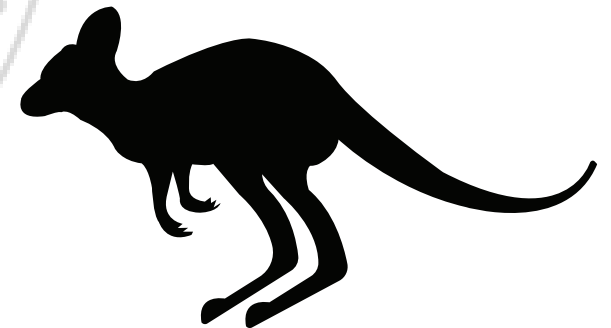
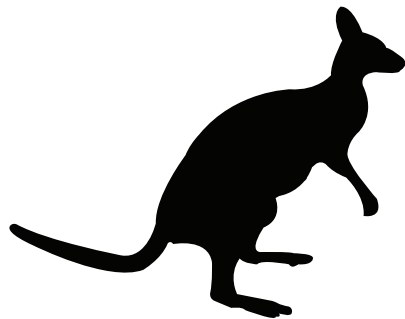




WELCOME TO BUSHMAN'S AUSTRALIAN RESTAURANT & BAR **AN AUTHENTIC AUSTRALIAN EXPERIENCE**












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

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SIMPLY RAW

WAGYU BEEF CARPACCIO 🥩🍋🥛🍷 590 Cal

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

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

90

80**

HALF DOZEN NATURAL OYSTERS 🦪🥩🥗🍷 243 Cal

Freshly shucked Fin de Claire no 3, lemon, mignonette

120

Menu Designations: Raw 🥩, Undercooked 🔥, Alcohol 🍷, Celery 🥬, Crustaceans 🦀, Eggs 🍳, Fish 🐟, Gluten 🌾, Lupin 🥜, Milk 🥛, Mollusks 🦪, Mustard 🍷, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🌱, Soybeans 🌱, Sulphur Dioxide 🍷, Vegetarian 🌱, Healthy Option 🍏
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SOUPS

BACKYARD MUSHROOM SOUP 🌱 🥛 🍃 349 Cal 60
Sage oil, mushroom shavings

ROSCOFF ONION AND BEEF BOUILLON 🌱 🍷 🌾 🥛 🍃 375 Cal 70
Confit roscoff onion stuffed with smoked chuck ragout, fermented garlic, and onion crumb

LIGHT AND EASY

SMOKED CHICKEN AND CHEDDAR CROQUETTES 🌱 🍷 🌾 🥛 🍷 🍷 🍷 🍷 528 Cal 85
Iceberg salad, walnut tarator, apple dressing

MEDLEY OF ORGANIC TOMATOES 🌱 🌱 🍷 🌱 🍷 398 Cal 85
*Spiced tomato maple gel, Lovage & pistachio pesto, Chilled Tomato soup
 Sourced from local farms in Al Ain UAE*

CAESAR SALAD 🍷 🐟 🌾 🥛 🍷 🍷 549 Cal 85
Baby gem, parmesan cheese, quail eggs, turkey bacon, anchovies, anchovy dressing

45°C SOUS VIDE BLACK ANGUS STOCKYARD RUMP 🔥 🍷 🐟 🌾 🥛 🍷 🍷 🍷 501 Cal 95
Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade

GRILLED TIGER PRAWNS 🌾 🌱 🐟 🍷 🐟 🥛 🍷 🍷 🍷 🍷 🍷 474 Cal 120
Bacon espuma, sweet paprika dust, Kaffir lime – chili - garlic sour cream

TWICE COOKED AUSTRALIAN ABROLHOS OCTOPUS 🌱 🐟 🌾 🥛 🍷 🍷 🍷 371 Cal 125
Caramelized miso bell pepper, furikake, fennel – onion and finger lime salad, scallion – kompot pepper glaze

PAN SEARED HOKKAIDO SCALLOPS 🌱 🥛 🌾 🥛 🐟 🐟 🍷 497 Cal 130
Spiced beef chorizo, chili mirin Valencia orange segments, corn puree

