

# BUTCHER'S BLOCK NIGHT

Premium Cuts, Butcher's Prices

## STEAKS

Little joe fillet MB4+ 200g (gf) | 39

21 days dry aged pasture fed, low-lying flats of Victoria

O'Connor premium Black Angus scotch fillet MB3+ 350g (gf) | 49

28 days dry aged pasture fed, South Gippsland Victoria

O'Connor premium Black Angus sirloin MB3+ 350g (gf) | 29

28 days dry aged pasture fed, South Gippsland Victoria

## BIG CUTS FOR SHARING

+ See blackboard for sizes

Southern Stations wagyu prime bone-in ribeye MB5+ (gf) | 11 per 100g

35 days dry aged pasture fed, Christchurch, New Zealand

O'Connor premium Black Angus Chateaubriand MB3+ (gf) | 150

21 days dry aged pasture fed, South Gippsland Victoria

## SAUCES | ALL 3

Bearnaise (gf)

Bordelaise butter (gf)

Green peppercorn (gf)

Chimichurri (gf, df)

Cafe De Paris butter (gf)

## SIDES ONE SIDE | 15 3 SIDES | 40

Triple cooked chips, black garlic aioli (gf, df)

Garlic & herb flat mushrooms (gf)

Roast cauliflower cheese (gf)

Baby cos salad, ranch, ricotta salata (gf)

Stir-fried morning glory, fermented chilli & garlic (gf, df)

Grilled bone marrow (gf, df)

## ADD-ONS | 8

Double free-range fried eggs (gf)

Berry's Creek riverine buffalo blue cheese (gf)

Smoked streaky bacon (gf, df)

Tempura onion rings (gf, df)

Tiger prawn | 15 (gf)

## DESSERT 'SERVED TABLE SIDE - SAY WHEN 😊'

White chocolate cheesecake | 13

**GF: GLUTEN FREE DF: DAIRY FREE N: CONTAINS NUTS**

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.