
The design of this menu is based on the stock exchange, whereby different product values & volumes are depicted from high to low, indicating the growth since 'entering the market'. Products are also traded in different currencies, ie: Rand, Dollar, Pound & Euros. Menu items are priced in South African Rands.

THE BULL RUN

A WEALTH OF GOOD TASTE

Est. 2000

IT WAS THE NEW MILLENNIUM & WE HAD SURVIVED Y2K

Markets hadn't collapsed, & computers didn't think it was the year 1900. The Johannesburg Stock Exchange had just moved their offices to Sandton & deals were ready to be made. Intrepid businessmen & women, poised to take on the global economy, needed a good place to eat steak.

The Bull Run opened its doors on 28 October 2000 to a welcoming crowd of South Africans & visitors from around the world. Situated in the ever-growing & bustling financial district, The Bull Run sits at the base of the Protea Hotel by Marriott® Johannesburg Balalaika Sandton, a treasured destination for travelers.

Since the beginning, quality meat has been an integral part of The Bull Run's identity. Patiently matured & given the respect it deserves; each cut is prepared to customers' exacting standards.

"We wanted a restaurant that would cater to the demand of our foreign & international guests, serving top quality meat at a fraction of the cost they would pay at home."

The intent was to consistently produce excellent, affordable cuisine with impeccable service. A restaurant where a patron from any part of the

world feels looked after & experiences an immediate return on their culinary investment.

In July 2018 The Bull Run reopened its doors after an extensive refurbishment. Award-winning interior designer Tristan Du Plessis of Studio A masterfully designed an experience that is both warm & welcoming, with a clever nod to the New York Stock Exchange & the classic NY grill house. Custom light fittings, plush furniture & handmade wall tiles contribute to the comfortable & evocative space.

To further state our claim on the landscape The Bull Run commissioned sculptor Michael Canadas – of Mpumalanga's respected The Loop Art Foundry – to sculpt an enormous 3.2 by 2.2-meter bronze bull to stand just outside our doors.

The Bull Run takes its name from the financial term, referring to a period when prices rise on the financial market & any investment is a winning one. Our story continues, in honour of good food, great steaks, welcome travelers, & the growth & success of a market in one of the most beautiful, diverse & progressive countries in the world.

NOW. WOULD YOU LIKE SOMETHING TO DRINK?

Est. 2000



TEX MEX SALAD



ROASTED STRAWBERRY SALAD



ROASTED BEET SALAD

EXCHANGE RATES MAY VARY

*Foreign currency only accepted by prior arrangement

AGRICULTURE

Ⓜ Ⓢ Ⓟ Ⓞ
HIGH **LOW** **VOLUME**

Ⓜ ROASTED BEET SALAD Earthy roasted beets paired with tricolour carrots, sweet blueberries, and tangy goji berries. Finished with savoury granola, fresh kale, and a mixed berry vinaigrette.	115	6	5	5	115	115	NEW
Ⓜ TEX MEX SALAD A vibrant mix of crisp lettuce, sweet corn, black beans, and spicy jalapeños, tossed with juicy cherry tomatoes, crunchy tortilla strips, creamy avocado, and a zesty lime dressing.	130	7	5	6	130	130	NEW
Ⓜ ROASTED STRAWBERRY SALAD Sweet roasted strawberries, creamy whipped feta and Greek yogurt, enriched with cream cheese, drizzled with honey and olive oil, finished with fresh mint.	115	6	5	5	115	115	NEW
STEAK, EGG & AVOCADO SALAD A harmony of flavours with our steak, egg, and avocado salad, enhanced with vibrant shredded red & green slaw, crisp carrot, and fresh spring onion.	170	9	7	8	170	155	2125
BILTONG & AVOCADO Featuring tender beef biltong, creamy avocado slices, fresh mozzarella, and zesty tomato salsa.	155	9	6	7	155	25	121680
Ⓜ HALLOUMI & AVOCADO Golden fried halloumi paired with avocado slices, offering a deliciously satisfying combination of textures and tastes.	130	7	5	6	130	25	122231
Ⓜ BULL RUN GREEK SALAD Crisp lettuce, juicy tomatoes, cucumbers, tangy Kalamata olives, and creamy feta cheese.	115	6	5	5	115	25	14915
Ⓜ ULTIMATE 100% GREEN SALAD Packed with a refreshing mix of crisp cucumber, avocado, protein-rich edamame beans, broccoli, fresh spinach and zingy spring onion. Finished off with a light, tangy salad dressing.	140	8	6	7	140	140	345
TUNA NIÇOISE SALAD A French Classic with a fresh twist - A medley of crisp cucumber, juicy cherry tomatoes, and tender baby potatoes. Flaky tuna meets perfectly boiled eggs, snappy green beans, and olives, all brought together with a drizzle of salad dressing and delicate micro herbs.	145	8	6	7	145	145	262



