



MAINS

Barramundi with sautéed silverbeet, crushed kohlrabi, confit cherry tomato, asparagus + a caper cream sauce GF **36**

Oven roasted chicken with creamy herbed potato mash, wilted spinach, asparagus, dutch carrots + mushroom sauce GF **36**

Twice cooked pork belly with celeriac + chive mash, braised cabbage, fennel + cider sauce GF **37**

Slow cooked lamb shank, milanese polenta, spring vegetables + parsnip chips **38**

Wild mushroom risotto with truffle oil, peas, chives + crispy shallots VEG|GFO **33**

STARTERS

Cauliflower + leek soup with parmesan, garlic croutons, truffle oil + chives VEG|GFO **12**

Goulash, a hearty beef stew with sour cream + crusty bread GFO **16**

Pickled baby beets, Persian feta, mesclun, sherry vinegar + walnut oil VEG|GFO **18**

Caesar Salad, baby cos, croutons, anchovies, egg + bacon bits **16**

Smoked chicken salad with asparagus, cherry tomatoes, toasted almonds, mesclun + honey mustard GFO **22**

Calamari with garlic, parsley, salt + pepper served with lime aioli + quick pickled carrots GFO **20**

Garlic bread with melted cheese + parsley VEG|GFO **8**

SIDES

Wedge salad, blue cheese dressing + bacon **8**

Spring vegetables with extra virgin olive oil VEG|GFO **12**

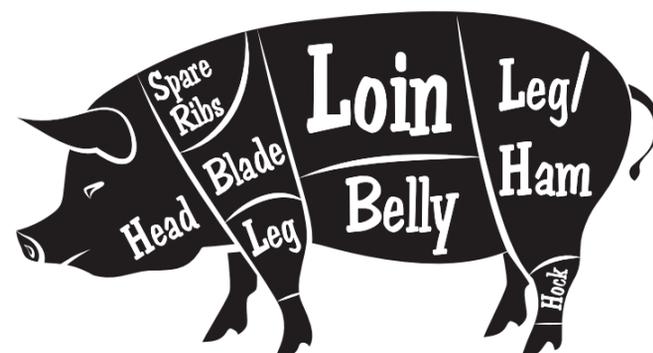
Parmesan truffle fries VEG **9**

Sweet potato with chipotle lime butter VEG **9**

Signature BB Platter

Twice cooked pork belly, black pudding, beef short ribs, spiced lamb backstrap, BBQ chicken wings with fries + served with a selection of sauces (BBQ sauce, blue cheese sauce + chimichurri) **47pp**

(minimum 2 people)



THE BUTCHERS BENCH



GRILL

180g Tasmanian salmon **36**

350g Rib eye, pasture fed **46**

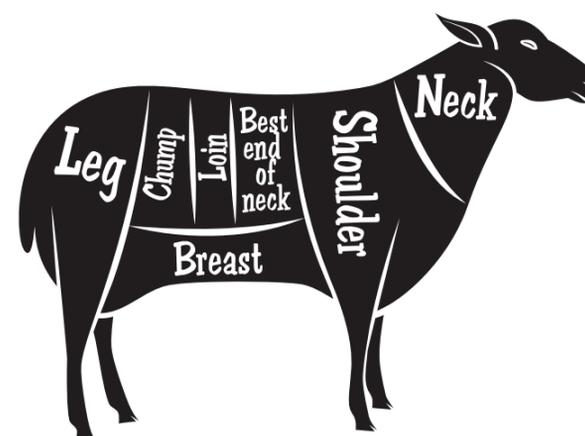
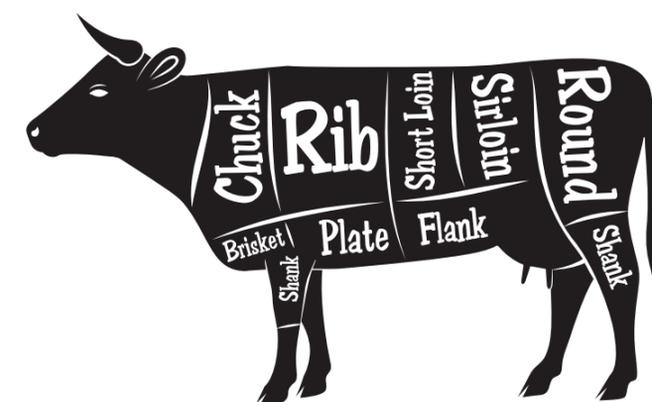
200g Eye fillet, pasture fed **45**

300g Striploin, grain fed **39**

200g Lamb backstrap **34**

All served with chat potatoes + watercress

Your choice of one sauce - red wine sauce, mushroom sauce, peppercorn sauce, The Butcher's Bench béarnaise or herb butter (ALL GF)



SWEETS

Bailey's Irish cream crème brulee GFO **16**

Chocolate fondant with cherry + crème fraiche ice cream **17**

Strawberry + cream soufflé served with white chocolate + raspberry ice cream **18**

Bread + butter pudding with honeycomb ice cream **15**

Daily tart **14**