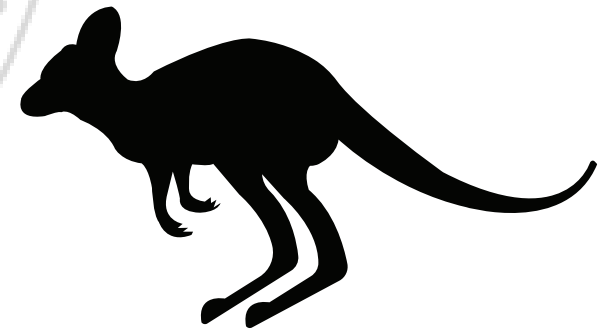




WELCOME TO BUSHMAN'S AUSTRALIAN RESTAURANT & BAR **AN AUTHENTIC AUSTRALIAN EXPERIENCE**











Prepare yourself for a one-of-a-kind culinary experience in an upscale Down Under setting. Dine in or alfresco at Bushman's Restaurant & Bar and indulge in vibrant flavors and premium Australian beverages. Our restaurant has been designed by West Australian designer Marcos Cain from the Stickman Tribe. Here in Bushman's, we have design elements from indigenous, modern Australian and farming life within Australia to create a unique & welcoming restaurant & bar.



Nutritional Guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values. 2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12), but individual needs vary.

MENU DESIGNATIONS:

Raw , Undercooked , Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten ,
Lupin , Milk , Mollusks , Mustard , Nuts , Peanuts , Sesame Seeds ,
Soybeans , Sulphur Dioxide , Vegetarian , Healthy Option 



MSC Certified Seafood – Sustainably Caught Seafood

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

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SIMPLY RAW

WAGYU BEEF CARPACCIO 🥩🍋🥛🍷 590 Cal

Olive and cornichon emulsion, lilliput capers, citrus crème fraîche, grana Padano

90

**Add Steak Tarter with Rye toast 🥩🥬🐟🌾🥛🍷 343 Cal

120**

HALF DOZEN NATURAL OYSTERS 🦪🥩🥬🍷 243 Cal

Freshly shucked Fin de Claire no 3, lemon, mignonette

120

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SOUPS

BACKYARD MUSHROOM SOUP 🌱🥛🍄 349 Cal
Sage oil, mushroom shavings

60

ROSCOFF ONION AND BEEF BOUILLON 🌱🍷🥩🥛🍄 375 Cal
Confit roscoff onion stuffed with smoked chuck ragout, fermented garlic, and onion crumb

70

LIGHT AND EASY

SMOKED CHICKEN AND CHEDDAR CROQUETTES 🌱🍷🥩🥛🍄🥚🥑 528 Cal
Iceberg salad, walnut tarator, apple dressing

85

MEDLEY OF ORGANIC TOMATOES 🌱🍷🥩🥛🍄 398 Cal
Spiced tomato maple gel, Lovage & pistachio pesto, Chilled Tomato soup
Sourced from local farms in Al Ain UAE

85

CAESAR SALAD 🍷🐟🥩🥛🍄🥑 549 Cal
Baby gem, parmesan cheese, quail eggs, turkey bacon, anchovies, anchovy dressing

85

45°C SOUS VIDE BLACK ANGUS STOCKYARD RUMP 🔥🍷🐟🥩🥛🍄🥑 501 Cal
Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade

95

GRILLED TIGER PRAWNS 🍷🌱🐟🥩🥛🍄🥑🐟 474 Cal
Bacon espuma, sweet paprika dust, Kaffir lime – chili – garlic sour cream

120

TWICE COOKED AUSTRALIAN ABROLHOS OCTOPUS 🌱🐟🥩🥛🍄🥑 371 Cal
Caramelized miso bell pepper, furikake, fennel – onion and finger lime salad, scallion – kompot pepper glaze

125

PAN SEARED HOKKAIDO SCALLOPS 🌱🥛🍄🥩🐟🥑 497 Cal
Spiced beef chorizo, chili mirin Valencia orange segments, corn puree

130

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CARNIVORE

AUSTRALIAN BLACK ANGUS BEEF (MB 3+)

52°C ANNATTO RUBBED RIVERINA BLACK ANGUS FLANK STEAK 🌿🥚🍷 723 Cal	149
<i>Roasted new potatoes, burgul, mustard wasabina greens, chimichurri</i>	
48 HOURS SOUS VIDE TENDER VALLEY OYSTER BLADE 🍷🌿🌾🍷🥚 822 Cal	160
<i>Celeriac mousseline, Honey glazed celeriac, spiced rice crispies, Barolo jus</i>	
SLOW COOKED BLACK ONYX ANGUS BEEF CHEEK 🍷🌿🌾🍷🥚 669 Cal	160
<i>Pommes puree, Roasted root vegetables, shallot reduction</i>	
200G TENDER VALLEY ANGUS TENDERLOIN 🌿🌾🥚🌿 678 Cal	260
<i>Including one side dish and a sauce of your choice</i>	
250G TENDER VALLEY ANGUS RIBEYE 🌿🌾🥚🌿 779 Cal	260
<i>Including one side dish and a sauce of your choice</i>	