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL



VEGETARIAN

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SHRIMP SCAMPI



BONE MARROW TARTARE

EXCHANGE RATES MAY VARY

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COMMODITIES

Ⓜ Ⓢ Ⓛ ⓔ **HIGH** **LOW** **VOLUME**
↓ ↓ ↓ ↓

CREAMY GARLIC SNAILS

Luxuriating in a rich garlic-infused sauce, adorned with freshly grated Parmesan cheese, and accompanied by crisp, freshly toasted bruschetta.

115 6 5 5 115 35 28372

FALKLANDS CALAMARI

Expertly grilled or fried to perfection and served with our signature creamy lemon butter.

130 7 5 6 130 35 110187

CHEESY GARLIC PRAWNS

Smothered in cheese sauce & topped with Parmesan cheese served with pita bread.

195 11 8 9 195 45 18066

Ⓜ SHRIMP SCAMPI

Sweet crab meat and shrimp sautéed in garlic and white wine butter, finished with a fresh splash of lemon.

150 8 6 7 150 150 NEW

Ⓜ Ⓢ ROASTED TOMATO & BASIL PESTO BURRATA

A velvety burrata, bursting with rich creaminess, and topped with juicy rosa tomatoes, drizzled with fragrant basil pesto and olive oil, served with ciabatta.

195 11 8 9 195 105 641

Ⓢ STREAKY BACON WRAPPED HALLOUMI FRIES

Possibly the ultimate crowd-pleasing nibble, these streaky bacon-wrapped halloumi fries are served with a smoky tomato relish.

115 6 5 5 115 95 510

THE BULL SNACK

Bull Run style chilli biltong.

175 10 7 8 175 150 1330

Ⓜ BEEF TRINCHADO

Succulent beef cooked in a tantalizing blend of garlic, chilli, and white wine sauce, served alongside pita bread, offering a delightful fusion of savoury spices and tender meat that will leave you craving another bite.

150 8 6 7 150 55 22638

BEEF CARPACCIO

Thinly Sliced fillet of beef with wild arugula, balsamic reduction, tomato salsa & Parmesan shavings.

120 7 5 6 120 110 1385

BONE MARROW TARTARE

Prime beef fillet mixed with rich roasted bone marrow, capers, anchovies, and garlic aioli. Finished with cured egg yolk and microgreens, served alongside chipotle beer mayo and toasted baguette.

165 9 7 8 165 165 NEW



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CONTAINS PORK



CONTAINS ALCOHOL



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GRILLED HABANERO BRUSSELS SPROUTS



