



# Christmas

at

THE BUTCHER'S BLOCK

## - 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 -

### CHRISTMAS PUDDING

*Lemon curd & crème fraiche sorbet*

*House wine, house beer and soft drinks on arrival*

SET MENU ONE

\$75



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THE BUTCHER'S BLOCK

## - 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 -

### CHRISTMAS PUDDING

*House wine, house beer and soft drinks on arrival*

SET MENU TWO

\$88



# Christmas

at

THE BUTCHER'S BLOCK

## - 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

*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*

### 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 -

### CHRISTMAS PUDDING

*House wine, house beer and soft drinks on arrival*

SET MENU THREE

\$102