

EST. 1975

THE BUTCHER'S BLOCK

wine and dine

ENTRÉE

CHICKEN WINGS

Red chilli sauce

KINGFISH ^{GF, DF}

Roasted cauliflower, avocado, nam jim

BBQ EGGPLANT ^{GF, DF, V}

Citrus tahini, pinenuts, pomegranate, mint

MAIN

ROAST BARRAMUNDI ^{GF, DFO}

Cashew tahini, roast fennel, chickpeas, cauliflower

ROAST LAMB SHOULDER | FOR 2 ^{GFO, DFO}

Flatbread, hummus, baba ghanoush, labneh, fatoush

ROAST PUMPKIN ^{V, GFO}

Goats chevre crème, honey roasted grains

\$55 SET MENU

THE BUTCHER'S BLOCK

wine and dine

STARTER

FLATBREAD ^V

Hummus, olive oil, dukkha

BUTCHER'S LOCAL CHARCUTERIE PLATES

Selection of cold meats picked by our
chefs, served with flatbread

ENTRÉE

CHICKEN WINGS

Red chilli sauce

KINGFISH ^{GF, DF}

Roasted cauliflower, avocado, nam jim

BBQ EGGPLANT ^{GF, DF, V}

Citrus tahini, pinenuts, pomegranate, mint

MAIN

ROAST PUMPKIN ^{V, GFO}

Goats chevre crème, honey roasted grains

ROAST BARRAMUNDI

^{GF, DFO}

Cashew tahini, roast fennel,
chickpeas, cauliflower

CRISP BRUSSELS ^{GF, DFO, V}

Macadamia, pecorino, chardonnay vinegar

ROAST LAMB SHOULDER

| FOR 2 ^{GFO, DFO}

Flatbread, hummus, baba ghanoush,
labneh, fatoush

DESSERT

TOFFEE PIE

Oat pastry, caramel, vanilla ice cream

RHUBARB PAVLOVA

Rosewater custard, rhubarb,
Turkish delight ice cream