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CARNIVORE

AUSTRALIAN BLACK ANGUS BEEF (MB 3+)

52°C ANNATTO RUBBED RIVERINA BLACK ANGUS FLANK STEAK 🌿🥚🍷 723 Cal **149**
Roasted new potatoes, burgul, mustard wasabina greens, chimichurri

48 HOURS SOUS VIDE TENDER VALLEY OYSTER BLADE 🍷🌿🌾🥚🍷🍷 822 Cal **160**
Celeriac mousseline, Honey glazed celeriac, spiced rice crispies, Barolo jus

SLOW COOKED BLACK ONYX ANGUS BEEF CHEEK 🍷🌿🌾🍷🍷 669 Cal **160**
Pommes puree, Roasted root vegetables, shallot reduction

200G TENDER VALLEY ANGUS TENDERLOIN 🌿🌾🍷🌿 678 Cal **260**
Including one side dish and a sauce of your choice

250G TENDER VALLEY ANGUS RIBEYE 🌿🌾🍷🌿 779 Cal **260**
Including one side dish and a sauce of your choice

AUSTRALIAN WAGYU BEEF

250G CARRARA WAGYU RIB EYE (MB 4-5) 🌿🌾🍷🌿 671 Cal **360**
Including one side dish and a sauce of your choice

200G CARRARA WAGYU TENDERLOIN (MB 4-5) 🌿🌾🍷🌿 530 Cal **370**
Including one side dish and a sauce of your choice

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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 STRIPLON 🥗🌾🥛🥗 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 AOCUERELLO 🍷🥜🥛🍷🌿🌿 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
<i>Tomato relish, vegan bun, vegan cheddar cheese, dijon mustard</i> | 80 |
| VEGAN CHEESE RAVIOLI 551 Cal
<i>Candy tomatoes sauce, garlic, chilli, fresh chives</i> | 80 |
| SPAGHETTI VEGAN BOLOGNAISE 808 Cal
<i>Housemade vegetable ragu, confit tom-berries</i> | 110 |

SIDES – (ADDITIONAL SIDES) 35 EACH

- | | |
|---|--------------------------------------|
| Grilled asparagus with miso butter 198 Cal | Steamed vegetables 73 Cal |
| Honey glazed chia seeds carrots 269 Cal | Potato chips 1219 Cal |
| Rocket and pumpkin salad 210 Cal | Truffle mashed potato 433 Cal |
| Mixed green house salad 210 Cal | Sweet potato fries 1069 Cal |
| Sautéed mixed mushrooms with herbs 229 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, SAUVIGNON & 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

<p>LIME CRÈME BRULÉE 🍋 🌿 🥛 533 Cal Toasted coconut, coconut ice cream</p>	50
<p>MILLE FEUILLE 🍋 🌿 🥛 🥜 646 Cal Vanilla and strawberry Chantilly, strawberry coulis, strawberry ice cream</p>	55
<p>CITRUS PAVLOVA 🍋 🥛 245 Cal Pavlova dome, lemon cream, pineapple compote, mango jelly</p>	55
<p>WARM MACADAMIA BROWNIE WITH ICE CREAM 🍋 🌿 🥛 🥜 728 Cal Caramelized popcorn, caramel jelly, macadamia shavings</p>	55
<p>CHEESE SELECTION 🌿 🥛 🥜 1173 Cal Chef's selection of 4 varieties</p>	80
<p>SELECTION OF ICE CREAM 🍋 🥛 (2 scoops of your choice) Chocolate, vanilla, coconut, strawberry</p>	25
<p>SELECTION OF SORBET 🥜 (2 scoops of your choice) Raspberry, mango</p>	25
<p>BUSHMAN'S SIGNATURE CHEESECAKE 🍋 🌿 🥛 🥜 838 Cal Vanilla short bread, raspberry coulis, raspberries, raspberry sorbet</p>	60
<p>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</p>	90/170
<p>AUSTRALIAN DESSERT</p>	
<p>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</p>	210

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