

THE ICE BAR

FRESHLY SHUCKED OYSTERS (A) MP
Selected Daily By Chef Natalie

OYSTER ROCKEFELLER (A) 48 / 96 
Spinach, Cheese Crumb, Pernod

CAVIAR (I)
Ars Italica Calvisius Oscietra 10g 110
Antonius Siberian 30g 245
Black Pearl Beluga 30g 340
Savoury Crumpet, Crème Fraîche, Chives

SNACKS

PIOIK BAKERY SOURDOUGH 5EA
Pepe Saya Cultured Butter, Churned for Glass

HEIRLOOM BEETROOT TARTLET 12
Wasabi Mayo, Grains, Kale Chips

OCEAN JACKET CHEEK SKEWER (A) 18
Grilled Lime

PRAWN TOAST (I) 22
Sriracha Mayo, Asian Herbs, Sesame

ENTRÉE

CAESAR SALAD (I) 24 
Served Tableside, Romaine Lettuce, Bacon, Parmigiano
Reggiano, Caesar Dressing, ‘00’ Anchovies

THE BAKED POTATO (I) 64 
Antonious Caviar, Jamón Iberico De Bellota, Sour Cream,
Gold Leaf Sauces

LINE CAUGHT BLUE FIN TUNA CRUDO 34
Orange, Caper, Kohlrabi, Bottarga

THE SCAMPI (I) 42 / 79 
New Zealand Deep Water Scampi, Diver Scallop, Agnolotti,
Guajillo Scampi Butter

CHARCOAL MOOLOOLABA KING PRAWNS 15EA
Harissa Butter, Finger Lime

O’CONNOR STEAK TARTARE 26 / 48
White Anchovy, Chives, Crispy Focaccia

CHICKEN LEEK TRUFFLE TERRINE 32
Pickled Fig, Frisée

PASTA EXPLOSION 34 
Pata Negra De Bellota, Parmigiano Reggiano, Black Truffle

MAIN COURSE

ROASTED PUMPKIN RISOTTO 42
Amaretti, Gorgonzola, Smoked Almonds

PAN-SEARED MARKET FISH MP
Bouillabaisse, Fennel, Tarragon

ESCARGOT & GNOCCHI 42 
Shimeji Mushroom, Black Garlic, French Escargot

PEPE’S BRAISED DUCK LEG 52
Figs, Endive, Shiraz Jus

BULL & BEAR FRIED CHICKEN 52 
House Mashed Potatoes, Gravy

KUROBUTA PORK CUTLET 300G 58
Apple Chutney

12HR SLOW ROASTED LAMB SHANK 63
Yellow Pecorino Polenta, Chimichurri

BLACK ONYX GRASS FED SIRLOIN 250G MB 3+ 64 
Your Choice of Sauce

O’CONNOR FILLET STEAK FRITES 200G MB 3+ 72 
Cognac Peppercorn Sauce, Bull & Bear Frites

LITTLE JOE GRASS FED SCOTCH 400G MB 5+ 120 
Your Choice of Sauce, Two Sides

FOR THE TABLE

LOBSTER BISQUE (A) 68 
Butter Poached Lobster Medallion, Dry Sherry

WHOLE FLOUNDER MEUNIÈRE (A) 76 
Sesasonal Local Buttered Vegetables

MAYURA WAGYU TOMAHAWK 1500G MB 8+ 540 
Beef Tallow Candle, Your Choice of Sauce, Two Sides

*Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Pepper Sauce,
Truffle Butter, Bull & Bear House Steak Sauce, Our Selection of
Curated Mustards*

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

BULL & BEAR AT GLASS BRASSERIE

All the way from Orlando, Florida, Glass Brasserie is proud to host Bull & Bear for a two-week pop-up menu. Enjoy classic dishes from the award-winning menu from Thursday, 23rd July until Saturday, 1st August.

*To Share - Minimum Two People - 129pp
with Pairing US* wines - 80pp (6 wines, 75ml each)*

PIOIK BAKERY SOURDOUGH
Pepe Saya Cultured Butter, Churned for Glass

OYSTER ROCKEFELLER
Spinach, Cheesecrumb, Pernod

CAESAR SALAD
Served Tableside, Romaine Lettuce, Bacon, Parmigiano
Reggiano, Caesar Dressing, ‘00’ Anchovies

THE BAKED POTATO
Antonious Caviar, Jamón Iberico De Bellota,
Sour Cream, Gold Leaf Sauces

BULL & BEAR FRIED CHICKEN
House Mashed Potatoes, Gravy

O’CONNOR FILLET STEAK FRITES 150G MB 3+
Cognac Peppercorn Sauce, Bull & Bear Frites

THE LEMON
Bull and Bear Signature

GARDEN & SIDES

SKIN ON FRIES 14

MASHED POTATO 14

CREAM BABY SPINACH 14
Fresh Cream, Nutmeg, Garlic

ROASTED FIELD MUSHROOM 14
Meredith Persian Feta, Rosemary

MAC & CHEESE 14 
Baked Cheddar, Maccaroni

THE WEDGE 14 
Iceberg Lettuce, Smoked Bacon, Egg, Red Onion, Russian Dressing

CREAMED CORN 14 

glass

BULL & BEAR

(A) - Australian Seafood
(I) - Imported Seafood
(M) - Mixed Origin

 – Represents items from our limited
time collaboration with Bull & Bear
Orlando. For more information, ask
your waiter.

A 10% surcharge applies on Sundays, 15% on public holidays.
1.7% surcharge applies to all credit card payments.
A 10% service charge applies to tables with 8 or more guests
Split bills are limited to a maximum of 2 ways.