



THE BUTCHER'S BLOCK

Set Menu One: \$65

- 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 -

LEMON MERINGUE PAVLOVA

Lemon curd & crème fraiche sorbet

TOFFEE PIE

Warm butter toffee & vanilla bean ice cream

THE BUTCHER'S BLOCK

Set Menu Two: \$78

- *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* -

LEMON MERINGUE PAVLOVA

Lemon curd & crème fraiche sorbet

TOFFEE PIE

Warm butter toffee & vanilla bean ice cream

THE BUTCHER'S BLOCK

Set Menu Three: \$92

- *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

Searched 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* -

LEMON MERINGUE PAVLOVA

Lemon curd & crème fraiche sorbet

TOFFEE PIE

Warm butter toffee & vanilla bean ice cream

TIRAMISU

Mascarpone vanilla mousse & coffee ice cream

EST  1975

THE
BUTCHER'S
BLOCK

wine and dine

Set Menu One: \$35

- *Entree* -

THE BUTCHERS
GRAZING TABLE

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

- *Main* -

COLLINSON + CO 200G

Grass Fed, MB 3+

MORETON BAY BUG
& PIPI SPAGHETTINI

Chilli, parsley, lemon, seafood bisque

- *Includes* -

House wine, beer, and soft drink

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THE

BUTCHER'S
BLOCK

wine and dine

Set Menu One: \$40

- *Entree* -

BUTCHERS GRAZING TABLE

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

- *Main* -

COLLINSON + CO 200G

Grass Fed, MB 3+

BBQ SWORDFISH LOIN

*Diamond clams, BBQ leek heart, grilled
chorizo, & romesco*

- *To Finish* -

CHEESEBOARD
FOR THE TABLE

Local cheese with muscatels, fig jam, lavosh

- *Includes* -

House wine, beer, and soft drink