

LIGHT & EASY



Seared Queensland Scallops (D, S) 110

Samphire, veal bacon, green peas, semi dried cherry tomato

Wagyu Beef Carpaccio (D, G) 90

Horseradish crème, parmesan shavings, baby beetroot, rocket salad



Crispy Chicken Salad (G) 85

Asian slaw, chilli, soy sesame dressing

Crab Salad (G, S) 90

King crab, mango, roasted pepper, kaffir aioli



Grilled Tiger Prawns (S) 95

Coriander, papaya and finger lime salad

Grilled Crocodile Skewers (S, N, NH) 95

Pomelo salad, spiced peanuts, toasted coconut



Confit Baby Beetroot Salad (D, G, N, V) 85

Yarra Valley feta cheese croquette, heirloom tomato, endives, beetroot vinaigrette

Wagyu Flank Salad (D, G, N) 95

Grilled bread, roasted vegetables, pesto aioli

Caesar Salad (D, G, S) 80

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



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 Cold Cut Platter (D, N, NH, S) 150

Dried Wagyu beef, beef bresaola, lamb prosciutto, smoked kangaroo yam salad, caper berries, grain mustard dressing

Oysters:

Natural 6 Pieces (S) 125

Freshly shucked, lemon



SOUPS



Butternut & Roasted Pumpkin (D, G, V) 50

Pumpkin seed oil, crispy bread

Bush Beef Broth (D, G) 55

Braised beef, blue cheese dip, pretzel



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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 *

200 gr. *Tenderloin	340
200 gr. *Rib Eye	280
*Slow Braised Beef Cheek	145

ANGUS

200 gr Angus Grass Fed Tenderloin Oakley	220
200/300 gr Grain Fed Angus Rib Eye Oakley	200/300
Classic Aussie Beef & Mushroom Pie (G, A)	120

Daily Spit-Fired Lamb Rump	130
Spit-Fired Corn Fed Chicken	135

"Chicken Down Under" Whole roasted Chicken (D) 280
for 2, carved at your table, roasted vegetables
with 2 side dishes of your choice

Tomahawk "1.2 kilo Angus Rib Eye" (Sharing for 2) 610
Carved at your table, including 2 side dishes of your choice

Add 60 grams of Foie Gras to your meat 60



STARCH

30

Potato chips
Mashed potatoes,
black truffle oil (D, V)
Sweet potato fries (V)

VEGETABLES

30

Braised kohlrabi (D, V)
Sautéed spinach (D, V)
Rocket parmesan cheese salad (D, N, V)
Sautéed mixed mushrooms with herbs (D)
Steamed broccoli with almond butter (V, D, N)



SAUCES (CHOICE OF ONE)

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

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

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HOT & HEAVY



Roasted Salmon Fillet (G, S) 160

Asparagus salad, parsnip, crème eggplant

1 Kilo Beer Mussels (A, D, G, S) 160

Chorizo, Fosters, peperonata, grilled brioche



Kangaroo Sirloin (NH) 160

Braised daikon, morning glory, chilli glaze

Pan Roasted Seabass (D, G, S) 175

Celeriac puree, asparagus, baby courgette, Tasmanian mustard salsa



Aussie Angus Beef Burger - With The lot (D, G) 135

Tomato, lettuce, pickles, Swiss cheese, beetroot relish, turkey bacon, egg, black garlic aioli

White Bean Tortellini (D, G, V) 110

Asparagus, creamy spinach, sage butter, parmesan crisp

Peppered Beef Linguini Pasta (D, G, S) 135

Broccoli, bok choy, bush tomato, pepper sauce



Diner Trolley (G, D) 145

Fried chicken, hand cut chips, Vanilla milk shake



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SWEET ENDINGS



Australian Dessert - Special Tableside Creation by our Chef (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 caramelised 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 Grandad's brandy
Flamed at your table

Anzac Cheesecake (D, G) 55 Lemon curd, raspberry coulis, torched lemon

Winter Berry's Cake in a Jar (D, G, N) 45 Whipped cream, mix berry compote, sponge, berry jelly



Tim Tam & Raspberry Tart (D, G, N) 50 Vanilla ice cream, raspberry jelly

Warm Macadamia Brownie with Honey Comb Ice Cream (D, G, N) 50 Caramelised popcorn, caramel jelly, macadamia shavings

Lime Crème Brulee (D) 45 Toasted coconut, coconut ice cream

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

2 Scoops of Ice Cream (D) 35 Vanilla, chocolate, Davidson plum, raspberry sorbet



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