

EST.  1975

THE BUTCHER'S BLOCK

wine and dine

ENTREE

FLATBREAD ^V	9	MIDDLE EASTERN MEZZA PLATE FOR 2 ^{GFO}	38
Hummus, olive oil, dukkha		Butchers mezza, olives, house pickles, hummus, baba ghanoush, labneh, grilled breads	
BUTCHER'S MEZZA 4 PER SERVE ^{VO}	11	BUTCHERS PLATE FOR 2 ^{GFO, DFO}	38
Traditional house made middle-eastern mezza, lamb sambousic, falafel, vegetable sambousic, lamb koubeb		Cured meats, olives, house pickles, duck parfait, goats feta, bacon chutney, grilled breads	
CHICKEN WINGS	18	KINGFISH ^{GF, DF}	19
Red chilli sauce		Roasted cauliflower, avocado, nam jim	
BBQ EGGPLANT ^{GF, DF, V}	15	CALAMARI ^{DF}	18
Citrus tahini, pinenuts, pomegranate, mint		Crisp kale, black garlic aioli, lime	
PORK BELLY ^{GF, DFO}	19	BEEF TARTAR ^{GF, DF}	22
Pork belly, leek, pickled tomato, green chilli		Avruga, quail egg, black rice crisps	
GARLIC PRAWNS ^{GFO}	29	DUCK PARFAIT ^{GFO}	18
Seaweed butter emulsion, fried bread		Bacon chutney, house pickles, sourdough	

MAINS

GREEN BOWL ^{DF, GFO}	20	MORETON BAY BUG & PIPI SPAGHETTINI	34
Stone pot brown rice, crisp brussels, laver, avocado, zucchini, edamame, soft boiled egg		Seafood bisque, chilli, lemon, soft herbs	
PANKO CHICKEN SALAD	20	ROAST BARRAMUNDI ^{GF, DFO}	29
Crumbed chicken breast, yuzu mayo, buckwheat, wombok, shitake, sweet corn		Cashew tahini, roast fennel, chickpeas, cauliflower	
BEEF CHEEK RIGATONI	29	SLOW COOKED OCEAN TROUT ^{GF, DF}	33
Braised beef, goats chevre crème, citrus pangrattato		Radicchio, black plum, roast almonds, sunflower seeds	
BBQ LAMB RUMP ^{GF}	34	ROAST LAMB SHOULDER FOR 2 ^{GFO, DFO}	78
Labneh, roast brassicas, pomegranate		Flatbread, hummus, baba ghanoush, labneh, fatoush	

SUNDAYS & PUBLIC HOLIDAYS, 10% SURCHARGE IS INCURRED

GF- GLUTEN FREE | GFO- GLUTEN FREE OPTION | DF- DAIRY FREE | DFO- DAIRY FREE OPTION | V- VEGETARIAN

LUNCH MENU

THE BUTCHER

served with hand cut chips or creamed potato & choice of sauce

FLAT IRON, 200G

Pasture fed-
Cape Grim, TAS
28

EYE FILLET 250G

Grain Fed 120-day, MB3+
Black Pearl, NSW
48

SIRLOIN, 300G

Pasture fed-MB3+
Cape Grim, TAS
46

RUMP, 320G

Grain fed 120-day,
Riverine region, Southern NSW
38

RIB EYE, 350G

Grain fed 120-day MS 2+
Cape Grim, TAS
49

WAGYU SIRLOIN, 300G

78
Grain fed MB6+
Darling Downs, QLD

THE TOMAHAWK (FOR 2) 1.2KG

Grain fed 120 day, Bindaree, NSW
A choice of 2 sides & 2 sauces
140

SAUCES & CONDIMENTS

RED WINE JUS | GREEN PEPPERCORN JUS
MUSHROOM CREME | GARLIC BUTTER
MUSTARDS | GARLIC TOUM

RIBS

served with hand cut chips or creamed potato

*Our signature ribs are slow cooked for
12 hours, BBQ & glazed,*

LAMB RIBS

Soy, ginger, harissa
HALF 35
FULL 59

BEEF SHORTRIB

House BBQ glaze
SINGLE 39
DOUBLE 59

PORK RIBS

Smoked maple glaze
HALF 39
FULL 59

MIXED RIBS

A selection of our signature ribs
69

BURGERS

served with beer battered chips

ANGUS BBQ BEEF

Angus beef, pulled brisket, streaky bacon, jack cheese, onion rings,
pickles, house BBQ sauce
22

