THE BUTCHER BAKER

BREAKFAST

our breakfast menu is served from 8am-11.30am on weekdays

sourdough toast, whipped butter, salt river garden preserve	12
eggs your way on toast scrambled + \$1	17
granola, greek yoghurt, seasonal fruits	16
brown butter, buckwheat pancake, greek yoghurt, lemon curd	26
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	26
omelette, cured salmon, sour cream, shaved fennel, puffed grain	27
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	29
extra egg poached or fried	4
house made wheat free bread	5
greens / mushroom / avocado	7
bacon	8
HIGH NOON COFFEE	
black white	4.5 / 5
hot chocolate	5.5
mocha	6
house made chai	6
oat soy coconut cream	+ 1
LOVE TEA	
english breakfast french earl grey green	5
australian botanical digestive	5
CHILLED DRINKS	
almighty organic juices	6
antipodes sparkling water 500ml / 1L	10 / 14

THE BUTCHER BAKER

LUNCH

our lunch menu is served from 11.30am on weekdays & from 2pm sundays

marinated olives	10
sourdough, brown whipped butter - 1pc	4.5
cassava fries, aioli	17
charcuterie	18
beef tartare, shiitake, horseradish cream, chives, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, charred asparagus, almond, salsa verde	26
grilled pork chop, smoked tomato, harissa, skordalia	40
risotto, peas, spring onion, savory yeast, pecorino	38
market fish	m/p
heirloom tomatoes, strawberries, mandarin oil, furikake	24
leaf salad, candied walnuts, pomegranate vinaigrette	18
DESSERT	
chocolate parfait, lemon grass anglaise	18
affogato amaretto + \$6	14
dessert wine & digestive liqueurs available to pair	

THE BUTCHER BAKER

BRUNCH / LUNCH

our brunch / lunch menu is served from 8am-2pm on weekends

peach spritz	18
orange juice, l'opera	14
caffè corretto	10
sourdough toast, whipped butter, salt river garden preserve	12
eggs your way on toast scrambled + \$1	17
granola, greek yoghurt, seasonal fruits	16
brown butter, buckwheat pancake, greek yoghurt, lemon curd	26
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	26
omelette, cured salmon, sour cream, shaved fennel, puffed grain	27
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	29
beef tartare, shiitake, horseradish cream, chives, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, charred asparagus, almond, salsa verde	26
grilled pork chop, smoked tomato, harissa, skordalia	40
risotto, peas, spring onion, savory yeast, pecorino	38
market fish	m/p
heirloom tomatoes, strawberries, mandarin oil, furikake	24
leaf salad, candied walnuts, pomegranate vinaigrette	18
cassava fries, aioli	17
charcuterie	18
house made wheat free bread	5
greens / mushroom / avocado	7
bacon	8

brunch cocktails available from 11am please inform staff of allergies