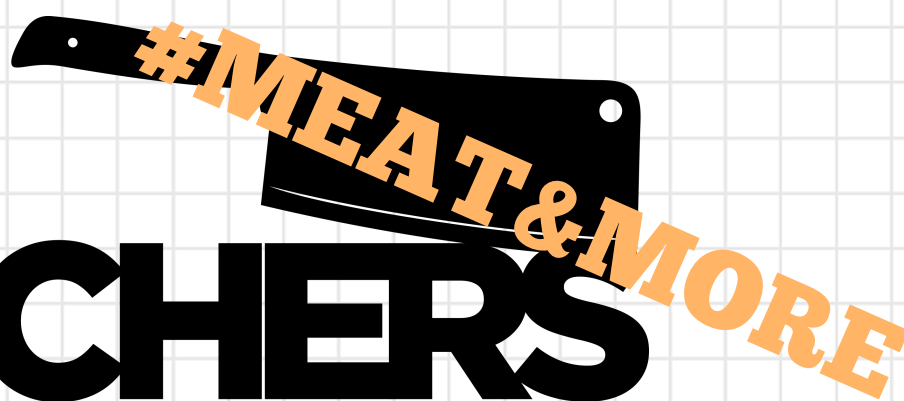


THE BUTCHERS BENCH



SMALL PLATES

BEET AND SHERRY CREAM (VEG/GF) <i>PISTACHIO, TRUFFLE OIL, WALNUTS, CHIVES</i>	\$13
TOMATOES AND CHEESE (VEG/GFO) <i>MEDLEY TOMATOES, TRECCIA DI MOZZARELLA, GARLIC CROUTONS, PESTO, OLIVE POWDER</i>	\$19
CAULIFLOWER AND FREEKEH (VEG) <i>ROASTED CAULIFLOWER, SPANISH ONIONS, SPICED YOGURT, SUMAC, CHICKPEAS, FREEKEH, FRESH LEMON</i>	\$18
FRIED PRAWNS - TEMPURA <i>DYNAMITE SAUCE, BLACK SESAME, SCALLION</i>	\$20
STICKY SPICY CHICKEN <i>SPRING ONION, WHITE SESAME, TOGARASHI</i>	\$18
CALAMARI MINI DOGS <i>AMARANTH & QUINOA CRUSTED CALAMARI, JALAPENO MAYO, FURIKAKE</i>	\$20
FLAT BREAD <i>MELTED HALLOUMI, ZATAAR, DRIED CRANBERRIES, NIGELLA SEEDS</i>	\$11

LARGE PLATES

BB FISH DISH <i>MISO GLAZED BARRAMUNDI, SESAME VEGETABLES, GINGER</i>	\$37
HALF A CHOOK FOR ONE <i>HERBED MASH POTATO, SICHIMI DUTCH CARROTS, BROCCOLINI, WILD MUSHROOM SAUCE</i>	\$37
SLICED BELLY OF BIRCHLEY PORK <i>SMOKY ANCHO CHILLI SAUCE, SALSA CREOLE, POLENTA</i>	\$38
BAHARAT SPICED LEAN & MEATY LAMB <i>MOGRABIEH, BURNT CARROTS AND EGGPLANT, PEARL ONIONS, FIVE SPICE YOGHURT, PINENUTS, CRANBERRIES</i>	\$38
QUINOTTO <i>QUINOA, WILD MUSHROOMS, GREEN PEAS, MASCARPONE, FRIED SHALLOTS, FRESH CHIVES</i>	\$33

#MEAT&MORE

\$48PP

TWICE COOKED PORK BELLY, BLACK PUDDING, BEEF SHORT RIB, SPICED LAMB BACKSTRAP, STICKY SPICY CHICKEN
SERVED PLATTER STYLE, STEAK FRIES, CORN ON THE COB, BBQ SAUCE, YAKITORI SAUCE

#ADDMORE

PRAWNS (2PC) - \$10
CALAMARI - \$10
HALLOUMI - \$10

FROM THE GRILL

TASMANIAN SALMON - 180GM	\$36
PASTURE FED RIB EYE 350GM	\$47
PASTURE FED EYE FILLET 200GM	\$45
GRAIN FED STRIPLOIN 300GM	\$40
LAMB BACKSTRAP 200GM	\$35

"SPUD IN A PUD", HOME GROWN ROSEMARY - RED WINE SAUCE/ WILD MUSHROOM SAUCE/ PEPPERCORN SAUCE/ BB BEARNAISE

SIDES

BB GARDEN SALAD (VEG/GF) <i>CUCUMBER, CONFIT CHERRY TOMATOES, OLIVES, ONION, MESCLUN</i>	\$9
CAESAR - ADD SALMON OR CHICKEN (\$6) <i>GARLIC CROUTONS, HARD-BOILED EGG, ANCHOVIES, BACON BITS, CHIVES</i>	\$10
SEASONAL VEGETABLES, EXTRA VIRGIN OLIVE OIL (VEG/GF)	\$12
TOGARASHI FRIES (VEG)	\$9
CORN ON THE COB, SPICY AIOLI (VEG)	\$9
SWEET POTATO FRIES, CAJUN SPICE, SEA SALT (VEG)	\$9

SWEETS

BAILEY'S IRISH CREME BRULEE	\$17
CHOCOLATE FONDANT <i>CHERRY, CREME FRAICHE ICE CREAM</i>	\$17
COCONUT AND LIME PANNA COTTA, PISTACHIOS, BERRIES, PISTACHIOS, BERRIES, LYCHEE SORBET	\$18
THE BUTCHERS BENCH BREAD AND BUTTER PUDDING <i>HONEYCOMB ICE CREAM</i>	\$15
"FERRERO ROCHER" TART <i>HAZELNUT PRALINE ICE CREAM</i>	\$18



#meat&more

THE

BUTCHERS

BENCH

