

LIGHT & EASY



Torched Queensland Scallops (S) 110

Cauliflower, crispy veal bacon, fava beans.

Venison Carpaccio 85

Rocket lettuce, poached pear salad, basil & Australian bush tomato infused olive oil

Zucchini Carpaccio (D, V) 55

Minted bean salad, ricotta

Crab Cakes (G, S) 80

Taro chips, sunrise lime mayo, apple salsa



Moreton Bay Bug Salad (G, N, S) 95

Smoked potato, asparagus, macadamia nuts, green apple sauce

Grilled Tiger Prawns (S) 95

Coriander, papaya and finger lime salad



Heirloom Tomato Salad (D, G, N, V) 80

Yarra Valley feta cheese, candied macadamia, Tasmanian truffle honey

Smoked Salmon (D, S) 90

Dill & capers, cream cheese, shaved fennel

Caesar Salad (D, G, S) 80

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

Rocket, Blue Cheese & Walnut (D, N, V) 75

Sundried bush tomato, honey & macadamia vinaigrette

Bush-spiced Foie Gras (A, D, G) 110

Peach chutney, grilled brioche



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 10% Municipality fees and 10% service charge

TASTING PLATTER

(FOR 2 PERSONS)



Australian Antipasto (D, N, NH, S) 150

Paperbark smoked kangaroo with wild spice & bush tomato relish
Eucalyptus smoked Tasmanian salmon with horseradish dressing
Yabby tail on rosella slaw, roast peppers with goats cheese & basil foam
Seared Emu fillet with lemon aspen salsa verde

Oysters:

Natural 6 pieces (S) 125

Freshly shucked, lemon

Kilpatrick 6 pieces (S) 135

Turkey bacon, BBQ sauce

SOUPS

(WITH BRIE & TRUFFLE 'TOASTIE')



Butter Nut Pumpkin (D, G, V) 50

Honey & wattle seed

Clam Chowder (D, G, S) 50

Lemon myrtle



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BUTCHER'S BLOCK

WAGYU

(Grade 6-7)

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

*Tenderloin	340
*Rib eye	280
Slow Braised Short Rib	145
Slow Braised Beef Cheek (A)	140

ANGUS

200 GR Angus Grass Fed Tenderloin Oakley	220
200 GR Grain Fed Angus Rib Eye Oakley	200
Classic Aussie Beef & Mushroom Pie (G, A)	120

Daily Spit Fired Lamb	130
Spit Fired Baby Chicken	135

1200 GR "Tomahawk" (Sharing for 2)	610
Carved at your table, including 2 side dishes	

STARCH 35

- Chips with garlic & lemon aspen aioli (V)
- Mashed potatoes with black truffle (D, V)
- Sweet potato fries (V)

VEGETABLES 35

- Green vegetables with soya & mirin (G, V)
- Asparagus with brown butter vinaigrette, poached egg (D, G, V)
- Chard & spinach (D, V)
- Bushman's green salad (D, N)

SAUCES (CHOICE OF ONE)

- Penfolds Shiraz jus (A)
- Creamy three mushrooms (A, D)
- Quandong chili glaze (A)
- Creamy peppercorn (A, D)
- Béarnaise sauce (D)

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HOT & HEAVY



Salmon Fillet (G, S) 145
Mimosa dressing, tempura crust, zucchini, baby potatoes

Pan Roasted Seabass (D, G, S) 170
Herbed-citrus couscous, sunchoke velouté

Fisherman's Pie (A, D, G, S) 130
Mashed potatoes, green beans

Yabbie & Prawn Papperdelle (D, G, S) 160
Broccoli, chili, bush tomato, garlic butter sauce



Kangaroo Sirloin (A, G, NH) 160
Sweet potato fritter, chili glaze & pak choi



Aussie Angus Beef Burger - with the lot (D, G) 135
Tomato, lettuce, pickles, swiss cheese, beetroot, turkey bacon, egg, garlic mayonnaise, bbq sauce

Crusted Lamb Backstrap (A, D, G) 150
Red lentils, potato gratin, carrot puree, Penfolds shiraz jus

Rocket Gnocchi (D, G, V) 85
Pepper leaf cream sauce, Parmesan crisp & truffle oil

Vegetable Filo Pastry (D, G, V) 120
Creamy spinach, mushrooms, caramelized onions, bush tomato relish, pepper coulis

“Chicken Down Under” Whole Roasted Chicken (A) 280
Sharing for 2, carved at your table, roasted vegetables



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SWEET ENDINGS



Australian Dessert Constructed by our Chef at your table (D, G) (Sharing for 4) 200

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

Flaming Rock (A, D, G) (Sharing for 2 or 4) 180 / 290

Enjoy the Aussie take on an Old Favorite
Ice Cream, Grandma's Sponge, Cherries and meringue with some of Granddad's brandy flamed at your table

Lemon Anzac Tart (D, G, N) 55

Honey ice cream, Anzac crumble, gold leaf

Jaffa Ricotta Brownie Bar (D, G, N) 50

Maltesers ice cream, chocolate orange ganache



Tim Tam & Raspberry Tart (D, G, N) 50

Vanilla ice cream, raspberry jelly

Australian Mess (D, G) 45

Mango & passion fruit, meringue, shortbread cookie

Flourless Pineapple & Coconut Cake (D, N) 45

Pineapple, finger lime syrup & basil ice cream

Cheese Selection (D, G) (Chef's selection of 4 varieties) 75

2 Scoops of Ice Cream (D) 35

Vanilla, chocolate, basil, Jaffa, Davidson plum, blood orange sorbet, raspberry sorbet



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