BEEF CROQUETTES



CHARRED CORN RIBS



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COMMODITIES

CONTINUED FROM PREVIOUS PAGE

	Ⓜ	Ⓢ	Ⓟ	Ⓢ	HIGH	LOW	VOLUME
SPRINGBOK CARPACCIO Delicate slices of springbok, drizzled with Rooibos balsamic reduction, topped with Gruyère shavings, fresh rocket, Rosa tomatoes, and crisp bruschetta.	190	11	8	9	190	190	NEW
BULL RUN NACHOS Crispy nachos loaded with chicken or ground beef, smothered in truffle nacho cheese, olives, scallions, and jalapeños. Finished with lime crema and fresh Pico de Gallo.	110	6	5	5	110	110	NEW
BEEF CROQUETTES Crispy croquettes of braised brisket beef with truffle aioli and chive oil.	115	6	5	5	115	115	NEW
N V GRILLED HABANERO BRUSSELS SPROUTS Fire-roasted Brussels sprouts glazed with spicy-sweet habanero honey, finished with crunchy smoked almonds.	55	3	2	3	55	55	NEW
CHICKEN LIVERS Classic South African dish - hot & spicy Peri-Peri sauce served with pita bread.	85	5	4	4	85	45	52496
CHICKEN TRINCHADO A hearty, flavour-packed dish featuring tender chicken simmered in a rich demi-glaze sauce. Served with warm, toasted pita bread.	100	6	4	5	100	100	551
CHICKEN LOLLIPOPS Three golden and crispy panko-covered chicken drumsticks lollipops, served with a trio of bold dipping sauces—rich blue cheese, fiery Buffalo, and sweet chilli.	140	8	6	7	140	140	297
V CHARRED CORN RIBS Sweet corn ribs grilled and brushed with smoked paprika butter and lime crema.	55	3	2	3	55	55	NEW
V DEEP FRIED CHEESE-STUFFED PAP BALLS 3 Mealie meal balls stuffed with cheddar cheese; blue cheese & Brie served with a delectable tomato jam.	75	4	3	4	75	75	261



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VEGETARIAN

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WAGYU SIRLOIN



FROM THE BUTCHERY

All our meat is matured through wet aging for 28 days.

LIVESTOCK

ALL STEAKS LIGHTLY SEASONED
(PEPPER CRUST/BBQ)

All mains served with a choice of chips, baked potato, potato wedges, rice, mash, grilled vegetables, steamed bread, pap or side salad.

	200g	250g	300g	350g	400g	500g	600g	1kg
	↓	↓	↓	↓	↓	↓	↓	↓
FILLET	-	335	-	375	-	-	-	-
RUMP	-	205	-	265	-	-	-	-
SIRLOIN	-	215	-	280	-	-	-	-
RIBEYE	-	-	-	-	-	385	-	-
P PORK RIBS	-	-	215	-	-	-	330	-
BEEF RIBS	-	-	-	-	-	385	-	-
LAMB CUTLETS	-	-	-	340	-	-	-	-
VENISON	-	245	-	-	-	-	-	-
P PORK CHOPS	-	-	-	-	205	-	-	-
T-BONE STEAK	-	-	-	-	-	385	450	-
PRIME RIB	-	-	-	-	-	415	-	-
OSTRICH FILLET	-	240	-	-	-	-	-	-
PICANHA	-	-	285	-	-	-	-	-
WAGYU SIRLOIN	-	-	SQ	-	-	-	-	-
DRY-AGED CÔTE DE BOEUF PERFECT FOR TWO	-	-	-	-	-	-	-	850
SPRINGBOK LOIN	320	-	-	-	-	-	-	-

CURRENCIES

STANDARD SAUCES

Peri-Peri, Monkeygland, Red Wine Jus, garlic, creamy black pepper, double cheese, roasted tomato & red pepper, lemon butter, mushroom cream.

	R	\$	£	€	HIGH	LOW	VOLUME
	↓	↓	↓	↓			
	40	2	2	2	40	35	31106



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL



VEGETARIAN

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BANG BANG HALLOUMI BURGER



EXCHANGE RATES MAY VARY

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BURGERS

All mains served with a choice of chips, baked potato, potato wedges, rice, mash, grilled vegetables, steamed bread, pap or side salad.

