

EST. 1975

## THE BUTCHER'S BLOCK

wine and dine

### ENTRÉE

#### CHICKEN WINGS

Red chilli sauce

#### BBQ EGGPLANT GF, DF, V

Citrus tahini, pinenuts, pomegranate, mint

#### KINGFISH GF, DF

Roasted cauliflower, avocado, nam jim

#### DUCK PARFAIT GFO

Bacon chutney, house pickles, sourdough

### MAIN

#### ROAST BARRAMUNDI GF, DFO

Cashew tahini, roast fennel, chickpeas, cauliflower

#### SPICED CHICKEN SUPREME GF

Raddichio, polenta panisses, dates, garlic toum

#### BBQ LAMB RUMP GF

Labneh, roast brassicas, pomegranate

#### SPINACH & RICOTTA GNOCCHI V

Oyster mushroom medley, sage, pecorino

### DESSERT

#### TOFFEE PIE

Oat pastry, caramel, vanilla ice cream

#### PEACH TART

Malt pastry, custard cream, honeycomb

#### RHUBARB PAVLOVA

Rosewater custard, rhubarb, Turkish delight ice cream

#### PINEAPPLE CARPACCIO

Coconut, pineapple ice cream, berries

*served as an alternate drop menu*