

EST.  1975

THE BUTCHER'S BLOCK

wine and dine



FOR THE TABLE

GRILLED FLATBREAD

White bean hummus & chilli oil

9

KINGFISH ^{GF}

*Seared Hiramasa Kingfish, charred witlof, pomelo
lime, & jalapeno dressing*

19

CRISP QUEENSLAND CALAMARI

Black garlic aioli & lime

17

DUCK PARFAIT

Pancetta jam, house pickles, & grilled sourdough

16

BUTCHERS PLATE FOR 2

*Charcuterie, olives, house pickles, duck parfait,
goat's feta, pancetta jam & grilled bread*

39



SEAFOOD

ROASTED BARRAMUNDI ^{GF}	26	ROASTED OCEAN TROUT ^{GF}	31
<i>Olive tapenade, spring vegetables, & white wine sauce</i>		<i>Roasted sugarloaf cabbage, parsnip, mussels, & native coastal greens</i>	
BLUE SWIMMER CRAB	36	BBQ SWORDFISH LOIN ^{GF}	32
<i>Red chilli sauce, green shallot, & fried buns</i>		<i>Diamond clams, BBQ leek heart, BBQ leek, confit tomato, & romesco</i>	
MORETON BAY BUG & PIPI SPAGHETTINI	27		
<i>Seafood bisque, chilli, lemon, & soft herbs</i>			

BURGERS

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



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 green salad, with a side of your desired sauce from the below selection

BLACK ANGUS FLAT IRON STEAK 200G

Grass Fed, MS 3+

28

RIVERINA ANGUS EYE FILLET

Grain Fed 120D, MS 2+

200G - 43 280G - 58

BLACK ANGUS RUMP 320G

Grain Fed MS 2+

43

SIRLOIN 300G

Grain Fed 120D, MS 2+

48

RIB EYE 350G

Margaret River, Grain Fed 120D MS 2+

49

WAGYU SIRLOIN 300G

Grain Fed 450D, MS 6+

78

SELECTORS CUT

Inquire with your waiter

SAUCES

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



RIBS

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

<i>Served with hand cut chips, creamed potato or seasonal green salad</i>	<i>Half</i>	<i>Full</i>
LAMB RIBS <i>Soy & ginger glaze-harissa</i>	30	52
PORK RIBS <i>Smoked maple glaze</i>	38	58
BEEF RIBS <i>House BBQ glaze</i>	39	59
MIXED RIBS <i>A selection of our signature ribs</i>		65

MAINS

LAMB SHOULDER (FOR TWO) ^{GFO} <i>Grilled flatbread, herb yoghurt, & seasonal green salad</i>	67
ROAST CHICKEN BREAST <i>Japanese pumpkin, pearl couscous, Persian feta, chicken jus</i>	27
SHORTRIB PAPERDELLE <i>Slow braised beef ragout, ricotta salata, bean salad</i>	29



SALADS & SIDES

all sides & salads are gluten free and vegetarian

OXHEART TOMATO

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

13

ROCKET, GIPPSLAND, BLUE CHEESE

Green pear, witlof, candied walnuts, rocket, Gippsland blue, & apple balsamic

17

CRISP BRUSSELS

Macadamia, pecorino, chardonnay vinegar

13

CREAMED POTATO

White truffle oil

10

SEASONAL GREEN SALAD

Shaved radishes & lemon vinaigrette

10

HAND CUT CHIPS

Saltbush, aioli

8

ROASTED SEASONAL VEGETABLES

12



TO FINISH

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 PIE

Warm butter toffee & soft cream

15

JAFFA GANACHE

Mixed citrus fruits & pistachio

15

CHEESEBOARD

Local cheese with muscatels, fig jam & lavosh

20



EST. 1875

THE BUTCHER'S BLOCK

www.theblock.com