

EST.  1975

THE BUTCHER'S BLOCK

wine and dine

CORN FRITTERS ^V	22	EGGS BENEDICT ^{GFO, DFO}	23
Sweetcorn, feta, cucumber, avocado, sesame, lime, coriander, soft boiled egg		Poached eggs, creamed spinach, hollandaise, sourdough, your choice of either avocado, bacon, smoked ham or salmon	
MIDDLE EASTERN PLATE ^{GFO, DFO}	23	CHORIZO AND EGGS ^{GFO}	22
Two fried eggs, lebanese sausage, olives, labneh, baba ghanoush, house pickles, flatbread		BBQ chorizo, roasted corn, avocado, feta, poached eggs, masala hollandaise	
BRUSCHETTA ^{GFO, DFO, V}	18	BLUEBERRY PANCAKES ^V	22
Turkish bread, avocado, persian feta, mint, cherry tomato, green chilli, poached egg		Blueberry compote, mascarpone, candied walnuts, blueberry muffin ice cream, maple syrup	
add serrano ham	22		
BIG BREAKFAST ^{GFO, DFO}	23		
Leg ham, honey smoked trout, poached eggs, seasonal greens, cornichons, sourdough			

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

ALL DAY BREAKFAST

CALAMARI ^{DF}	18
Crisp kale, black garlic aioli, lime	
CHICKEN WINGS	18
Red chilli sauce	
SPICED CHICKEN SUPREME ^{GF}	33
Radicchio, garlic toum, dates, polenta panisses	
MORETON BAY BUG & PIPI SPAGHETTINI	34
Seafood bisque, chilli, lemon, soft herbs	
SLOW COOKED OCEAN TROUT ^{GF, DF}	33
Radicchio, black plum, roast almonds, sunflower seeds	
ROAST BARRAMUNDI	29
Cashew tahini, roast fennel, chickpeas, cauliflower	
BUTCHERS PLATE FOR 2 ^{GFO, DFO}	38
Cured meats, olives, house pickles, duck parfait, goats feta, bacon chutney, grilled breads	
MIDDLE EASTERN MEZZA FOR 2 ^{GFO}	38
Butchers mezza, olives, house pickles, hummus, baba ghanoush, labneh, grilled breads	
BEEF CHEEK RIGATONI	29
Braised beef, goats chevre crème, citrus pangrattato	

BOWLS

CAULIFLOWER & FALAFEL ^{DFO, GFO V}	20
Cauliflower, falafel, almonds, feta, red oak lettuce, soft herbs	
GREEN BOWL ^{GFO, DFO, V}	20
Stone pot brown rice, crisp brussels, laver, avocado, zucchini, edamame, soft boiled egg	
PANKO CHICKEN	20
Crumbed chicken breast, yuzu mayo, buckwheat, wombok, shitake, sweet corn	
CHILLI RICE ^{GFO, DF}	20
Green chilli, fried brown rice, broccolini, green shallots, avocado, crisp kale, poached egg	

ADDITIONS

CHORIZO	4
HALOUMI AVOCADO	5
SMOKED SALMON GRILLED CHICKEN	6

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LUNCH MENU

THE BUTCHER

served with hand cut chips or salad and sauce of choice

FLAT IRON, 200G

Pasture fed-
Cape Grim, Tasmania
28

EYE FILLET 250G

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

RUMP, 320G

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

SAUCES & CONDIMENTS

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

RIBS

served with hand cut chip or salad

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

LAMB RIBS

Soy, ginger, harissa
HALF 35
FULL 59

PORK RIBS

Smoked maple glaze
HALF 39
FULL 59

BEEF SHORTRIB

House BBQ glaze
SINGLE 39
DOUBLE 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

BEER BATTERED CHIPS ^V

Aioli
8

SWEET POTATO CHIPS ^V

Aioli
10

SPICED CAULIFLOWER ^{V, GF}

Roast cauliflower, tahini dressing, mint
14

BBQ SWEET CORN ^{V, GF}

Garlic butter, pecorino
12

FATTOUSH SALAD ^{GFO, DF, V}

Green leaves, cucumber,
cherry tomato, pita
14

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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