

THE BUTCHER'S BLOCK

wine and dine

ALL DAY BREAKFAST

GREEN BOWL ^{GF, V}	21	CHORIZO & EGGS ^{GFO}	22
<i>BBQ broccolini & zucchini, asparagus, avocado, kale, crisp brown rice finished with a soft poached egg</i>		<i>BBQ chorizo, avocado, roasted corn, feta, poached eggs & masala hollandaise</i>	
CORN FRITTERS ^V	20	CRAB OMELETTE ^{GFO}	24
<i>Avocado, Persian feta, cucumber, coriander & grilled lime</i>		<i>Chilli masala, fresh apple, celery, & soft herbs, with a side of sourdough</i>	
FRENCH FRUIT TOAST ^{GFO}	22	BRUSCHETTA ^{GFO, V}	18
<i>Fruit bread, dulce de leche, & seasonal berries topped with maple syrup</i>		<i>Smashed avocado, oxheart tomato, persian feta, fresh mint served with a poached egg</i>	
EGGS BENEDICT ^{GFO, V}	22	<i>add serrano ham</i>	21
<i>Creamed spinach, poached eggs, hollandaise, sourdough & either avocado, bacon, ham or smoked salmon</i>			

SEAFOOD

CRISP CALAMARI	17
<i>Black garlic, aioli, lime</i>	
PAN ROASTED OCEAN TROUT ^{GF}	31
<i>Roast sugarloaf cabbage, parsnip, mussels, native coastal greens</i>	
BBQ SWORD FISH LOIN ^{GF}	32
<i>Diamond clams, BBQ leek heart, confit tomato, romesco</i>	
MORETON BAY BUG & PIPI SPAGHETTINI	27
<i>Chilli, parsley, lemon, seafood bisque</i>	
ROASTED BARRAMUNDI ^{GF}	26
<i>Olive tapenade, spring vegetables, white wine sauce</i>	

SALADS

PANKO CHICKEN BOWL	22
<i>Organic chicken breast, kewpie mayo, toasted buckwheat, shitake, wombok, & wood fired corn</i>	
ROASTED VEGE, FETA & ANCIENT GRAIN ^V	20
<i>Dutch carrot, young beetroot, sweet potato, feta, ancient grains</i>	
<i>add smoked salmon or chicken</i>	26
FENNEL, ORANGE & ORGANIC FREEKEH ^V	20
<i>Rocket, mint, roast capsicum, tomato & chardonnay dressing</i>	
<i>add smoked salmon or chicken</i>	26

LUNCH

BURGERS

WAGYU BEEF BURGER ^{GFO} 23
Jack cheese, double beef, rocket, ox heart tomato, red onion, bacon aioli & beer battered chips

PORK KATSU BURGER 19
Crumbed loin, pulled pork, red oak lettuce, tonkatsu aioli, furikake & sweet potato chips

CHICKEN BURGER 21
Buttermilk fried chicken, avocado, corn fritter, iceberg, jalapeño aioli & beer battered chips

MAINS

LAMB SHOULDER (FOR TWO) ^{GFO} 67
Grilled flatbread, herb yoghurt, & seasonal green salad

ROAST CHICKEN BREAST 27
Japanese pumpkin, pearl couscous, Persian feta, chicken jus

SHORTRIB PAPADELLE 29
Slow braised beef ragout, ricotta salata, bean salad

RIBS

Our signature ribs are slow cooked for 12 hours, BBQ and glazed
Served with your choice of hand cut chips or seasonal green salad

LAMB RIBS 30 52
Soy & ginger glaze-harissa

PORK RIBS 38 58
Smoked maple glaze

BEEF RIBS 39 59
House BBQ glaze

MIXED RIBS 65
A selection of our signature ribs

STEAKS

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, or seasonal green salad with a side of your desired sauce

BLACK ANGUS FLAT IRON STEAK 200G
Grass Fed, MS 3+
 28

RIB EYE 350G
Margaret River, Grain Fed 120D MS 2+
 49

RIVERINA ANGUS EYE FILLET 200G
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

WAGYU SIRLOIN 300G
Grain Fed 450D, MS 6+
 78

SAUCES

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

COFFEE | BY ALLPRESS

ESPRESSO BASED

<i>Short Black</i>	3
<i>Doppio</i>	3.5
<i>Long Black</i>	3.5

MILK BASED

	S	L
<i>Cappuccino</i>	3.5	4
<i>Latte</i>	3.5	4
<i>Flat White</i>	3.5	4
<i>Mocha</i>	4	4.5

TEA | BY TEACRAFT

<i>Silver Jasmine</i>	4.5
<i>Peppermint</i>	4.5
<i>Lemongrass & Ginger</i>	4.5
<i>English Breakfast</i>	4.5
<i>Earl Grey</i>	4.5

ICED BEVERAGES

FRAPPES

SERVED WITH ICE CREAM AND CREAM	6.5
<i>Coffee / Matcha Green Tea</i>	
<i>Mocha / Chocolate</i>	

COFFEE ON ICE

<i>Iced Long Black</i>	4
<i>Iced Chocolate / Iced Coffee</i>	5
<i>Iced Matcha Green Latte</i>	5
<i>Iced Mocha</i>	5.5

SMOOTHIES

<i>Pear & Cinnamon</i>	7
<i>Mixed Berry / Banana</i>	7
<i>Mango</i>	7.5

DESSERT COFFEES

<i>Affogato</i>	6.5
<i>Hot Chocolate</i>	4
<i>Chai</i>	5
<i>Matcha Green Tea Latte</i>	5

EXTRAS

<i>Soy</i>	0.5
<i>Extra Shot</i>	0.5
<i>Decaf</i>	0.5

<i>Orange Pekoe</i>	4.5
<i>Chamomile</i>	4.5
<i>Egyptian Iced Tea</i>	6.5
<i>Soy Spicy Masala Chai</i>	6.5
<i>Soy Honey Soaked Prana Chai</i>	6.5

DAIRY FREE

<i>Berry & Mint</i>	7
<i>Mango & Berry</i>	7
<i>Acai Berry</i>	10
<i>almond milk, blueberry, honey</i>	

<i>Banana Kick</i>	9
<i>banana, honey, peanut butter, &</i>	
<i>almond milk</i>	

EXTRAS

<i>Soy</i>	
<i>Almond</i>	1
<i>Yoghurt</i>	2
	1

SHAKES

MILKSHAKES

	6.5
<i>Chocolate</i>	
<i>Strawberry</i>	
<i>Vanilla</i>	
<i>Caramel</i>	
<i>Banana</i>	

THICKSHAKES

	9
<i>Chocolate</i>	
<i>Strawberry</i>	
<i>Vanilla</i>	
<i>Caramel</i>	
<i>Banana</i>	

SIGNATURE SHAKES

<i>Peanut Butter</i>	9
<i>Snickers</i>	

EXTRAS

<i>Soy</i>	1
<i>Almond</i>	

DRINKS

ANTIPODES WATER

<i>Sparkling 500ml</i>	7
<i>Sparkling 1L</i>	11
<i>Still 1L</i>	10

ORGANIC JUICE

<i>Orange / Apple / Pineapple</i>	6.5
<i>Cranberry</i>	

SODA

<i>Coke / Diet Coke / Coke Zero</i>	
<i>Lemonade / Lemon Lime Bitters</i>	6
<i>Ginger Beer</i>	6.5
	6.5