AUSTRALIAN WAGYU BEEF

250G CARRARA WAGYU RIB EYE (MB 4-5) 🌿🌾🥚🌿 671 Cal	360
<i>Including one side dish and a sauce of your choice</i>	
200G CARRARA WAGYU TENDERLOIN (MB 4-5) 🌿🌾🥚🌿 530 Cal	370
<i>Including one side dish and a sauce of your choice</i>	

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ANGUS BURGER

AUSSIE ANGUS BEEF BURGER - WITH THE LOT 🍔🌾🥛🥔🥑🥒 2382 Cal
 Tomato, lettuce, pickles, cheddar cheese, beetroot relish, turkey bacon, egg, black garlic aioli

140

PURE PRIME BLACK ANGUS BEEF (MB 4+)

250G PURE PRIME STRIPLOIN 🌿🌾🥛🥑 655 Cal
 Premium Black angus beef MB 4+ grown in fertile cool climate from Riverina region of New South Wales, grain fed for 250 days
 Including one side dish and a sauce of your choice

220

SHARING STEAKS

THE AUSSIE BUTCHERS BLOCKS (Sharing for 2) 🍷🌿🌾🥛🥑🥒 1690 Cal
 Explore a variety of steak flavors & cuts - Including two side dishes and two sauces

499

- 200 days grain fed Tender valley Black Angus Fillet (MB 3+) 180gm
- 250 days Grain Fed Pure Prime Striploin (MB 4+) - 200gm
- 150 days grain fed Riverina Black Angus Flank Steak (MB 3) - 160gm
- 200 days grain slow cooked Tender valley flat iron steak, Barolo wine jus (MB 3+) - 150gm

1.2KG 300 DAYS GRAIN FED BLACK ONYX ANGUS TOMAHAWK (MB 3+) 🌿🌾🥛🥑 2958 Cal
 Black Onyx is pure MB3+ Black Angus beef raised in the cool climate of Australia's New England tablelands
 CARVED AT YOUR TABLE - Including two side dishes and tasting sauce platter

799

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WHOLESONE MAINS

CHESTNUT MUSHROOM AQCUERELLO       893 Cal	140
<i>Rocca, toasted pine nuts, oregano & parmesan crisp</i>	
BAKED SALMON – CHIVES AND LEMON    612 Cal	160
<i>Citrus house cured salmon rillette, soft poached organic egg, white asparagus velouté</i>	
GRILLED SEABASS FILLET         482 Cal	165
<i>Shrimp and peas quinotto, young carrots, tarragon scented shrimp cream</i>	
HALF GRILLED LEMON-GARLIC JOSPER CHICKEN   609 Cal	140
<i>Including 1 side dish and a sauce of your choice</i>	
1.1KG WHOLE GRILLED LEMON-GARLIC JOSPER CHICKEN   1218 Cal	220
<i>Including two side dishes of your choice</i>	
GRILLED WHOLE LOBSTER      1466 Cal	(Market Price)
<i>Lemon Beurre blanc, included with two side dishes of your choice</i>	

AUSSIE FAVOURITES

WESTERN AUSTRALIAN LAMB T-BONE    1148 Cal	150
<i>Including one side dish and a sauce of your choice</i>	
 JOSPER GRILLED INDIGENOUS KANGAROO FILLET          798 Cal	180
<i>Swede fondant, hydroponic kale and prunes salad, Kahlua coffee Jus</i>	
1.2KG TASMANIAN LAMB RACK (Sharing for 2)      2167 Cal	449
<i>Shepherd's pie, seasonal root vegetables, apple & mint relish</i>	

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VEGAN OPTIONS

BEYOND VEGAN BURGER 🌱🌾🥛🥜🥬🍷🌱 1128 Cal
Tomato relish, vegan bun, vegan cheddar cheese, dijon mustard

80

VEGAN CHEESE RAVIOLI 🌱🌾🥛🌱 551 Cal
Candy tomatoes sauce, garlic, chilli, fresh chives

80

SPAGHETTI VEGAN BOLOGNAISE 🌱🌾🥛🌱 808 Cal
Housemade vegetable ragu, confit tom-berries

