

— TO DRINK —

—BLOODY MARY BAR—

- B&C BLOODY MARY** 50
VODKA, HOMEMADE BLOODY MARY BASE, CELERY, CHERRY TOMATO & OLIVE
- BLOODY CAESER "EH"** 75
VODKA, HOME MADE CLAMATO JUICE, SPRING ONION, DILL PICKLE, CROUTONS

—RISE & SHINE COCKTAILS—

- MIMOSA** 60
- CALI SPRITZ** 60
BACARDI, FRESH RASPBERRIES & MINT
- SAMBA PALOMA** 50
OLMECA SILVER TEQUILA, FRESH LIME, RED GRAPEFRUIT SODA
- ESPRESSO MARTINI** 60
- SHANGHAI BREAKFAST MARTINI** 60
CHINA'S FIRST CRAFT GIN PEDDLERS, HOMEMADE YUZU CORDIAL, JAM
- APEROL SPRITZ** 50

—JUICES & SMOOTHIES—

- PAPPS KOMBUCHA (BLUEBERRY OR GINGER)** 38
- ORANGE JUICE** 45
- CUCUMBER, PEAR & MINT** 48
- BEETROOT, APPLE & GINGER** 48
- APPLE, PINEAPPLE & MINT** 48
- BERRY & BANANA** 58
- CARAMELIZED BANANA SMOOTHIE** 58

—FIZZY & WATER—

- SOFT DRINKS** 30
- ANTIPODES SPARKLING 500ML 35 1000ML 65**
- ANTIPODES STILL 500ML 35 1000ML 65**
- HAND MADE LIME LEMONADE** 40
- PEACH & GINGER SODA** 40
- PASSIONFRUIT & PINEAPPLE SODA** 45

—BEAN & LEAF—

- ESPRESSO / MACCHIATO** 30
- AMERICANO** 30
- CAPPUCCINO / CAFE LATTE** 35
- LEMON & GINGER TEA** 40
- TEA LEAF SELECTION** 45
- EARL GREY, PEPPERMINT, JASMINE OR BREAKFAST**
- ICED TEA** 40
- CLASSIC, PEACH, MINT**



ANY 1 BRUNCH DISH ¥98*

ANY 2 BRUNCH DISHES ¥168*

* PER PERSON

FREE FLOW!
¥198

AVAILABLE 11AM UNTIL 3PM

PROSECCO · HOUSE WINE
ROSÉ · DRAFT HOUSE LAGER
PALE ALE & I.P.A · APEROL SPRITZ
BLOODY MARY · GIN & TONIC

HEALTH BOWL

COCONUT YOGHURT, FRESH FRUITS, ORANGE HONEY SYRUP, ROASTED NUTS AND SEEDS

PANCAKE TOWER

FRESH FRUITS, BERRY COMPOTE, WHIPPED HONEY BUTTER, VANILLA ICE CREAM

MIXED BERRY WAFFLE

OUR HOMEMADE CRISPY WAFFLE, RASPBERRIES, STRAWBERRIES AND BLUEBERRIES WITH WHIPPED CREAM AND CINDER TOFFEE CRISP

CHOCOLATE WAFFLE

WHITE CHOCOLATE SAUCE, BANANA BRULEE, PEANUT CRUNCH, CHOCOLATE ICE CREAM

SPICED FRENCH TOAST

CINNAMON CUSTARD-SOAKED BRIOCHE, BLUEBERRY, CARAMALISED BANANA, CANDIED WALNUT, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

ADD A VANILLA OR CHOCOLATE ICE CREAM SCOOP ADD +18

SMASHED AVO TOAST

GRILLED THICK CUT SOURDOUGH, POACHED EGGS, CRUMBLLED FETA, SEED CRUSTED AVO, SUNDRIED TOMATO, ROCKET PESTO

CLASSIC EGGS BENEDICT

ENGLISH MUFFIN, POACHED EGGS, SAUTÉED SPINACH, HOLLANDAISE SAUCE AND CRISPY BACON

SMOKED SALMON BENEDICT

ENGLISH MUFFIN, POACHED EGGS, SAUTÉED SPINACH, HOLLANDAISE SAUCE AND SMOKED SALMON

LOBSTER BENEDICT ADD +128

ENGLISH MUFFIN, POACHED EGGS, SAUTÉED SPINACH, BISQUE HOLLANDAISE SAUCE, BUTTER POACHED LOBSTER AND CRISPY BACON

CRAB CAKE BENEDICT ADD +88

ENGLISH MUFFIN, POACHED EGGS, SAUTÉED SPINACH, BISQUE HOLLANDAISE SAUCE, CAJUN CRAB CAKE AND CRISPY BACON

WILD MUSHROOM FRITTATA

3 EGGS, SPINACH, FETA CHEESE, SUN-DRIED TOMATO AND SOURDOUGH TOAST

TARTINE TRIO ADD +38

3 DIFFERENT TOASTED CIABATTA BREADS, CRAB WITH LEMON MAYO, SMOKED SALMON WITH CUCUMBER YOGHURT AND SMASHED AVO WITH ROCKET PESTO

BREAKFAST BURGER ADD +38

180GM ANGUS BEEF, CHEESE BLEND, CRISPY BACON, PORK SAUSAGE, ROASTED MUSHROOM, TOMATO AND FRIED EGG. OUR HOUSE MADE BULL & CLAW SAUCE SERVED WITH TWICE COOKED CHIPS

