



BUTCHER'S PRIME

LEVEL UP YOUR MEAT GAME

HEART OF STEAK

Welcome to a dining experience where every steak tells a story. At our steakhouse, we've mastered the art of delivering exceptional flavor through premium, locally sourced cuts, prepared with care and precision.

BEYOND TASTE

At Butcher's Prime, we believe that every meal should be an experience, not just a dish. From farm to flame, we take pride in crafting steaks that go beyond expectation.



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A chef with a tattooed arm is shown in profile, focused on pouring a dark sauce from a large metal pan onto a dish. The background is a blurred kitchen with another staff member visible. The text is overlaid on a dark green rectangular background.

MODERN AUSTRALIAN INTRODUCING

WELCOME TO BUTCHER'S PRIME

Where we redefine the steakhouse experience with a blend of local, responsibly sourced ingredients and heartfelt soul.

As a family restaurant, we take pride in crafting unforgettable moments that celebrate the essence of community and culinary excellence.

Butcher's Prime, embodies the spirit of a family steakhouse renowned for its flavourful dishes, intuitive hospitality and soulful approach to food.



PADDOCK TO PLATE
BUTCHER'S PRIME

ESTD 2023



STARTERS

PRIME SPICED FRIES   16
House seasoned with house made sauce.

CRISPY CALAMARI 17
Lemon-pepper flavoured and tartare.

DUO OF DIPS 18
Please ask for options .

SMOKEY LAMB RIBS 20
Sticky cumin glazed ribs with pepper sauce.

TRIO OF SAUSAGE  24
Chicken & chives, Lamb & rosemary and Wagyu beef

SOUTHERN CHICKEN RIBS 21
Dusted with spiced flour, chilli mayo.

GARLIC BREAD 12
Turkish loaf baked with garlic butter and herbs.

GARLIC & CHEESE BREAD 15
Garlic ,herbs and Caboolture mozzarella.

RICE PAPER ROLLS   12
Fresh crunchy vegetables wrapped, sweet chilli
Add king prawns or wagyu strips - \$10

SCALLOPS  24
Seared and served with sweet vegetable puree, herbs and micro salad.

GRILLED KING PRAWNS  24
Marinated king prawns with spicy herb sauce.

BEEF CARPACCIO  23
Thinly sliced fine beef fillet topped with herbs, parmesan, balsamic reduction.

SPICY SALMON TARTARE  25
Crispy rice, tobiko and fresh herbs.

SEAFOOD SAGANAKI 26
Seafood baked with tomato sauce and , gruyere with grilled garlic bread.

ENTREE FAVOURITES 46
Calamari, grilled prawns, chicken ribs and lamb ribs.

OYSTERS

Natural  34/65
Tobiko and Mignonette

Kilpatrick  38/74
Baked, with sausage & Kilpatrick sauce.

Butchers way  40/80
Baked with garlic butter, wagyu strips .



KIDS MENU

MAC AND CHEESE 16
Macaroni with cheesy creamy sauce.

CALAMARI 16
With chips

SPAGETTI BOLOGNAISE 18
Topped with parmesan.

STEAK 150G 18
With chips or salad.

CHICKEN TENDERS 16
With chips.

BANGAS AND MASH 18
sausages with creamy mash.



GLUTEN FREE



VEGAN



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**Explore the rich
tradition behind
every cut**

We take pride in serving the premium steaks in Melbourne, offering an unrivaled dining experience for steak enthusiasts.

we offer a selection of premium steaks, all sourced from local farms and expertly prepared to highlight their natural flavors. Each steak is aged to perfection, ensuring every bite delivers exceptional tenderness and rich taste.

At Butcher's Prime lies a celebration of craftsmanship, where your cut is a testament to time-honored techniques, bold flavors, and the ultimate indulgence for true meat lovers."