TRIPLE PORK KATSU

Crumbed loin, pulled pork, red oak lettuce, crispy pork crackling,
tonkatsu sauce
22

HOT CHICKEN

Spiced buttermilk fried chicken, swiss cheese, iceberg lettuce,
pickled cucumber, sriracha aioli
22

SIDES

HAND CUT CHIPS ^{DF, GF, V}

Rosemary salt, aioli

SPICED CAULIFLOWER ^{V, GF}

Spice roast cauliflower, tahini, mint

FATTOUSH SALAD ^{GFO, DF, V}

Seasonal leaves, cucumber, cherry tomato, pita

BBQ SWEET CORN ^{V, GF}

Garlic butter, pecorino

10

POTATO & GRAVY ^{GF, VO}

Creamed potato, veal jus, truffle oil

14

CRISP BRUSSELS ^{GF, DFO, V}

Macadamia, pecorino, chardonnay vinegar

14

OXHEART TOMATO ^{GF, V, DFO}

Nectarine, golden beetroot, labneh

12

ROAST PUMPKIN ^{V, GFO}

Goats chevre crème, honey, roasted grains

13

13

15

13

COFFEE

ESPRESSO BASED

Short Black	3
Doppio	3.5
Long Black	3.5

MILK BASED

	S	L
Cappuccino	3.5	4
Latte	3.5	4
Flat White	3.5	4
Mocha	3.5	4

DESSERT COFFEES

Affogato	4	4.5
Hot Chocolate	6.5	
Chai	5	
Matcha Green Tea Latte	5	

TEA

Silver Jasmine	4.5
Peppermint	4.5
Lemongrass & Ginger	4.5
English Breakfast	4.5
Earl Grey	4.5
Orange Pekoe	4.5
Chamomile	4.5
Egyptian Iced Tea	4.5
Soy Spicy Masala Chai	6.5
Soy Honey Soaked Prana Chai	6.5
<i>try me on ice</i>	6.5

SHAKES

MILKSHAKES

Chocolate	6.5
Strawberry	
Vanilla	
Caramel	
Banana	

THICKSHAKES

Chocolate	9
Strawberry	
Vanilla	
Caramel	
Banana	
Cookies and Cream	
Snickers	

DRINKS

ANTIPODES WATER

Sparkling 500ml	7
Sparkling 1L	10
Still 1L	10

ORGANIC JUICE

Orange/Apple/Pineapple/Cranberry	6
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SODA

Coke / Coke Zero	6
Organic Lemonade	6.5
Organic Lemon Lime Bitters	6.5
Organic Ginger Beer	6.5

ICED BEVERAGES

FRAPPES

	6.5
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SERVED WITH ICE CREAM AND CREAM

Coffee / Matcha Green Tea	
Mocha / Chocolate	

COFFEE ON ICE

Iced Long Black	4
Iced Chocolate / Iced Coffee	5
Iced Matcha Green Latte	5
Iced Mocha	5.5

SMOOTHIES

Pear & Cinnamon	7
Mixed Berry / Banana	7
Mango	7

DAIRY FREE

Berry & Mint	7.5
Mango & Berry	
Acai Berry	7
almond milk, blueberry, honey	7
Banana Kick	10
banana, honey, peanut butter, & almond milk	9

EXTRAS

Soy, Extra Shot, Decaf	0.5
Almond, Lactose Free	1
Yoghurt	1
Cream	0.5
Ice Cream	1

APERITIFS

Bloody Mary	18
White Peach Bellini	14
Mimosa	13
Aperol Spritz	13

SPARKLING

NV Dianto DOC Prosecco, Treviso, Italy	12
NV Louis Boillot Sparkling Rose, Burgundy, France	14

ROSE

2017 Le Saint André Provence, France	13
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WHITE

2017 Cooper Burn Riesling, Eden Valley, Australia	14
2017 Sassolino Pinot Grigio, Friuli, Italy	13
2017 Tappo Sauvignon Blanc Marlborough, New Zealand	12
2016 Stella Bella Chardonnay, Margaret River, Australia	15
2016 Daniele Piccinin "Muni" Bianco Chardonnay, Durella, Veneto, Italy	14

REDS

2018 Paringa Estate Pinot Noir, Mornington Peninsula, Australia	13
2017 Alberto Voerzio Dolcetto D'alba Piedmont, Italy	14
2016 Cooter Cooter Shiraz, Maclaren Vale, Australia	13
2016 Piazzano Chianti Sangiovese, Tuscany, Italy	13
2012 Balnaves Cabernet Sauvignon, Coonawarra, Australia	17

BEVERAGES