R	\$	£	€	HIGH	LOW	VOLUME
↓	↓	↓	↓			

P	THE 300G BULL RUN BURGER 300g BBQ basted & topped with bacon, cheddar cheese & avocado.	255	14	11	12	255	250	3947
	THE CHEESE BEEF BURGER A juicy 200g BBQ basted beef patty with melted cheese, topped with lettuce, tomato and red onion.	165	9	7	8	165	65	29209
P	THE CHEESE CHICKEN BURGER 200g BBQ basted & topped with bacon, grilled mushrooms, cheese & jalapeño.	160	9	7	8	160	65	14686
P	BUNLESS BURGER A low-carb alternative perfectly assembled with tomato, dill, cheese, avocado, mushroom, bacon and fresh greens.	255	14	11	12	255	255	1103
V	VEGAN BURGER A Beyond Meat delicious and satisfying plant-based alternative served with vegan mayonnaise, avocado and fresh greens.	210	12	9	10	210	210	712
	SPICY CHIPOTLE CHICKEN BURRITO Features tender chicken breast marinated in a smoky chipotle sauce, fresh red onions, juicy tomatoes, and creamy mayonnaise - All wrapped in a warm tortilla.	125	7	5	6	125	125	190
V	BANG BANG HALLOUMI BURGER Grilled halloumi double-stacked in a soft brioche bun with fresh lettuce, tomato, onion, avocado, and a drizzle of our signature bang bang sauce.	195	11	8	9	195	105	NEW

N CONTAINS NUTS **P** CONTAINS PORK **A** CONTAINS ALCOHOL **V** VEGETARIAN

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CHATEAUBRIAND (700G) FOR TWO

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TOP TRADERS

All mains served with a choice of chips, baked potato, potato wedges, rice, mash, grilled vegetables, steamed bread, pap or side salad.

Ⓜ Ⓢ Ⓛ Ⓜ
HIGH LOW VOLUME

	Ⓜ	Ⓢ	Ⓛ	Ⓜ	HIGH	LOW	VOLUME
Ⓟ SPICY PORK RAMEN Tender pork shoulder in a rich soy-gochujang broth with ramen noodles, soft-boiled egg, spinach, carrot, and spring onion, finished with toasted sesame.	130	7	5	7	130	130	NEW
STEAK & PRAWN Your choice of tender 250g sirloin or rump steak grilled to perfection topped with 3 queen prawns.	335	17	13	14	335	155	131182
LOBSTER MAC & CHEESE Butter-poached lobster chunks folded into creamy aged cheddar and Gruyère béchamel, tossed with al dente macaroni and finished with golden herb breadcrumbs.	260	14	11	13	260	260	NEW
CHATEAUBRIAND (700G) FOR TWO Succulent, center-cut fillet, perfectly grilled and carved to share. Juicy, tender, and full of flavour.	525	29	22	26	525	525	NEW
MOGODU A South African delicacy made from tender, slow-cooked tripe, seasoned to perfection with aromatic spices.	120	7	5	6	120	120	183
THREE PRIMAL CUTS OF BEEF Ultimate beef experience - a trio of succulent fillet, robust rump, and flavourful sirloin, each cut offers a unique texture and taste.	295	15	11	14	295	265	2826
STEAK & CHICKEN Indulge in a choice of tender 250g sirloin or rump steak paired perfectly with a succulent quarter chicken offering a delicious duo of flavours.	265	15	11	14	265	180	20431
Ⓜ OXTAIL Traditional South African classic meticulously slow braised in a tantalizing blend of red wine and rosemary.	305	15	11	13	305	165	58654



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL



VEGETARIAN

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SMOKED BEEF BRISKET



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TOP TRADERS

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Ⓜ Ⓢ Ⓛ Ⓝ **HIGH** **LOW** **VOLUME**

