

# MENU

## SALADS

<b>QUINOA &amp; KALE [VG]</b> organic white quinoa, kale, orange, grapefruit, lemon & shallot vinaigrette <i>(add goat's cheese aed 15)</i>	45
<b>GREEN SALAD [VG]</b> edamame, avocado, rocket leaves, green pepper, cucumber & jalapeño vinaigrette	45
<b>NIÇOISE</b> seared tuna, confit potato, green beans, black olives & soft boiled egg	60
<b>THAI CALAMARI</b> Asian greens, red peppers, fresh chilli, crispy calamari & tamarind dressing	55
<b>CLASSIC CAESAR SALAD</b> Romaine lettuce, croutons, parmesan & caesar dressing <i>(add chicken aed 15)</i>	50
<b>ASIAN CHICKEN [N]</b> Chinese cabbage, green beans, sesame seeds, marinated chicken breast, crispy wonton strips & peanut dressing	60

## APPETIZERS

<b>MISO SOUP</b> shimeji mushrooms & spring onions	25
<b>SALT &amp; PEPPER SQUID</b> curry leaves & lime chilli mayo	45
<b>SEARED OCTOPUS</b> smoked paprika, roasted potatoes, cherry tomatoes & tomato vinaigrette	70
<b>ROCK SHRIMP TEMPURA</b> spicy peanut mayo & chive	45
<b>TUNA TARTAR</b> ginger, coriander, sesame, avocado, Togarashi crisp & sriracha aioli	70
<b>BEEF TARTAR</b> shallots, cornichons, capers, parsley, & dijon mustard mayo	70

## HOMEMADE PIZZA

<b>CLASSIC MARGHERITA [V]</b> mozzarella, plum tomato, pesto & oregano	45
<b>MEDITERRANEAN [V]</b> artichokes, olives, zucchini, sundried tomatoes, aubergine & fresh oregano	55
<b>BRESAOLA &amp; ROCKET</b> bresaola, rocket, olive oil, parmesan & ricotta	70
<b>TURKEY HAM &amp; SMOKED PROVOLONE</b> turkey ham, smoked provolone, gruyère artichokes & spring onions	70

## SANDWICHES & BURGERS

*served with fries or house salad*

<b>FALAFEL WRAP [V]</b> falafel, lettuce, tomato, parsley, mint yoghurt, hummus & black olives	50
<b>SMOKED SALMON &amp; DILL</b> smoked salmon, caper cream cheese, dill pickles & frisée lettuce on rye bread	70
<b>CLASSIC CLUB</b> turkey ham, veal bacon, beef tomato, iceberg lettuce, fried egg & mayo	60
<b>Q43 BLACK ANGUS BURGER</b> 220g Black Angus beef patty, plum tomato, iceberg lettuce, veal bacon, onion ring, & chipotle mayo on a potato bun	90
<b>BLACK &amp; BLUE BURGER 200G</b> Angus beef patty with blue cheese, caramelized onions, QP mayo & cajun spice. <i>Served with fries &amp; horseradish aioli</i>	90

## MAINS

<b>WILD MUSHROOM BARLEY RISOTTO [V]</b> barley, wild mushrooms, chives & parmesan	100
<b>VEGETABLE MOUSSAKA [V]</b> tomato, zucchini, aubergine, carrots, celery & parmesan	90
<b>OVEN ROASTED COD</b> Orzo, thyme, green asparagus & lemon dressing	110
<b>CHICKEN POT PIE</b> Porcini mushrooms, sage & puff pastry	100
<b>LAMB CHOPS</b> smoked aubergine purée, tomato confit, glazed shallot & balsamic reduction	160



### SIDES 25

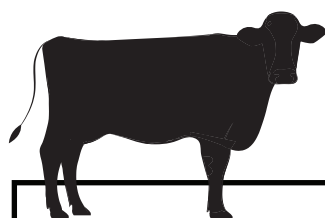
*steamed vegetables  
grilled vegetables  
fries  
sweet potato fries  
mashed potato  
house salad*

### SAUCES 15

*pepper  
mushroom  
chimichurri  
red wine [A]  
gremolata*

## DESSERT 40 EACH

<b>CHOCOLATE MOUSSE</b> cherry compote & coffee ice cream
<b>PASSIONFRUIT PANNA COTTA</b> passionfruit salsa & lemongrass cream
<b>APPLE TART TATIN</b> butterscotch & vanilla ice cream
<b>BAKED CHEESECAKE</b> citrus compote
<b>CHOCOLATE FONDANT</b> vanilla ice cream
<b>ETON MESS</b> strawberries, sweet cream & meringue



## TRY THE BULL



## GRILL

IDEAL FOR 4-6 PERSONS TO SHARE

**FLANK STEAK  
BRAISED BEEF CHEEKS  
BOEREWORS SAUSAGES  
& THE TOMAHAWK**



*served with coleslaw, salad, fries & your choice of 3 sauces*

785

<b>NORWEGIAN SALMON</b>	110
<b>CORN FED CHICKEN BREAST</b>	100
<b>ANGUS FILLET 220G</b>	150
<b>ANGUS RIB EYE 300G</b>	250
<b>ANGUS TOMAHAWK, 1.2KG</b>	600

*choose a sauce & a side*



