

MAINS

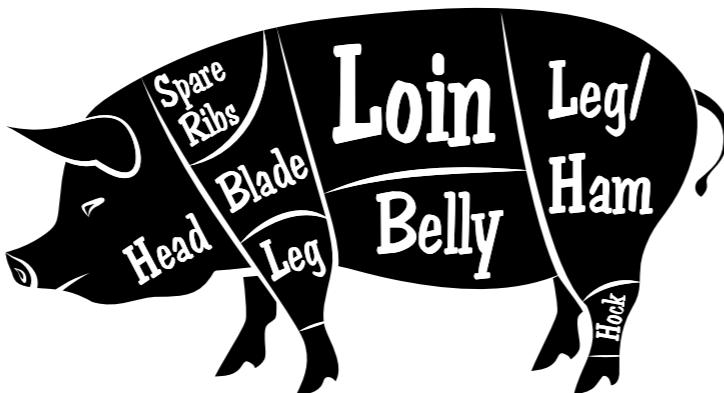
- Barramundi with sweet potato, vermouth cream, warm lettuce + a red wine sauce **36**
- Oven roasted chicken served on lentils du puy, crushed parsnip + potato, kale + mushrooms **36**
- Twice cooked pork belly, chorizo + beans stew, brussels sprouts, spinach, fennel + apple chutney **37**
- Slow cooked lamb shank, milanese polenta, winter vegetables + parsnip chips **38**
- Wild mushroom risotto with truffle oil, peas, chives + crispy shallots VEG|GFO **33**

STARTERS

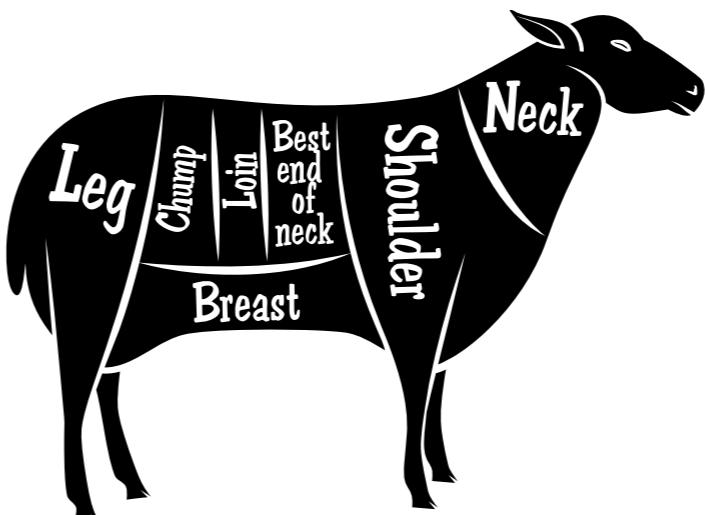
- Roasted pumpkin soup with blue cheese chaud, nuts VEG|GFO **12**
- Goulash, a hearty beef stew with sour cream + crusty bread GFO **16**
- Pickled baby beets, Persian feta, mesclun, sherry vinegar + walnut oil VEG|GFO **18**
- Caesar salad, baby cos, croutons, anchovies, egg + bacon bits **16**
- Duck leg rillette with pickles, toasted bread + spiced berry compote GFO **22**
- Calamari with a Vietnamese salad + nuoc nam dressing GFO **20**
- Garlic bread with melted cheese + parsley VEG|GFO **8**

SIDES

- Wedge salad, blue cheese dressing + bacon **8**
- Winter vegetables with extra virgin olive oil VEG|GFO **12**
- Parmesan truffle fries VEG **9**
- Sweet potato with chipotle lime butter VEG **9**



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)

