

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



Crispy Chicken Salad (G) 80

Asian slaw, chili, soy sesame dressing

Crab with Chardonnay Apple (G, S, A) 90

Tomato quinoa, chardonnay poached apple, apple jelly



Grilled Tiger Prawns (S) 90

Coriander, papaya, lemon aioli and finger lime salad

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

Poached quince, honeycomb, macadamia and fig crostini

Wagyu Flank Salad (D, G, N) 90

Grilled bread, roasted vegetables, pesto aioli and balsamic dressing

Caesar Salad (D, G, S) 75

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

Cured Tasmanian Salmon (S) 70

Mango salsa, pickled vegetables, avocado emulsion



Signature Dish

Menu Designations:

A – Contains Alcohol

D – Dairy

G – Gluten

N – Nut

NH – Non Halal

V – Vegetarian

S – Seafood

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, Yam salad, caper berries, grain mustard dressing

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 (D) 55

Glazed pearl onions, carrot, fresh garden peas

Parsnip & Pear Soup (D, V, G) 50

Pickled pear, goat cheese crostini



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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	355
200gr* Rib Eye	295
*Slow Braised Beef Cheek	155

ANGUS

200gr Angus grass-fed Tenderloin Oakley	230
200gr/300gr Grain-fed Angus Rib Eye Oakley	210/315
Classic Aussie Beef & Mushroom Pie (G, A)	130

Daily spit-fired Lamb Rump	135
Spit-fired Corn Fed Chicken	140

“Chicken Down Under” Whole roasted Chicken (D) 295
Carved at your table for 2 persons, roasted vegetables
Including 2 sides

Tomahawk “1.2 kilo Angus Rib Eye” (Sharing for 2) 640
Carved at your table, including 2 side dishes

Add 60 grams of Foie Gras to your meat 65



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



STARCH

30

Potato chips
Truffle Mashed potatoes (D, V)
Sweet potato fries (V)

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 autumn vegetables (V, D)

SAUCES (CHOICE OF ONE)

Penfolds Shiraz jus (A)
Creamy three mushroom (D)
Quandong chili glaze
Creamy peppercorn (D)
Béarnaise sauce (D)

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HOT & HEAVY



Baked Salmon (D, S) 155
Ginger and miso glazed salmon, asparagus veloute, potato, turnips, white radish salad

Charred grilled Mahi Mahi (S) 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) 170
Chorizo, Fosters, peperonata, grilled brioche

Grilled Whole Lobster (D, S) 450
Roasted potato, Buerre Blanc



Kangaroo Sirloin (NH) 170
Braised daikon, morning glory, chili glaze



Aussie Angus Beef Burger - With The lot (D, G) 140
Tomato, lettuce, pickles, Swiss cheese, beetroot relish, turkey bacon, egg, black garlic aioli

Braised Beef Cheek Pappardelle (D, G) 130
Wild mushroom, semi dried bush tomatoes, wilted rocket, marjoram oil

Spring Vegetable Risotto (D, G) 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) (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) 50

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

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

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



Citrus Pavlova (D) 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) 50

Toasted coconut, coconut ice cream

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



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