CHICKEN & WAFFLE ADD +38

OUR HOMEMADE CRISPY WAFFLE, BURNT HONEY BUTTER, SECRET RECIPE FRIED CHICKEN, CRISPY BACON, MAPLE GLAZE

STEAK AND EGGS ADD +98

210GM RIBEYE, 2 EGGS ANY STYLE, HOLLANDAISE SAUCE, ROASTED TOMATO AND ROASTED MUSHROOMS, TWICE COOKED CHIPS

HAM AND EGGS ADD +38

ENGLISH CURED HAM STEAK, 2 EGGS ANY STYLE, GRILLED PINEAPPLE, HOLLANDAISE SAUCE AND TWICE COOKED FRIES

B&C BREAKFAST ADD +48

GRILLED BACK BACON, PORK AND HERB SAUSAGE, EGGS ANY STYLE, ROASTED TOMATO AND ROASTED MUSHROOMS, SAUTÉED POTATOES AND SOURDOUGH TOAST

PANCAKE AND WAFFLE GRAZING PLATTER ADD +168

SERVES 4 TO 6 PEOPLE A MIX OF OUR HOMEMADE FLUFFY PANCAKES, CHOCOLATE AND VANILLA WAFFLES WITH FRESH FRUITS, FRESH BERRIES, CRISPY BACON, BANANA BRULEE, PEANUT CRUNCH, ROASTED NUTS AND SEEDS WHIPPED HONEY BUTTER, BERRY COMPOTE, WHITE CHOCOLATE SAUCE, RASPBERRY SAUCE AND VANILLA WHIPPED CREAM

BRUNCH ROAST BEEF ADD +68

AUSTRALIAN WAGYU ROAST, WITH HERB ROASTED POTATOES & YORKSHIRE PUDDING. SEASONAL VEGETABLES, HOUSE GRAVY

—KID'S MENU—
10 AND UNDER

INCLUDES A JUICE OR SOFT DRINK

FISH & CHIPS ¥68

BEER BATTERED HALIBUT WITH TWICE COOKED CHIPS

MINI CHEESEBURGER ¥68

A ANGUS BEEF SLIDER, CHEDDER CHEESE, LETTUCE & PICKLES TWICE COOKED CHIPS

BACON MAC N CHEESE ¥68

FOUR CHEESE SAUCE WITH STREAKY BACON AND CONCHIGLIE PASTA

KIDS BREAKFAST ¥68

BACON, SAUSAGE, 2 EGGS AND TOAST

—BRUNCH ADD ONS—

SMOKED SALMON ¥38

2 BREAKFAST SAUSAGE ¥38

3 RASHERS MAPLE BACON ¥28

SAUTÉED MUSHROOMS ¥28

2 EGGS ANY STYLE ¥18

THICKCUT SOURDOUGH TOAST ¥18

TWICE COOKED CHIPS ¥38

GRILLED ROCK LOBSTER TAIL ¥198

—DAILY FARE—

300G RIBEYE 120 DAY GRAIN FED BLACK ANGUS ¥278

SERVED WITH TWICE COOKED CHIPS & HOUSE SALAD. CHOOSE A RED WINE OR BRANDY BLACK PEPPER SAUCE

RIBEYE AND ROCK LOBSTER TAIL ¥476

300G 120 DAY GRAIN FED BLACK ANGUS WITH A GARLIC AND HERB BUTTER GRILLED ROCK LOBSTER TAIL. SERVED WITH TWICE COOKED CHIPS & HOUSE SALAD. CHOOSE A RED WINE OR BRANDY BLACK PEPPER SAUCE

LOBSTER TAIL ¥198

GARLIC AND HERB BUTTER GRILLED ROCK LOBSTER TAIL SERVED WITH TWICE COOKED CHIPS, HOUSE SALAD AND BLACK GARLIC BUTTER

BEER BATTERED HALIBUT & CHIPS ¥98

BULL AND CLAWS SIGNATURE BEER BATTER, SERVED WITH TWICE COOKED CHIPS, GREEN APPLE SLAW AND A HOUSE MADE LIME AND CHILLI TARTAR SAUCE

FOIE GRAS SLIDERS ¥138

PAN FRIED GOOSE LIVER, CRISPY SPICED SHALLOTS, PINEAPPLE AND STAR ANISE CHUTNEY WITH TABASCO AOILI SERVED WITH TWICE COOKED CHIPS

SEAFOOD LINGUINI ¥138

MUSSELS, PRAWNS, OCTOPUS WITH LEMON AND PINEUT CRUMB IN A LOBSTER BISQUE BUTTER SAUCE

PUMPKIN TAGLIATELLE ¥88 PASTA (V)

SUNDRIED TOMATOES, FETA CHEESE & ROASTED PUMPKIN SEEDS WITH A ROAST PUMPKIN CREAM SAUCE

NEW ENGLAND LOBSTER & PRAWN ROLL ¥198

BUTTER POACHED LOBSTER AND PRAWNS, AVO CADD WITH SPICY AIOLI ON A BUTTERED BRIOCHE ROLL. SERVED WITH TWICE COOKED CHIPS

ADD A GRILLED ROCK LOBSTER TAIL TO YOUR MAIN ADD +188

中文菜單請洽

THE BULL & CLAW
STEAK · LOBSTER · CRAFT ALE