

# BUTCHER'S BLOCK NIGHT

## SNACKS

Sydney rock oysters, kumquat mignonette | gf, df | 6.5 each / 39 / 76

Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt | 12

Australian bay lobster roll | 21

Fire roasted eggplant, harissa, dukkah, sweet potato chips | gf, df, v, vg, n | 17

Market fish crudo, plum, cucumber, radish, chilli | gf, df | 29

## STEAKS

O'Connor premium Black Angus scotch fillet MB4+ 300g | gf | 43  
pasture fed, South Gippsland, VIC

O'Connor British-bred sirloin 300g | gf | 39  
pasture fed, South Gippsland, VIC

Brooklyn Valley Black Angus fillet MB3+ 200g | gf | 44  
pasture fed, Gippsland, VIC

## BIG CUTS FOR SHARING

See blackboard for sizes

O'Connor premium Black Angus bone in ribeye MB3+ | gf | 14 per 100g  
28 days dry aged, pasture fed, Gippsland, VIC

O'Connor premium Black Angus chateaubriand MB3+ 800g | gf | 130  
pasture fed, South Gippsland, VIC

## SAUCES ALL | 3

Béarnaise | gf

Shiraz & tarragon butter | gf

Red chimichurri | gf, df

Trio of mustards | gf, df, vg

## SIDES 1 SIDE | 15 3 SIDES | 40

Crumbed mushrooms, mushroom ketchup, thyme | gf, v

Mac & cheese | v

Roasted sugarloaf cabbage, tahini vinaigrette | gf, v

Mixed leaf salad, citrus, fennel, pickled chilli | df, gf, v, vg

Crispy potatoes, confit garlic butter, rosemary salt | gf, v

Skin-on Chips, Ducks' salt | gf, df, v, vg

## DESSERTS

Baked brown butter cookie, fig jam, sourdough custard | v | 16

Olssons salt & caramel semifreddo, shortbread, preserved cumquats | v | 16

Mini doughnuts, chocolate & hazelnut butter, apple caramel | df, vg, n | 16

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge  
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

# DINNER

## SMALLS

Fire roasted eggplant, harissa, dukkah, sweet potato chips | gf, df, v, vg, n | 27

Market fish crudo, plum, cucumber, radish, chilli | gf, df | 29

Baked haloumi, honey, pear, za'atar | gf, v | 24

BBQ leeks, cashew cream, pickles, tarragon, quinoa | gf, df, v, vg, n | 26

Szechuan pepper & salt squid, roast chilli & lime, fried garlic, coriander | gf, df | 29

## BIGS

Baked gnocchi, vodka sauce, pangrattato | v | 34

Market fish, red curry sauce, fennel, bottarga | gf, df | 46 / 74

Wood roasted chicken, green sambal, jus | gf, df | 42 / 72

Wood fired cauliflower, chipotle creme, chilli cashews | gf, df, v, vg, n | 30

## SIDES 1 SIDE | 15 3 SIDES | 40

Crispy potatoes, confit garlic butter, rosemary salt | gf, v

Roasted sugarloaf cabbage, tahini vinaigrette | gf, v

Mixed leaf salad, citrus, fennel, pickled chilli | df, gf, v, vg

Skin-on chips, Ducks' salt | gf, df, v, vg

## DESSERTS

Baked brown butter cookie, fig jam, sourdough custard | v | 16

Olssons salt & caramel semifreddo, shortbread, preserved cumquats | v | 16

Mini doughnuts, chocolate & hazelnut butter, apple caramel | df, vg, n | 16

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS  
Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge  
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements