

# The Selfish Bull

## Oyster Selection (SF)

### Fine de Claire

Half dozen	118
Dozen	224

### Dibba Bay

Half dozen	108
Dozen	198

## Soups

Onion Soup	56	Clam Chowder (SF)	62
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## Hot Appetizers

Dynamite Shrimps (SF)	60
Tempura shrimps, chilli & dynamite sauce	
Sauteed Clams (SF)	58
Sauteed clams, olive oil, garlic & herbs	
Crispy Calamari (D,SF)	56
Baby Calamari tempura, chipotle mayonnaise	
Baked Camembert (D,VG)	64
Baked French camembert with black truffle	
Grilled Bone Marrow (D)	82
Flame grilled Bone Marrow, with dill butter & baguette	

## Cold Appetizers

Shrimp Ceviche (SF)	68
Shrimps, avocado, red bell pepper, tomato, cucumber & citrus ceviche sauce	
Tuna Tartare (F)	78
Hand chopped ahi tuna, avocado, dried cranberry, yuzu dressing	
Steak Tartare	88
Hand chop tenderloin steak, Dijon mustard, capers & chives	
Beef Carpaccio (D)	78
Fine sliced wagyu beef, rocket leaves, goat cheese & truffle oil	

## Salads

Buratta Salad (D)	95	Caesar Salad (DE)	48
Heirloom tomatoes, rocket leaves, cherry balsamic		Mixed lettuce with crispy croutons, parmesan cheese & Caesar dressing	
Shrimp & Avocado (SF,D,E)	76	Add Chicken	18
Grilled shrimps, baby spinach, rocket leaves, cherry tomatoes, white onion, avocado & mustard		Add Prawns (SF)	24
Iceberg Wedge (D,E,PN)	58	Add Lobster (SF)	36
Iceberg, lettuce, corn & mustard pistachio dressing			

# Steaks

## Aged Steaks

All our aged cuts are prime Black Angus & Aged for a minimum 28 days

300g Ribeye	236
320g New York Strip	226
1.1kg Porterhouse (to share)	720/KG

## Wagyu

Our Australian wagyu is sourced from Carrara farms and our Japanese wagyu comes from Hokkaido Prefecture

300g Ribeye M6 grade, Australian wagyu	314
220g Tenderloin M6 grade, Australian wagyu	294
300g Striploin A5 grade, Japanese wagyu	760

## Classic

All our classic steaks are either 150 days grass fed Australian Angus or USDA Prime certified

300g Ribeye	190
320g New York Strip	186
220g Tenderloin	170
600g Chateaubriand	428
1.1Kg Porterhouse (to share)	598
1.3Kg Tomahawk	740

## Add-ons

Jumbo Prawns (SF)	48PP
King Crab legs (SF)	98/100G
1/2 Canadian lobster (SF)	160

## Sauces

Pepper sauce (D)	10	Blue cheese (D)	10	Chimichurri	10	Mushrooms (D)	10
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# Mains

12Hr Slow Cooked Beef Rib Oversized beef rib slow cooked and smothered with homemade bbq sauce	140	Lobster Roll (D,SF) Fresh toasted brioche filled with Canadian lobster, Old bay mayo & drizzled with drawn butter	126
TSBurger (D,E) Wagyu patty in a brioche bun with lettuce, tomato & portobello mushroom	128	Cedar plank Wild Salmon (D,SF) Salmon fillet coated in dry rub and cooked on a cedar plank over coals	160
Corn Fed Grilled Chicken (D) Grilled chicken breast served with whipped potatoes and mushroom sauce	98	Garlic Parmesan Mussels (D,SF) Fresh mussels cooked with cream, garlic & parmesan cheese	166
Milk Fed Veal Chop Cooked caveman style served with fries	220	Grilled Canadian lobster (SF,D) Grilled Canadian lobster served with drawn butter & fries	340
Saddle of Lamb (to share) Flame grilled saddle chop marinated with grain mustard & roasted rosemary	420	Wild Turbot (SF) (to share) Flame grilled & topped with a mustard and herb sauce	480
Truffle Mushroom Risotto (D)(VG) Risotto with variety of mushrooms, black truffle & Parmesan	145	Lobster Linguine (SF,D) (to share) Linguine, cherry tomato sauce, selfish bisc & basil	525

## Sides

Truffle Mac & Cheese (D)	42	Flamed grill Corn	30	Steak fries	28
Grilled Asparagus	40	Sauteed Portobello		Creamed Spinach (D)	??
Loaded Baked Potato (D)	30	Mushrooms	40		