

EST.  1975

# THE BUTCHER'S BLOCK

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wine and dine



## FOR THE TABLE

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<b>WOOD FIRED FLATBREAD</b> <sup>V</sup> <i>White bean hummus &amp; chilli oil</i>	9	<b>DUCK PARFAIT</b> <i>Pancetta jam, house pickles, &amp; grilled sourdough</i>	16
<b>KINGFISH</b> <sup>GF</sup> <i>Seared Hiramasa Kingfish, charred witlof, finger lime, &amp; jalapeno dressing</i>	19	<b>BUTCHERS PLATE FOR 2</b> <i>Local salami, prosciutto, olives, house pickles, duck parfait, goat's feta, pancetta jam &amp; grilled bread</i>	39
<b>CRISP QUEENSLAND CALAMARI</b> <i>Black garlic aioli &amp; lime</i>	17		

## BURGERS

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<b>WAGYU BEEF BURGER</b> <sup>GFO</sup> <i>Jack cheese, double beef, rocket, ox heart tomato, red onion, bacon aioli &amp; beer battered chips</i>			23
<b>PORK KATSU BURGER</b> <i>Crumbed loin, pulled pork, red oak lettuce, tonkatsu aioli, furikake &amp; sweet potato chips</i>			19
<b>CHICKEN BURGER</b> <i>Buttermilk fried chicken, avocado, corn fritter, iceberg, jalapeño aioli &amp; beer battered chips</i>			21



## SEAFOOD

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### MORETON BAY BUG & PIPI SPAGHETTINI

*Seafood bisque, chilli, lemon & soft herbs*

27

### ROASTED OCEAN TROUT <sup>GF</sup>

*Roasted sugarloaf cabbage, parsnip, mussels & native coast greens*

31

### BBQ SWORDFISH LOIN <sup>GF</sup>

*Diamond clams, BBQ leek, confit tomato & romesco*

32

### ROASTED BARRAMUNDI <sup>GF</sup>

*Olive tapenade, spring vegetables & white wine sauce*

26

### BLUE SWIMMER CRAB <sup>GF</sup>

*Red chilli sauce, green shallot & fried buns*

36



# THE BUTCHER

The Butcher's Block pays homage to its past, as we offer a piece of our history on a plate. We enjoy highlighting our origins, transforming them in to modern designs as we source premium cuts of meat approved by our original butcher.

*Served with hand cut chips, creamed potato, or seasonal salad with a side of your desired sauce from the selection below*

## BLACK ANGUS FLAT IRON STEAK

*Grass Fed, MS 3+*

28

## RIVERINA ANGUS EYE FILLET

*Grain Fed 120D, MS 2+*

200G - 43    280G - 58

## SIRLOIN 300G

*Grain Fed 120D, MS 2+*

48

## RIB EYE 350G

*Margaret River, Grain Fed 120D MS 2+*

49

## BLACK ANGUS RUMP 320G

*Grain Fed MS 2+*

43

## WAGYU SIRLOIN 300G

*Grain Fed 450D, MB 6+*

78

## SELECTORS CUT

*Inquire with your waiter*

## SAUCES

*Green peppercorn jus | Sauce béarnaise | Garlic butter | Wood fired Mushroom | Red wine jus | House Mustard*



## RIBS

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Our signature ribs are slow cooked for 12 hours, BBQ and Glazed

*Served with hand cut chips, creamed potato or seasonal green salad*

	<i>Half</i>	<i>Full</i>
<b>LAMB RIBS</b> <i>Soy &amp; ginger glaze-harissa</i>	30	52
<b>PORK RIBS</b> <i>Smoked maple glaze</i>	38	58
<b>BEEF RIBS</b> <i>House BBQ glaze</i>	39	59
<b>MIXED RIBS</b> <i>A selection of our signature ribs</i>		65

## MAINS

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<b>ROASTED CHICKEN BREAST</b> <i>Japanese pumpkin, pearl couscous, Perisan feta &amp; chicken jus</i>	27
<b>SHORTRIB PAPERDELLE</b> <i>Slow braised beef ragout, ricotta salata &amp; bean salad</i>	29
<b>LAMB SHOULDER FOR TWO</b> <sup>GFO</sup> <i>Wood fired flatbread, herb yoghurt, &amp; seasonal green salad</i>	67



## SALADS & SIDES

### **OXHEART TOMATO** <sup>GF, V</sup>

*Goat's feta, crisp capers, sherry caramel, soft herbs*

13

### **ROCKET, GIPPSLAND, BLUE CHEESE** <sup>GF, V</sup>

*Green pear, witlof, candied walnuts, rocket, gippsland blue, & apple balsamic*

17

### **CRISP BRUSSELS** <sup>V</sup>

*Macadamia, pecorino, chardonnay vinegar*

13

### **CREAMED POTATO** <sup>V</sup>

*White truffle oil*

10

### **SEASONAL GREEN SALAD** <sup>GF, V</sup>

*Shaved radishes, lemon vinaigrette*

10

### **HAND CUT CHIPS** <sup>V</sup>

*Saltbush, aioli*

8

### **WOODFIRED SEASONAL VEGETABLES** <sup>V</sup>

12



## TO FINISH

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*all desserts are vegetarian*

### WARM BRIOCHE PUDDING

*Brandy anglaise & poached pear*

15

### LEMON MERINGUE PAVLOVA

*Lemon curd & crème fraiche sorbet*

15

### TIRAMISU

*Mascarpone vanilla mousse & coffee ripple ice cream*

15

### TOFFEE CRACK PIE

*Warm butter toffee & soft cream*

15

### JAFFA CAKE

*Mixed citrus fruits, & pistachio*

15

### CHEESEBOARD

*Local cheese with muscatels, fig jam & lavosh*

20



EST. 1875

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[www.thebutchersblock.com](http://www.thebutchersblock.com)