<p>Ⓜ STEAK & PORK RIBS Our Steak and Ribs duo - choice of tender 250g sirloin or rump steak alongside tender 300g pork ribs, perfectly grilled to perfection.</p>	355	18	14	16	355	200	16128
<p>STEAK & BEEF RIBS Our Steak and Ribs duo - choice of tender 250g sirloin or rump steak alongside tender 300g beef ribs, perfectly grilled to perfection.</p>	395	22	16	19	395	395	NEW
<p>Ⓜ LAMB SHANK Full of rich, savoury goodness prepared with a luscious red wine gravy.</p>	365	19	14	16	365	150	41515
<p>SMOKED BEEF BRISKET 250g Brisket slow cooked with bourbon BBQ glaze and slaw.</p>	230	13	10	12	230	230	NEW
<p>TOMAHAWK Grilled to perfection with a combination of flavours, tenderness, and presentation makes this a favourite among steak enthusiasts. Pricing based on the grammage available. Perfect for sharing.</p>	SQ	SQ	SQ	SQ	SQ	SQ	482
<p>Ⓜ BULL RUN PLATTER - PORK RIBS Carnivorous feast featuring 400g of tender sliced sirloin, 500g of mouthwatering BBQ pork ribs, succulent BBQ chicken wings, flavourful chicken bites, complemented by crispy onion rings and zesty chakalaka.</p>	795	39	29	34	795	695	1317
<p>BULL RUN PLATTER - BEEF RIBS Carnivorous feast featuring 400g of tender sliced sirloin, 500g of mouthwatering BBQ beef ribs, succulent BBQ chicken wings, flavourful chicken bites, complemented by crispy onion rings and zesty chakalaka.</p>	895	46	35	40	895	835	NEW
<p>DURBAN STYLE LAMB CURRY Lamb cubes cooked in a mild succulent curry sauce accompanied with basmati rice, poppadum, and carrot salad.</p>	280	16	12	13	350	280	914

Ⓝ CONTAINS NUTS
 Ⓜ CONTAINS PORK
 Ⓜ CONTAINS ALCOHOL
 Ⓜ VEGETARIAN

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ROASTED DUCK BREAST



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POULTRY

All mains served with a choice of chips, baked potato, potato wedges, rice, mash, grilled vegetables, steamed bread, pap or side salad.

	R	\$	£	€	HIGH	LOW	VOLUME
A ROAST DUCK BREAST Served with cherry-port reduction, fondant potato, and baby spinach. Served with a set side - No substitutions.	340	19	14	17	340	340	NEW
PERI-PERI FULL CHICKEN (30MIN PREP TIME) Spicy whole chicken, marinated and grilled with Peri-Peri sauce - spicy and tangy originating from Portuguese & African.	320	18	13	15	320	120	1745
BAKED CRUNCHY HOT HONEY CHICKEN Cornflake-crusted chicken baked on a sheet pan until crispy and delicious. Drizzled with a perfect hot honey sauce.	175	10	7	8	175	175	1771
CHICKEN BREAST Lemon & herb, Peri-Peri or BBQ.	150	8	6	7	150	69	119393
CHICKEN CURRY Infused with aromatic lemongrass and creamy coconut, creating a harmonious blend of savoury goodness. Served with vibrant sambals and crispy poppadom.	180	10	8	9	180	125	779
PERI-PERI CHICKEN WINGS Flame-grilled to perfection and basted with our signature Peri-Peri sauce.	200	11	8	10	200	200	3315
CHICKEN AND MUSHROOM SKILLET Chicken breast prepared in a skillet featuring a creamy and rich mushroom sauce topped with black and white sesame seeds and balsamic reduction.	180	10	8	9	180	180	1119

STOCK OPTIONS

	R	\$	£	€	HIGH	LOW	VOLUME
V AVOCADO	35	2	1	2	35	35	1232
V EDAMAME BEANS	85	5	4	4	85	85	260
V HALLOUMI	65	4	3	3	65	65	186
V FETA CHEESE	35	2	1	2	35	35	102
P BACON	35	2	1	2	35	35	62
CHICKEN STRIPS	65	4	3	3	65	65	136



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CONTAINS PORK



CONTAINS ALCOHOL



VEGETARIAN

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TRUFFLE WILD MUSHROOM RISOTTO



