**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** (C, 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

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Menu Designations:  

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**Menu Designations:  
A – Contains Alcohol  
D – Dairy  
G – Gluten  
N – Nut  
NH – Non Halal  
V – Vegetarian  
S – Seafood**

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**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

**Signature Dish**
### Butcher’s Block

**WAGYU**

(Grade 6-7)

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Tenderloin</td>
<td>340</td>
</tr>
<tr>
<td>*Rib eye</td>
<td>280</td>
</tr>
<tr>
<td>Slow Braised Short Rib</td>
<td>145</td>
</tr>
<tr>
<td>Slow Braised Beef Cheek (A)</td>
<td>140</td>
</tr>
</tbody>
</table>

**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

**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)

**SPECIAL**

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

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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

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

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**Signature Dish**
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, riberry & 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

Signature Dish
**BUSHMAN’S COCKTAIL**

**Fitzroy Reef Lagoon**
Amazing frozen drink with fresh orange juice, passion fruit syrup and two liquers to balance taste and color perfectly

**Kakadu**
Spicy cocktail with Asian herbs touched, galanga and chili, topped up with cranberry juice, vanilla salt

**Sydney Harbor Breeze**
Infused lemon myrtle in vodka, curacao

**Breakfast in Brisbane**
Mix of Aussie sparkling wine, mango puree, Malibu, crunchy coconut

**Three Sisters**
Premium rum, mint, lime and sparkling wine

**Penicillin**
A current classic blending the smokiness of the scotch with the sweetness of the honey and acidity of ginger and lemon

**Bushman’s Billabong**
A very light and refreshing peach-cucumber and proseco combination. Our bartender’s winning creation

**Candy Crush**
Very fancy and unique, the taste of candy and vodka, 3 kind of liquers for the perfect balance

**Ned Kelly’s Secret**
The secret whiskey concoction of Australia’s most infamous bushrangers lies within the pages

**Gumnut**
Koalas are known to love the boozy effects of the eucalyptus tree. Enjoy ours together with Havana rum and raspberries.

**Surfer’s Paradise**
Grab a board, a shot of Absolute vodka, tomato juice, a freshly shucked oyster and enjoy Australia’s no.1 surfing destination

**SOUTH OF BORDER COOLER**
5-day old carefully blended Sangria original concoctions

**Melbourne**
Experience the turn of this refreshing Chardonnay bursting with ripe oranges and tropical yellow mango

**Richmond**
See the colors of kiwi, peach, plum and apricots immersed to flavor your favorite Shiraz

**Collingwood**
The freshness of ripe pineapple, selected citrus, apple and myrtle leaves infused in a Shiraz.

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**Frothy & Friends**

- Moussy beer (non-alcoholic) 20
- Fosters, Pure Blonde, Victoria Bitter, Crown 40
- Bulmers Cider 65
- Tiger Draught 55

**Before & After**

- Campari Bitter, Pimms No.1, Fernet-Branca 35
- Martini Rosso, Martini Rosato 35
- Noilly Prat 40
- Taylor's 10 years 50
- Tio Pepe Fino 50
- Penfolds, Grand Father Tawny 195

**Whisky**

**Scotch Single Malt**

- Glenmorangie original, Highland 55
- Laphroaig 10 years old, Islay 55
- Auchentoshan 12 years old, Lowland 60
- The Macallan 12 years old, Highland 70
- Glenfiddich 18 Year Old, Speyside 75
- Jura, 21 Year Old, Isle of Jura 110
- Mackinlay's, Rare Old, Highland 120
- Lagavulin 16 Year Old, Islay 125

**Scotch Blended**

- Johnnie Walker Black Label 12 yrs 45
- Johnnie Walker Red Label 40
- Ballantine’s 12 Year Old 45
- Chivas Regal 12 years old 50
- Chivas Regal 18 years old 105
- Canadian Club 45

**Tasmanian**

- Sullivans Cove 95

**Irish**

- John Jameson 45

**Tennessee**

- Jack Daniel’s 50
- Jack Daniel’s Single Barrel 65

**Bourbon**

- Jim Beam Black Label, Elijah Craig 12 year old 45
- Evan Williams Single Barrel 50
- Makers Mark 50

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**VODKA**
Absolut Blue Label, Kurant, Vanilla, Raspberry  
Ketel One, Ketel One Citroen  
Grey Goose, Grey Goose l'Orange  

**GIN**
Bombay Sapphire  
Hendricks’s  
Diplome, Tanqueray N°10  

**TEQUILA**
Patrón XO Café, Patrón Silver  
Patrón Reposado  
Patrón Añejo  
Don Julio 1942  

**RUM**
Bacardi Superior, Havana Club 3 Años  
Captain Morgan’s Black Label, Spiced, White  
Havana Club Especial, Havana Club Añejo 7 Años  
Ron Zacapa XO  

**COGNAC**
Hennessy VS  
Hennessy VSOP  
Hennessy XO  
Hennessy Paradis  

**LIQUEUR**
Sambuca Isolabella  
Southern Comfort, Drambuie, Frangelico  
Bailey’s Irish Cream, Cointreau, Amaretto  
Grand Marnier Cordon Rouge, Kahlua, Tia Maria  

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**Green Harmony** - Cardiovascular system  
Avocado - can lower cholesterol & triglyceride levels. Melon controls blood pressure, regulates heartbeat & possibly prevents strokes.

