahi (D, S, G) 140

Chili pepper jam, pickled cucumbers, charred pineapple relish

Pan Roasted Seabass (D, S, G) 160

Citrus braised chicory, chicory salad

South Australian Blue Mussels (A, G, S, D) 170

Chorizo, Fosters, peperonata, grilled brioche

Grilled Whole Lobster (D, S) 450

Roasted potato, beurre blanc



Kangaroo Sirloin (NH, D, G) 170

Braised daikon, morning glory, chili glaze



Aussie Angus Beef Burger - With The lot (D, G, E) 140

Tomato, lettuce, pickles, Swiss cheese, beetroot relish, turkey bacon, egg, black garlic aioli

Braised Beef Cheek Pappardelle (D, G, E) 130

Wild mushroom, semi dried bush tomatoes, wilted rocket, marjoram oil

Spring Vegetable Risotto (D, G, V) 115

Fresh garden vegetables, Victorian Dairy sheep's milk curd, fermented garlic chip



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SWEET ENDINGS



Australian Dessert Constructed by our Chef at your table (D, G) (Sharing for 4) 210

Pavlova meringue, wattle seed mousse, chocolate soil & sauce, lemon myrtle cream, ribberries & raspberry coulis, Davidson plum ice cream & fresh caramelised mango cheeks

Flaming Rock (A, D, G, E) (Sharing for 2 or 4) 190 / 305

Enjoy the Aussie take on an old favourite

Ice cream, Grandma's sponge, cherries and meringue with some of Grandad's brandy flamed at your table

Coconut and Bundaberg Rum Lamington (G, D, N, A) 50

Australian rum mousse, valrhona chocolate ganache, raspberry jelly chocolate and feuillantine biscuit, vanilla ice cream

Banana Caramel Cream Cheesecake (N, G, D, E) 50

Rich cream cheesecake, valrhona caramelia cremeux, coffee micro sponge, butterscotch sauce

Australian Honey and Wattle Seed Cake (G, D, N, E) 50

Moist honey cake, honeycomb, mango sorbet, caramelised white chocolate crumbs

Citrus Pavlova (D, E) 55

Pavlova dome, lemon cream, pineapple compote, mango jelly

Warm Macadamia Brownie with Ice Cream (D, G, N) 55

Caramelised popcorn, caramel jelly, macadamia shavings

Lime Crème Brulee (D, E) 50

Toasted coconut, coconut ice cream

Cheese Selection (D, G, N) (Chef's selection of 4 varieties) 80



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