BUTTERNUT & SAGE RAVIOLI



EXCHANGE RATES MAY VARY

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ORGANICS

	Ⓜ	Ⓢ	Ⓛ	€	HIGH	LOW	VOLUME
TRUFFLE WILD MUSHROOM RISOTTO Creamy porcini risotto with truffle oil and Parmesan crisp.	130	7	5	7	130	130	NEW
CHARRED CAULIFLOWER STEAK Thick-cut cauliflower brushed with harissa, served with tahini yogurt and toasted chickpeas.	130	7	5	7	130	130	NEW
AUBERGINE MOUSSAKA Layers of roasted aubergine, lentils, and vegan béchamel, baked golden and served with rocket salad.	150	8	6	8	150	150	NEW
BUTTERNUT & SAGE RAVIOLI Handmade ravioli with roasted butternut, tossed in brown butter sage sauce, topped with shaved Parmesan.	125	7	5	6	125	125	NEW
CREAMY TOMATO & BASIL PENNE Topped with grated Parmesan.	110	6	5	5	110	110	3109
POTATO AND LENTIL CURRY Potato and lentils cooked in a mild succulent curry sauce accompanied with basmati rice, poppadum, and carrot salad.	150	8	6	7	150	150	538
ROASTED TOMATO AND BELL PEPPER SOUP Oven roasted tomatoes blended with peppers, served with garlic croutons and basil pesto ice cream.	90	5	4	4	90	90	464

FUTURES

	Ⓜ	Ⓢ	Ⓛ	€	HIGH	LOW	VOLUME
FRIES	35	2	1	2	35	35	25262
STEAMED WHITE RICE	35	2	1	2	35	35	4446
PAP	35	2	1	2	35	35	1190
SIDE SALAD	35	2	1	2	35	35	3403
CHAKALAKA	35	2	1	2	35	35	361
SWEET POTATO FRIES	45	3	2	2	45	42	6525
CREAMED SPINACH	45	3	2	2	45	15	135367
GREEN BEANS	35	2	1	2	35	35	NEW
GRILLED VEGETABLES	35	2	1	2	35	10	139539
BATTERED ONION RINGS	35	2	1	2	35	10	72114
HONEY BAKED BUTTERNUT	35	2	1	2	35	10	1.1M
MASH POTATOES	35	2	1	2	35	15	42343
STEAMED BREAD	35	2	1	2	35	35	972

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. Non-Halal and non-kosher foods are also prepared and served on the premises. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other food allergens may be present. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Guests may consult with a chef or special diets trained Cast Member before placing an order. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergens into these menu choices. While we take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens. Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

ALL PRICES ARE INCLUSIVE OF VAT



SEARED KINGKLIP FILLET



PAN-FRIED SCALLOPS

EXCHANGE RATES MAY VARY

*Foreign currency only accepted by prior arrangement

FISHERIES

SEAFOOD SEASONED WITH A LIGHT BULL RUN SPICE MIX & SMOTHERED IN A GARLIC, LEMON BUTTER SAUCE.

All mains served with a choice of chips, baked potato, potato wedges, rice, mash, grilled vegetables, steamed bread, pap or side salad.

R	\$	£	€	HIGH	LOW	VOLUME
↓	↓	↓	↓			

P PAN-FRIED SCALLOPS Seared scallops served on velvety corn purée with slow-braised bacon lardons, topped with corn relish and finished with golden jus.	275	15	11	13	275	275	NEW
SEARED KINGKLIP FILLET Accompanied by beurre noisette, fennel salad, and citrus. Served with a set side - No substitutions.	250	14	10	12	250	250	NEW
ARGENTINIAN PRAWNS 18 succulent Argentinian prawns, grilled and glazed in zesty lemon butter.	370	21	15	18	370	370	NEW
OLD FASHIONED FISH & CHIPS Crispy battered or perfectly grilled hake, served with golden chips and a side of tangy tartar sauce. Served with a set side—no substitutions.	165	9	7	8	165	165	542
SEAFOOD PLATTER An ocean feast featuring succulent grilled hake, crispy fried calamari, tender grilled calamari, plump queen prawns, and creamy mussels, all basted with a tantalizing lemon butter & garlic sauce.	395	22	16	19	395	105	34384
QUEEN PRAWNS Expertly grilled and seasoned to perfection. Drizzled with a luscious butter garlic and lemon sauce and garnished with fragrant coriander.	280	16	12	13	280	55	122537
PAN FRIED SOLE Delicately pan-fried sole, finished with a silky lemon butter sauce and served with your choice of side.	320	18	13	15	320	320	656
FALKLANDS CALAMARI Expertly grilled or fried to perfection and served with our signature homemade creamy lemon butter.	220	12	9	10	220	45	130591
TERIYAKI SALMON SERVED WITH WASABI MASH AND EDAMAME BEANS Teriyaki grilled salmon topped with black and white sesame seeds served with wasabi mash and edamame beans. Served with set side—no substitutions.	365	20	15	17	365	365	1027



