

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, toum, 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

please inform staff of allergies

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
wagyu beef tartare, egg yolk, smoked sour cream, chives, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, charred broccolini, almond, salsa verde	26
kibbeh, tzatziki, tomato passata, fried eggs, mix herbs	28
market fish	m/p
dry aged nz beef	m/p
heirloom tomatoes, strawberries, marigold	23
leaf, salad, chardonnay vinaigrette	15

DESSERT

chocolate parfait, lemon grass anglaise	18
affogato amaretto + \$6	14
house made ice cream	12

dessert wine & digestive liqueurs available to pair

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THE BUTCHER BAKER

BRUNCH / LUNCH

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

grapefruit, rosemary paloma	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, toum, shaved fennel, puffed grain	27
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	29
wagyu beef tartare, egg yolk, smoked sour cream, chives, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, charred broccolini, almond, salsa verde	26
kibbeh, tzatziki, tomato passata, fried eggs, mix herbs	28
market fish	m/p
dry aged nz beef	m/p
heirloom tomatoes, strawberries, marigold	23
leaf, salad, chardonnay vinaigrette	15
charcuterie	18
cassava fries, aioli	17
house made wheat free bread	5
greens / mushroom / avocado	7
bacon	8

*brunch cocktails available from 11am
please inform staff of allergies*