

BUTCHER'S PRIME

SMALL PLATES

CRISPY CALAMARI 	18	GARLIC BREAD	12	SMOKEY LAMB RIBS 	22
Dusted with spiced flour, Mint tartare.		Turkish loaf baked with garlic butter and herbs.		Sticky cumin glazed ribs with pepper sauce.	
SOUTHERN CHICKEN RIBS 	21	GARLIC & CHEESE BREAD	15	TRIO OF SAUSAGE 	26
Dusted with spiced flour, chilli mayo.		Garlic ,herbs and Caboolture mozzarella.		Chicken & chives, Lamb & rosemary and Wagyu beef	
PRIME SPICED FRIES  	18	RICE PAPER ROLLS  	12	BEEF CARPACCIO 	23
House seasoned with house made sauce.		Fresh crunchy vegetables wrapped, sweet chilli Add king prawns or wagyu strips - \$12		Thinly sliced fine beef fillet topped with herbs, parmesan, balsamic reduction.	
DUO OF DIPS	18	SCALLOPS 	26	SEAFOOD SAGANAKI	28
Please ask for options .		Seared and served with sweet vegetable puree, herbs and micro salad.		Seafood baked with tomato sauce, gruyere with garlic bread.	
SPICY SALMON TARTARE 	25	GRILLED KING PRAWNS 	24	ENTREE FAVOURITES 	46
Crispy rice, tobiko and fresh herbs.		Charred king prawns with spicy herb sauce.		Calamari, grilled prawns, chicken ribs and lamb ribs.	

OYSTERS

Rockefeller
Tobiko and Mignonette

34/ 65

Kilpatrick
Baked, with sausage & Kilpatrick sauce.

38/74

Butchers way
Baked with garlic butter, wagyu strips .

40/80

KIDS MENU

MAC AND CHEESE Macaroni with cheesy creamy sauce.	18	STEAK 150G With chips or salad.	18	CHICKEN TENDERS With chips.	16
BANGAS AND MASH Sausages with creamy mash.	18	CALAMARI with chips.	16	BEEF BOLOGNAISE Topped with parmesan.	18 / 32

BUTCHER'S STEAK COLLECTION



MOST OF OUR MEAT IS GRASS - FED AND RAISED WITHOUT ADDED HERMONES OR ANTIBIOTICS

PORTERHOUSE MB 3+ , VICTORIA	300 g	48	WAGYU RUMP MB 6+ Rangers Valley, NSW	250 g	51	WAGYU SCOTCH MB 9+ Rangers Valley, NSW	500 g	168
SCOTCH FILLET MB 3+ VICTORIA	300g	58	WAGYU SCOTCH MB 9+ Rangers Valley, NSW	300 g	95	AGED RIB EYE MB 3+ O'connors, VIC	500g	128
EYE FILLET MB 3+ O'connors, VIC	220 g	55	BLACK ANGUS STRIPLOIN MB 5+ VICTORIA	400 g	84	TOMAHAWK MB 3+ O'connors, VIC	1.3 KG	189
RIB EYE MB 4+ Collinson & co, SA	400 g	78	TASSIE ANGUS SCOTCH MB 5+ Cape Grim, Tasmania	400 g	88	WAGYU STRIPLOIN MB9+ Full Blood, SA	450 g	228

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

SAUCES

RED WINE JUS 	MUSHROOM CREAM 	CREAMY PEPPERCON 	CHIMMICHURI -	3
COWBOY BUTTER 	HOUSE CHILLI 	BLUE CHEESE BUTTER 	TRUFFLE MAYO -	4

SIDES

RICE  	5	CHIPS 	12	CAPRESE SALAD 	18
CREAMY MASH 	14	SEASONAL VEG  	15	MUSHROOM TRUFFLE & PARMESAN	18
BUTTERED CORN  	15	MAC & CHEESE	18	GREEK SALAD  	16
ROASTED CHAT POATAOTES  	12	ONION RINGS 	15	SWEET POTATO WEDGES  	18
GLAZED BRUSSEL SPROUT & CARROTS  	16			SURF & TURF 	25

MAINS



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

PORTUGESE SPATCHCOCK 	45	MUSHROOM RISSOTO  	30
Whole organic chicken marinated with Portugese spices served with warm glazed vegetables.		Creamy mushroom and pea rissoto	
KANGAROO LOIN 	45	SEAFOOD PASTA RISSOTO 	36
250g, mediterranean salad and creamy pepper sauce.		Choice of Creamy or Napoli sauce base.	
LAMB RUMP 	44	ATLANTIC SALMON 	42
250g, creamy mash, dutch carrots, wilted spinach, lamb jus.		Seared salmon served with finely julienned crunchy vegetables tossed with fresh herbs and creamy Asian dressing.	
BUSHMAN SHANK 	45	MUSSELS 	45
Braised saucy shanks, creamy potato mash with buttered vegetables.		Cooked in chilli, tomato and wine sauce, garlic bread	
BEEF RIBS 	48	RED SEAFOOD MIX 	45
Smoked with Texas dry rub ,finished with a sweet, caramelized glaze, served with buttered chat potatoes and corn.		Spicy blend of seafood and vegetables with rich Thai red spiced coconut cream served with rice.	

SHARE-PLATES

MIX PLATTER FOR 1	75	BUTCHERS PLATE FOR 2	170	PRIME BOARD FOR 3-4	350	ROYAL STEAK PLATTER 5-6	550
250 gm Butcher's Cut, Sausage, Lamb Ribs, Calamari, chips, salad and choice of a sauce.		300 gm scotch, king prawns, beef ribs, lamb rump, chicken ribs, mash, salad and any 2 sauces.		600 gm wagyu scotch, 300 gm porterhouse, whole spatchcock, beef ribs, kangaroo loin, prawns, sausages, vegetables, bread, salad and any 3 sauces.		1.3 kg tomahawk, 600 gm wagyu scotch, 400 gm dry-aged striploin, 400 gm tassie scotch served with onion rings, mashed potatoes, mac and cheese, greek salad, chips and 4 sauces.	

DESSERT

CRAVING SOMETHING SWEET? PLEASE ASK OUR FRIENDLY STAFF FOR TODAY'S DESSERT MENU



GLUTEN FREE



VEGAN



HALAL

ALL MEALS MAY CONTAIN TRACES OF FOOD ALLERGENS , PLEASE LET OUR STAFF KNOW SO WE ARE CAREFUL PREPARING YOUR ORDER.