STEAK
Culture

Steak Concept

Butcher's Prime



Fresh of the butcher

We serve only the finest, freshly sourced steaks from local butchers. Each cut is hand-selected for quality and flavor, ensuring that every bite is a delight. Experience the passion and precision of our steaks, where freshness makes all the difference. Your perfect steak is just a visit away!

Chargrilled to perfection

Our steaks are chargrilled to perfection, unlocking their full flavor potential while ensuring a mouthwatering experience with every bite. Our expert chefs use high-quality cuts and precise cooking techniques to create that coveted crust—an irresistible combination of smoky, savory goodness and juicy tenderness.



Select your favourite cut.

Ribeye / Scotch: Bold and juicy with rich marbling; best at medium-rare.

Eye fillet: Tender and buttery smooth; ideal at rare to medium-rare.

Rump: Lean and satisfying with a hearty bite; perfect at medium-rare.

Wagyu: Rich and indulgent with exceptional marbling; best at medium-rare.

Porterhouse: Flavorful strip; ideal at medium-rare to medium.

Dry- aged: dry-aged steak offers unmatched tenderness and rich, bold flavors; best enjoyed medium-rare to medium.

Tomahawk: Big and bold ribeye on the bone; best served medium-rare to medium.

Cooking temperature

Rare (120°F / 49°C)

A cool red center with a soft texture.

Medium-Rare (130°F / 54°C)

A warm red center with slight firmness.

Medium (140°F / 60°C)

A warm pink center, slightly more firm with balanced juiciness.

Medium-Well (150°F / 66°C)

A light pink center, firmer texture.

Well-Done (160°F / 71°C)

Fully cooked through, brown center, firm and less juicy.



BUTCHER'S STEAK COLLECTION

All steaks are Chargrilled, served with one complementary side, chips or salad or mash.

ANGUS CUTS

PORTERHOUSE 300 g 4 8
MB 3+ Great Southern , SA

SCOTCH FILLET 300g 5 6
MB 3+ Great Southern, SA

EYE FILLET 220 g 5 5
MB 3+ O'connors, VIC

RIB EYE 400 g 7 8
MB 4+ Collinson & co, SA

TASSIE ANGUS SCOTCH 400 g 8 8
MB 5+ Cape Grim, Tasmania

TOMAHAWK 1.3 KG 18 9
MB 3+ O'connors, VIC

PREMIUM CUTS

WAGYU RUMP 250 g 5 1
MB 6+ Rangers Valley, NSW

WAGYU SCOTCH 300 g 9 5
MB 9+ Rangers Valley, NSW

BLACK ANGUS STRIPLOIN 400 g 8 4
MB 5+ Jack's Creek, VIC

WAGYU STRIPLOIN 450 g 15 8
MB 9+ Stone Axe, WA

DRY AGED RIB EYE 500 g 12 8
28 days aged by Global Meats (VIC)

WAGYU SCOTCH 500g 16 8
MB 9+ Rangers Valley, NSW

SAUCES (On side)

Red wine jus | Mushroom Cream | Creamy Peppercon | Chimmichuri - 3

Cowboy Butter | House Chilli | Blue Cheese Butter | Truffle mayo - 4

SIDES

MAC & CHEESE 16

SEASONAL VEG 15

CHIPS 12

ONION RINGS 14

SURF & TURF 16

GREEK SALAD 16

SWEET POTATO WEDGES 16

RICE 5

CREAMY MASH 11

BUTTERED CORN 12

ROASTED CHAT POATAOTES 10

GLAZED BRUSSEL SPROUT & CARROTS 16

CHILLED POTATO SALAD 16

MUSHROOM TRUFFLE & THYME 16

MAINS

Meals can be adjusted to your needs, please ask our friendly staff for options.

KANGAROO LOIN  **45**
250g, mediterranean salad and creamy pepper sauce.

LAMB RUMP  **44**
250g, sweet vegetable mash, dutch carrots, wilted spinach, lamb madeira sauce.

PORTUGUESE SPATCHCOCK  **45**
Whole organic chicken marinated with Portugese spices served with warm glazed vegetables.