110

SIDES – (ADDITIONAL SIDES) 35 EACH

Grilled asparagus with miso butter 🌱🌾🥛🌱 198 Cal

Honey glazed chia seeds carrots 🌱🌾🥛🌱 269 Cal

Rocket and pumpkin salad 🌱🌾🥛🌱 210 Cal

Mixed green house salad 🌱🌾🥛🌱 210 Cal

Sautéed mixed mushrooms with herbs 🌱🌾🥛🌱 229 Cal

Steamed vegetables 🌱🌱🌱 73 Cal

Potato chips 🌾🌱🌱 1219 Cal

Truffle mashed potato 🌱🌱🌱 433 Cal

Sweet potato fries 🌾🌱🌱 1069 Cal

SAUCES

Penfolds Shiraz jus 🍷🌱🌱 155 Cal

Creamy three mushroom 🌱🌱🌱 198 Cal

Kahlua coffee jus 🍷🌱🌱 131 Cal

Creamy peppercorn 🌱🌱🌱 212 Cal

Béarnaise sauce 🍷🌱🌱 378 Cal

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How We Treat Your Meat

RARE

The outside is grey-brown, & the middle of the steak is red & slightly warm.

MEDIUM RARE

The steak will have a fully red, warm center, & slightly brown toward the exterior portion.

MEDIUM

*The middle of the steak is hot and red, pink surrounding the center.
Outer portion is brown.*

MEDIUM WELL

Brown from edge to edge with slight pink center.

WELL DONE

Very firm, little juice & brown throughout.

*We rest all of our meat before serving to prevent blood on your plate.
Please let us know if your preference is different.*

BUSHMAN'S TASTING MENU EXPERIENCE

FOOD – 320 | WINE PAIRING – 230
PER PERSON

GRILLED TIGER PRAWNS

Bacon espuma, sweet paprika dust, Kaffir lime – chili - garlic sour cream

ROSE D' ANJOU, SAUVION & FILS, ANJOU-SAUMUR, FRANCE

45°C SOUS VIDE BLACK ANGUS STOCKYARD D RUMP

Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade

WOLFBLOSS, EAGLEHAWK, MERLOT, SOUTH AUSTRALIA



SEARED KANGAROO

Swede fondant, hydroponic kale and prunes salad, Kahlua coffee jus

DE BORTOLI, WINDY PEAK PINOT NOIR, AUSTRALIA

JOSPER GRILLED ANGUS TENDERLOIN MEDALLION

Asparagus, roscoff onion emulsion, golden yukon – truffle mousseline, Penfold's jus

ALAMOS ESTATE, CABERNET SAUVIGNON, ARGENTINA

MILLE FEUIELLE

Vanilla and strawberry chantilly, strawberry coulis, strawberry ice cream

SANTA CAROLINA, "LATE HARVEST SAUVIGNON BLANC", RAPHEL VALLEY, CHILE

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SWEET ENDINGS

LIME CRÈME BRULÉE 🍋🥥🥛 533 Cal Toasted coconut, coconut ice cream	50
MILLE FEUILLE 🍋🥥🥛🥞 646 Cal Vanilla and strawberry Chantilly, strawberry coulis, strawberry ice cream	55
CITRUS PAVLOVA 🍋🥛 245 Cal Pavlova dome, lemon cream, pineapple compote, mango jelly	55
WARM MACADAMIA BROWNIE WITH ICE CREAM 🍋🥥🥛🥞 728 Cal Caramelized popcorn, caramel jelly, macadamia shavings	55
CHEESE SELECTION 🥞🥛🥞 1173 Cal Chef's selection of 4 varieties	80
SELECTION OF ICE CREAM 🍋🥛 (2 scoops of your choice) Chocolate, vanilla, coconut, strawberry	25
SELECTION OF SORBET 🥞 (2 scoops of your choice) Raspberry, mango	25
BUSHMAN'S SIGNATURE CHEESECAKE 🍋🥥🥛🥞 838 Cal Vanilla short bread, raspberry coulis, raspberries, raspberry sorbet	60
FLAMING ROCK 🍷🍋🥥🥛🥞🍷 (Sharing for 2 or 4) 1132 Cal Ice cream, Grandma's sponge, cherries, and meringue with some of Granddad's brandy, flamed at your table	90/170
AUSTRALIAN DESSERT	
CONSTRUCTED BY OUR CHEF AT YOUR TABLE 🍋🥥🥛🥞 (Sharing for 4) 2679 Cal Pavlova meringue, chocolate mousse, chocolate soil & sauce, chantilly cream, raspberry coulis, raspberry sorbet & fresh caramelized mango cheeks	210

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