# **BUTCHER'S BLOCK NIGHT**

#### **SMALLS**

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

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

Abrolhos half-shell scallop, burnt citrus butter | a, gf | 12 each

Charred asparagus, sugar snaps, peas, cashew cream, sumac, garden herbs | gf, df, vg | 21

King prawns, Aleppo pepper butter, sea blight | a, gf | 39 | + extra prawn | 13

Szechuan pepper & salt squid, roast chilli & lime, fried garlic, coriander | gf, df | 27

Vanella stracciatella, peach jam, mint, za'atar | gf, v | 27

Fire-roasted eggplant, harissa, dukkah, vegetable chips  $\mid$  gf, df, v, vg, n  $\mid$  17

#### BIGS

Market fish, tomato, fennel, burnt orange | a, gf, df | MP

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

Gnocchi, peas, parmesan pangrattato, green goddess, herbs | v | 34

King Brown mushrooms, tahini coconut yoghurt, lemon, chickpeas, seed salsa | gf, df, v, vg | 30

#### **STEAKS**

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

Oakdale Farm sirloin 280g | 42 Sea Fed, Oakdale, 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 Rib eye MB3+ | gf | 14 per 100g 28 day dry aged, pasture fed, Gippsland, VIC

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

## SAUCES | 3

Béarnaise | gf | Shiraz & tarragon butter | gf Red chimichurri | qf, df | Trio of mustards | qf, df, vq

### **SIDES** 1 SIDE | 15 3 SIDES | 40

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

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

Crumbed mushrooms, mushroom ketchup, thyme | gf, v

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

Mac & cheese | v

Tomatoes, basil, tahini dressing | df, vg

a: Australian sourced sea food | 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 requirement