BUSHMAN SHANK  **45**
Braised saucy shanks, creamy potato mash with beans and asparagus.

BEEF RIBS  **46**
Smoked with Texas dry rub ,finished with a sweet, caramelized glaze, served with spicy coleslaw and buttered chat potatoes

ATLANTIC SALMON  **39**
Seared salmon served with finely julienned crunchy vegetables tossed with fresh herbs and creamy Asian dressing.

MUSSELS  **42**
Cooked in chilli, tomato sauce served with charred sourdough.

RED SEAFOOD MIX  **45**
Spicy blend of seafood and vegetables with rich Thai red spiced coconut cream served with rice.

SEAFOOD PASTA | RISSOTO **36**
Choice of Creamy or Napoli sauce base.

MUSHROOM RISSOTO   **28**
Creamy mushroom and pea rissoto



CRAVING SOMETHING SWEET?

PLEASE ASK OUR FRIENDLY STAFF FOR TODAY'S DESSERT MENU!



GLUTEN FREE



VEGAN

SHARE-PLATES

Meals can be adjusted to your needs, please ask our friendly staff for options.

MIX PLATTER FOR 1

75

250 gm Butcher's Cut, Sausage, Lamb Ribs, Calamari, fried egg, chips, salad and choice of a sauce.

BUTCHERS PLATE FOR 2

170

300 gm scotch, king prawns, beef ribs, lamb rump, chicken ribs, mash, salad and any 2 sauces.

PRIME BOARD FOR 3-4

350

600 gm wagyu scotch, 300 gm porterhouse, whole spatchcock, beef ribs, kangaroo loin, prawns, sausages, roast vegetables, bread, salad and any 3 sauces.

ROYAL STEAK PLATTER 5-6

550

1.3 kg tomahawk, 600 gm wagyu scotch, 500 gm dry-aged striploin, 500 gm tassie scotch served with onion rings, mashed potatoes, mac and cheese, greek salad, chips and 4 sauces.



GLUTEN FREE



VEGAN



STEAK NIGHT

EVERY TUESDAY 5:00PM - 10:00 PM

CHAR-GRILLED AND DELICIOUS.
TENDER CUTS OF QUALITY MEATS
COOKED TO PERFECTION.

20% OFF ALL STEAKS

RESERVATIONS RECOMMENDED!

42, NEWQUAY PROM, DOCKLANDS
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Here is a new concept of VIBE DINING !

Dining is about connection and atmosphere at Butcher's Prime. Our vibe dining concept invites friends and family to enjoy expertly crafted meals in a warm setting, creating unforgettable moments with tailored menus and attentive service for gatherings of any size. We look forward to welcoming you for a truly enjoyable dining experience!

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we aim to create a home-like experience, where every guest feels comfortable, welcomed, and valued throughout their dining journey.



Let us help you celebrate any special occasion!

Got a special event coming up? Whether it's a BIRTHDAY, CHRISTMAS PARTY, STAFF MEETING, DATE NIGHT or just a casual LUNCH & DINNER, we're here to help you make it unforgettable. We offer a range of event packages to suit any occasion, so you can relax and enjoy the moment while we take care of the details.

Let us add that extra touch to make your day truly special!

Our premium dining and drinking package is perfect for hosting and entertainment. It's five-stars: spot-on hospitality and the ultimate in service, design and quality. A full food-grazing and premium-drinks package to keep the energy levels high, and the mood as elevated as the space itself.





HUMANE TREATMENT OF ANIMALS

All animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

IN AUSTRALIA, treating livestock humanely means:

Providing pain mitigation during unavoidable aversive procedures.

Ensuring all livestock are getting the right nutrition, especially when pregnant.

Keeping livestock calm with low-stress handling
Treating livestock with respect at slaughter in a way that means they do not suffer unreasonable or unnecessary pain or distress.

Pursuing non-invasive replacements for surgical procedures.



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