

THE BUTCHER BAKER

DINNER

our dinner menu is served from 5pm-9pm thur - sat

marinated olives	10
sourdough, brown whipped butter - 1pc	4.5
chicken liver, paris-brest, onion jam - 1pc	16
kibbeh, tomato passata, chili oi - 1pc	12
charcuterie	18
wagyu beef tartare, potato latke, smoked sour cream	18
smoked broccolini, grey tahini, manchego crumble	23
barbecued eggplant, black curry, macadamia, sorrel	24
fish crudo, burnt orange, daikon, chardonnay granita	28
crayfish tortellini	46
woodfire organic chicken, saffron, hazelnut, sunflower - half / whole	49 / 69
whole wood fire line caught fish	m/p
dry aged nz beef	m/p
wood-fired potato, sour cream, chives	17
heirloom tomatoes, strawberries, marigold	23
leaf, salad, chardonnay vinaigrette	15
cassava fries, aioli	17

please inform staff of allergies

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DESSERT

our dinner menu is served from 5pm-9pm thur - sat

vanilla panna cotta, strawberries, gin	18
chocolate parfait, lemon grass anglaise	18
affogato amaretto + \$6	14

dessert wine & digestive liqueurs available to pair

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