**Sahia** - Brain & digestive tract  
Dates promotes digestive health. Vitamin B6 improves brain performance. Celery thought to be beneficial for the digestive tract & cardiovascular system.

**Get Red** - Antidepressant & promote eye health  
Banana is known as the happy - mood brain neurotransmitter. Strawberry may lower the risk of macular degeneration, a condition resulting in vision loss.

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BUSHMAN’S MOCKTAIL

C.Y. O’Connor
Scientifically delicious combination of cranberry, strawberries & whipped cream topped with ginger ale & a dash of grenadine

Twent’y Eight
Fresh & citrusy drink with vanilla flavor

Ningaloo
Soft & fresh flavours of cucumber combined with apple juice topped with Sprite to create a flavour as fresh as an ocean swim

Cable Beach
Virgin pina colada Aussie style

Barrier Reef
Australian version of a virgin mojito

Mindil Market
Cranberry & Lemon iced tea, perfect for the summer weather

Uluru Sunset
A taste but tingling combination of fresh strawberries, lime & apple juice

FRESH JUICE
Orange, Watermelon, Pineapple, Green Apple

SOFT DRINK
Coke, Diet Coke, Coke Zero, Fanta, Sprite, Diet Sprite

ENERGY DRINK
Red Bull

MINERAL WATER
Acqua Panna still 500ml
Acqua Panna still 750ml
San Pelligrino sparkling 500ml
San Pelligrino sparkling 750ml
Al Ain still 500ml
Al Ain still 1.5L

HOT STUFF
Espresso, Short Black (Americano)
Double Espresso, Café latte, Cappuccino
Hot Chocolate
Selection of Tea

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**WINE BY GLASS**

“Start the day with a smile and finish it with a glass of wine”

<table>
<thead>
<tr>
<th><strong>CHAMPAGNE</strong></th>
<th></th>
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<tbody>
<tr>
<td>Taittinger, Reserve, Brut, France</td>
<td>180</td>
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<table>
<thead>
<tr>
<th><strong>SPARKLING</strong></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Killawarra, Brut, NV, South Australia</td>
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<table>
<thead>
<tr>
<th><strong>WHITE</strong></th>
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</thead>
<tbody>
<tr>
<td>Monsoon Valley, Classic Blend, Hua Hin Hills, Thailand</td>
<td>60</td>
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<tr>
<td>Penfolds, Rawsons Retreat, Australia</td>
<td>75</td>
</tr>
<tr>
<td>Wolfblass, Eaglehawk Chardonnay, South Australia</td>
<td>50</td>
</tr>
<tr>
<td>Nottage Hills Riesling, South Eastern Australia</td>
<td>70</td>
</tr>
<tr>
<td>Kapuka, Sauvignon Blanc, Malborough, New Zealand</td>
<td>75</td>
</tr>
<tr>
<td>Penfolds Koonunga hills Chardonnay, South Australia</td>
<td>80</td>
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<tr>
<th><strong>RED</strong></th>
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</thead>
<tbody>
<tr>
<td>Monsoon Valley, Shiraz Blend, Hua Hin Hills, Thailand</td>
<td>60</td>
</tr>
<tr>
<td>Peter lehmann, Weichbridge Shiraz, South Australia</td>
<td>80</td>
</tr>
<tr>
<td>Penfolds, Rawson’s Retreat, Shiraz Cabernet, Australia</td>
<td>75</td>
</tr>
<tr>
<td>Wolfblass, Eaglehawk Merlot, South Australia</td>
<td>50</td>
</tr>
<tr>
<td>De Bortoli Windy Peak Pinot noir, Yarra valley, Australia</td>
<td>80</td>
</tr>
<tr>
<td>Banrock station, Cabernet Sauvignon, South Australia</td>
<td>65</td>
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<tr>
<th><strong>ROSÉ</strong></th>
<th></th>
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<tbody>
<tr>
<td>Banrock Station, White Shiraz, South Australia</td>
<td>65</td>
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</tbody>
</table>

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<thead>
<tr>
<th><strong>DESSERT</strong></th>
<th></th>
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<tbody>
<tr>
<td>M. Chapourtier, Banyuls, France, (Fortified) 60ml</td>
<td>50</td>
</tr>
<tr>
<td>Late Harvest, Sauvignon Blanc, Santa Carolina</td>
<td>55</td>
</tr>
</tbody>
</table>

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Wine Flights

95 Aed each

White Wine Flight (60ml each)
Wolfblass, Eaglehawk Chardonnay, South Australia
Kapuka, Sauvignon Blanc, Marlborough, New Zealand
Stellenrust, Chenin Blanc, Stellenbosch, South Africa

Red Wine Flight (60ml each)
Peter lehmann, Weichbridge Shiraz, South Australia
De Bortoli, Pinot Noir, Victoria, Australia
Wolfblass, Eaglehawk Merlot, South Australia

Flight Combination (60ml each)
Wolfblass, Eaglehawk Chardonnay, South Australia
Peter lehmann, Weichbridge Shiraz, South Australia
Santa Carolina, Late Harvest Sauvignon Blanc, Chile

BAR SNACKS

Cured Australian meats platter 80
Lamb Prosciutto, Beef Bresaola, Semi Dried Tomatoes,
Olives, Yarra Valley Feta Cheese, Yarra Valley Goats
Cheese, Baguette Bread

Crab cakes 45

Tempura prawns 45

Mini Angus beef burger 60

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