



B U L L & B E A R

DINNER MENU

TO BEGIN

ALLIGATOR PEAR (D) (N)	65
<i>"the way we see the avocado"</i> pickled avocado, cilantro, pomegranate, kalamata rice cracker, gazpacho jelly	
BULL & BEAR WALDORF SALAD (D) (N)	65
organic kale, apple, celeriac remoulade, pulled chicken, walnut dressing	
CREAM OF MUSHROOMS (D)	50
wild mushrooms soup, parmesan cheese straw	
★ "JOHN-STONE" DRY AGED BEEF TARTARE (D)	95
<i>John Stone's premium cattle are hand-reared in Ireland, contentedly grazing for a minimum of 300 days, to produce beef that's renowned for its rich marbling and distinctive flavour. A modern interpretation of a classic dish, served with a creamy, slow-cooked egg yolk.</i>	
house relish, slow cooked egg yolk, saffron aioli, fine herb salad	
BURRATA (D) (N)	95
texture of locally farmed tomatoes, basil pesto, olives, crispy capers	
GINGER SOY GLAZED TUNA	95
pickled cucumber, white radish, yuzu pearls, avocado mousse	
★ OUR PRAWN COCKTAIL (D)	120
<i>The once-humble dinner party favourite, reinvented for a new millennium. Succulent, meaty, locally-caught tiger prawns are infused with subtle eastern flavours, grilled and served hot, for an eye-catching, mouthwatering, once-eaten-never-forgotten seafood show-stopper.</i>	
tiger prawns "a la plancha", marie-rose sauce, wasabi crème, saffron aioli, asian slaw	
SEARED SCOTTISH SCALLOPS (D) (N)	105
organic cauliflower purée, hazelnuts dukkah, salmon caviar, dill oil	

(D) Dairy (N) Nuts (A) Alcohol

For special dietary requests or allergies, please ask for assistance.

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ON TO THE MAIN EVENT

THE VEGAN BOWL	115
tofu, organic quinoa, chickpeas, avocado, pomegranate, buckwheat, carrots, kale, creamy sesame dressing, soy-cress	
BEETROOT RISOTTO (D) (N)	95
blue cheese, candid walnuts, pear, pickled baby beets, aged balsamic	
★ SARDINIAN "FREGOLA" (D)	105
<i>What the fregola? A true Sardinian classic that answers a question that may never have been asked: "What happens when pasta meets couscous?". Hand-rolled and lightly toasted to impart a uniquely earthy flavour, then combined with fresh, seasonal ingredients to create the dish that risotto wants to be when it grows up.</i>	
cured beef ham, poached hen's egg, parmesan, seasonal mushrooms	
★ BULL & BEAR BURGER (D)	95
<i>A tale of two patties, our signature burger is the undecided carnivore's dream. Bear: a juicy, 100% Black Angus beef burger, sitting proud on a potato bun with smoked cheddar and tomato jam, meets Bull - an expertly seasoned potato, soya bean and carrot slider. They said it could never happen. It just did.</i>	
100% black Angus patty, potato bun, smoked cheddar, tomato jam, fries, served with a vegetarian slider	
BRAISED WAGYU BEEF (D) (A)	145
slow cooked wagyu beef cheeks, rigatoni, celeriac purée, gruyère, black truffle	
AUSTRALIAN LAMB RACK (N)	165
organic eggplant caponata, green mojo sauce, raisins, pine nuts	
LOBSTER LINGUINI (D)	195
butter poached lobster, preserved lemon, tomatoes, bisque	
PULPO A LA PARILLA (D)	140
grilled "palamós" octopus, texture of potatoes, chimichurri salsa	

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FROM THE "JOSPER" CHARCOAL OVEN

WESTHOLME WAGYU STRIPLOIN GRADE 6/7 (250g) 315

BLACK ONYX BEEF

Black onyx is pure black Angus beef raised in the cool climate of Australia's New England Tablelands. This impressive beef is the result of close partnerships with pure black Angus breeders to ensure exceptional marbling.

TENDERLOIN (180g) 195

TENDERLOIN (250g) 235

RIB EYE (350g) 265

HANGER STEAK (300g) 195

TOMAHAWK STEAK (1.4kg) 650

POULTRY AND SEAFOOD

HALF ORGANIC CHICKEN 145

locally farmed organic chicken, marinated in harissa sauce

SCOTTISH SALMON PAVE (220g) 165

HALIBUT COOKED ON THE BONE (350g) 210

SAUCE

choice of one sauce

GREEN PEPPERCORN (D)

RED WINE JUS (A)

BEARNAISE (D)

LEMON BUTTER (D)

CHIMICHURRI

SMOKY BARBEQUE SAUCE

MUSTARD CREAM (D) (A)

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A BIT ON THE SIDE

BULL & BEAR FRIES	35
“DELMONICO” POTATOES (D)	35
BROCCOLINI, BASIL HUMMUS, CHILI & GARLIC	35
SUMMER GREENS, CRUMBLD FETA CHEESE (D)	35
ROASTED SQUASH, KALE & PUMPKIN SEEDS	35
WEDGE SALAD, BLUE CHEESE, BACON CRUMBLE (D)	35
TOMATO ROCKET SALAD	35
CITRUS PUY LENTIL SALAD	35
SAUTÉED SEASONAL MUSHROOMS (D)	35

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SWEET TREATS

- ★ THE BIG APPLE (D) (N) (A) 55
One apple, four ways. Our fruity homage to the mothership, the original Bull & Bear in NYC. Refreshing apple textures combine with nutty sweet crumble, served chilled on a bed of "ice with a twist".
muscovado apple, caramelized rosemary apple, green apple foam, walnut crumble, green apple sorbet, lime & gin rocks
- SMOKED TIRAMISU (D) (N) (A) 55
kahlua coffee jelly, dehydrated mousse, port mascarpone, smoked ice cream
- BLACK FORREST CHERRY (D) (N) 55
dark & white chocolate crémeux, cherry compote, chocolate crumble, yoghurt ice cream
- ★ RING THE BELL (D) (N) (A) 55
Ringing the bell on Wall Street signals the close of the day's trading. Ringing our bell - by enveloping it in a rich pouring of molten chocolate and watching it melt away - signals the end of a great dinner. We know which we prefer.
hazelnut chocolate fondant, dulce crispy pearls, toasted marshmallow, baileys ice cream, bitter chocolate sauce
- CRÈME BRÛLÉE (D) (N) 55
lemon grass brûlée, citrus crumble, manuka honey tuille
- FARMHOUSE CHEESE (D) (N) 85
daily selection of cheeses, fig jam, candied walnuts, celery and nutty bread

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