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL



VEGETARIAN

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MERLOT POACHED PEAR



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DAIRY

Ⓜ Ⓢ Ⓛ Ⓝ **HIGH** **LOW** **VOLUME**

PAVLOVA SUMMER CRUSH Meringue nest with whipped cream, berries, and passionfruit coulis.	90	5	4	4	90	90	NEW
Ⓐ TRIPLE SEC CRÈME BRÛLÉE Triple sec-infused custard with caramelized sugar crust.	85	5	4	4	85	85	NEW
Ⓐ MERLOT POACHED PEAR Tender Forelle pears slowly poached in Merlot with cinnamon, star anise, cloves, and vanilla. Served with a light mascarpone Forelle pear whip and a vibrant mixed berry coulis infused with crème de cassis.	105	6	4	5	105	105	NEW
CHURROS AND CHOCOLATE SAUCE Golden, crispy churros dipped in chocolate and perfectly paired with a scoop of creamy ice cream.	80	4	3	4	80	80	288
BAKED CARAMEL CHEESECAKE Chef's Secret Recipe Cheesecake crafted to perfection and adorned with decadent salted caramel popcorn.	95	5	4	5	95	35	8027
SEASONAL FRUIT SALAD Freshness of the season served alongside creamy vanilla ice cream and drizzled with decadent chocolate sauce.	70	4	3	3	70	35	1785
MALVA PUDDING A South African rich and moist delight served alongside creamy vanilla ice cream and luscious custard.	70	4	3	3	70	25	114675
CHOCOLATE BROWNIE Baked to perfection, served alongside velvety vanilla ice cream and adorned with a decadent cascade of chocolate sauce.	70	4	3	3	70	70	48580
CAKE OF THE DAY Chef's selection of cake of the day served with ice cream and fresh berries.	80	4	3	4	80	80	2067



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CONTAINS PORK



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VEGETARIAN

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PAVLOVA SUMMER CRUSH



ELEVATE YOUR PORTFOLIO & INCREASE YOUR MARKET CAP

THE BULL RUN PUFFER JACKET | 750

TAKE YOUR STYLE INVESTMENT TO THE NEXT LEVEL
WITH OUR NEW BULL-BRANDED PUFFER JACKETS.

Our puffer jacket is a strategic investment in comfort, featuring a full zip with a chin protector, front panels equipped with welt pockets, and a stylish curved back hem.



THE BULL RUN PEAK CAP | 179

TAKE YOUR STYLE INVESTMENT TO THE NEXT LEVEL
WITH OUR NEW BULL-BRANDED CAPS.

This peak cap is a solid addition to your wardrobe, crafted from 100% heavy brushed cotton its hypoallergenic and breathable natural fabric.

Featuring a 6-panel structured design and a self-fabric Velcro closure, it offers exceptional durability and comfort

HOW IS MY STEAK PREPARED?

BLUE

100% RED CENTER
INTERNAL TEMPERATURE: 10 - 29°C



RARE

75% RED CENTER
INTERNAL TEMPERATURE: 30 - 51°C



MEDIUM RARE

50% RED CENTER
INTERNAL TEMPERATURE: 57 - 63°C



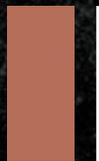
MEDIUM

25% RED CENTER
INTERNAL TEMPERATURE: 63 - 68°C



MEDIUM WELL

SLIGHT HINT OF PINK
INTERNAL TEMPERATURE: 72 - 77°C



WELL DONE

100% BROWN THROUGHOUT
INTERNAL TEMPERATURE: +77°C

