

THE BUTCHER'S BLOCK

wine and dine

ALL DAY BREAKFAST

FRENCH FRUIT TOAST ^{GFO}

Fruit bread, dulce de leche, & seasonal berries topped with maple syrup

EGGS BENEDICT ^{GFO VO}

Creamed spinach, poached eggs, hollandaise, sourdough & either avocado, bacon, ham or smoked salmon

CHORIZO & EGGS ^{GFO}

BBQ chorizo, avocado, roasted corn, feta, poached eggs & masala hollandaise

BRUSCHETTA ^{GFO V}

Smashed avocado, oxheart tomato, persian feta, fresh mint served with a poached egg

add serrano ham

THE BUTCHER'S BREAKFAST ^{GFO}

Eggs your way, bacon, lamb sausage, hash brown, chorizo with chipotle beans

FOR THE TABLE

WOOD FIRED FLATBREAD ^V

White bean hummus & chilli oil

DUCK PARFAIT

Pancetta jam, house pickles, & grilled sourdough

KINGFISH ^{GF}

Seared Hiramasa Kingfish, charred witlof, finger lime, & jalapeno dressing

SEAFOOD

22 **CRISP QUEENSLAND CALAMARI** 17

Black garlic, aioli & lime

22 **PAN ROASTED OCEAN TROUT ^{GF}** 31

Roast sugarloaf cabbage, celeriac, mussels & native coastal greens

22 **MORETON BAY BUG & PIPI SPAGHETTINI** 27

Chilli, parsley, lemon, seafood bisque

18 **ROASTED BARRAMUNDI ^{GF}** 26

Olive tapenade, spring vegetables, white wine sauce

BOWLS

28 **GREEN LUNCH** 20

BBQ broccolini, zucchini, asparagus, avocado, kale, crisp brown rice & a soft poached egg

PANKO CHICKEN 22

Organic chicken breast, kewpie mayo, toasted buckwheat, shitake, wombok, & wood fired corn

9 **SASHIMI KINGFISH** 25

Hiramasa kingfish, sushi rice, soy beans, cucumber, carrot, sesame, seaweed & ponzu

16

19

GF- Gluten Free

GFO- Gluten Free On Request

V- Vegetarian

LUNCH

BURGERS

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

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

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

MAINS

ROASTED CHICKEN BREAST
Japanese pumpkin, pearl couscous, Perisan feta & chicken jus

LAMB SHOULDER FOR TWO ^{GFO}
Wood fired flatbread, herb yoghurt, & seasonal green salad

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

19

	Half	Full
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21 **LAMB RIBS** 30 52
Soy & ginger glaze-harissa

PORK RIBS 38 58
Smoked maple glaze

27 **BEEF RIBS** 39 59
House BBQ glaze

MIXED RIBS 65
67 *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

RIVERINA ANGUS EYE FILLET 200G

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, MS 6+

78

SAUCES

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

THE BUTCHERY

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>		
<i>Latte</i>	3.5	4
<i>Flat White</i>	3.5	4
<i>Mocha</i>	3.5	4
	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

<i>Coffee / Matcha Green Tea</i>	6.5
<i>Mocha / Chocolate</i>	6.5

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>	10

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

EXTRAS

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

SHAKES

MILKSHAKES

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

THICKSHAKES

<i>Chocolate</i>	9
<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

BEVERAGES