



## THE BUTCHER'S BLOCK

*Set Menu One: \$65*

### *- Entree -*

CRISP QUEENSLAND CALAMARI

*Black garlic aioli & lime*

DUCK PARFAIT

*Pancetta jam, house pickles, & grilled sourdough*

### *- Main -*

PANKO CHICKEN

*Organic chicken breast, kewpie mayo, toasted buckwheat, shitake, wombok, & wood fired corn*

WAGYU BEEF BURGER

*Jack cheese, double beef, rocket, ox heart tomato, red onion, bacon aioli & hand cut chips*

MORETON BAY BUG & PIPI SPAGHETTINI

*Chilli, parsley, lemon, seafood bisque*

### *- Dessert -*

LEMON MERINGUE PAVLOVA

*Lemon curd & crème fraiche sorbet*

TOFFEE PIE

*Warm butter toffee & vanilla bean ice cream*

## THE BUTCHER'S BLOCK

*Set Menu Two: \$78*

### - *Entree* -

#### CRISP QUEENSLAND CALAMARI

*Black garlic aioli & lime*

#### DUCK PARFAIT

*Pancetta jam, house pickles, & grilled sourdough*

#### KINGFISH

*Seared Hiramasa Kingfish, charred witlof, pomelo lime, & jalapeno dressing*

### - *Main* -

#### WAGYU BEEF BURGER

*Jack cheese, double beef, rocket, ox heart  
tomato, red onion, bacon aioli &  
hand cut chips*

#### PORK KATSU BURGER

*Crumbed loin, pulled pork, red oak lettuce,  
tonkatsu aioli, furikake &  
sweet potato chips*

#### PANKO CHICKEN

*Organic chicken breast, kewpie mayo,  
toasted buckwheat, shitake, wombok, &  
wood fired corn*

#### MORETON BAY BUG & PIPI SPAGHETTINI

*Chilli, parsley, lemon, seafood bisque*

#### PORK RIBS

*Smoked maple glaze, half rack*

#### COLLINSON + CO 200G

*Grass Fed, MB 3+*

### - *Dessert* -

#### LEMON MERINGUE PAVLOVA

*Lemon curd & crème fraiche sorbet*

#### TOFFEE PIE

*Warm butter toffee & vanilla bean ice cream*

## THE BUTCHER'S BLOCK

*Set Menu Three: \$92*

### - *To Start* -

#### WOOD FIRED FLATBREAD

*White bean hummus & chilli oil*

### - *Entree* -

#### CRISP QUEENSLAND CALAMARI

*Black garlic aioli & lime*

#### DUCK PARFAIT

*Pancetta jam, house pickles, & grilled sourdough*

#### KINGFISH

*Searred Hiramasa Kingfish, charred witlof, pomelo lime, & jalapeno dressing*

### - *Main* -

#### WAGYU BEEF BURGER

*Jack cheese, double beef, rocket, ox heart tomato,  
red onion, bacon aioli & hand cut chips*

#### PANKO CHICKEN

*Organic chicken breast, kewpie mayo, toasted  
buckwheat, shitake, wombok, & wood fired corn*

#### PORK RIBS

*Smoked maple glaze, half rack*

#### RIVERINA ANGUS EYE FILLET

*Grain Fed 120D, MB 2+*

#### BBQ SWORDFISH LOIN

*Diamond clams, BBQ leek heart, grilled  
chorizon, & romesco*

#### PAN ROAST OCEAN TROUT

*Wood fired sugarloaf cabbage, celeriac,  
kinkawooka mussels, & native coastal greens*

### - *Dessert* -

#### LEMON MERINGUE PAVLOVA

*Lemon curd & crème fraiche sorbet*

#### TOFFEE PIE

*Warm butter toffee & vanilla bean ice cream*

#### TIRAMISU

*Mascarpone vanilla mousse & coffee ice cream*