123
VICTORIA ST

MENU

POTTS POINT
SYD

LUNCH & DINNER

PLEASE & THANK YOU LIVENER
Glendalough Gin, Fiorente Elderflower, grapefruit, lychee, lemon, vanilla 22

ROCK OYSTERS | Half Dozen 30 / Dozen 50 GF/DF
Natural OR Leche de tigre granita OR add Scampi caviar +6 per oyster

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Totopos, black bean dip, pickled red onions 15 VEGAN/GF
Ōra King salmon, scampi caviar, coconut aguachile, nasturtium oil 29 GF/DF
Spencer gulf kingfish crudo, blood orange, cucumber, shiso, hibiscus 26 GF/DF
Colombian cheese empanadas, charred habanero orange salsa 24 GF 4 pieces per serve
Queso Fundido – melted cheeses, sweetcorn esquites,
blistered padron peppers, flour tortilla 28 V / GF option / add steak 10
King prawn, pipian mole, pickled red onion, pepitas 13 per piece GF/DF

TACOS Minimum 2 per type
Adobo skirt steak, pickled nopales, queso fresco, chile arbol salsa 10 ea GF
Chicken & kale in salsa verde, brown butter crema 10ea GF
WA octopus, ink mole, lime togarashi 11 ea Nuts/GF/DF

Humpty Doo barramundi, Cloudy Bay storm clams, sea spaghetti, snow peas 39 GF
Seared scallops, garbanzo crema, habanero, salmon roe salsa 37 GF
Duck carnitas, baby beets, pickled radish, claret vinegar 39 GF/DF
Achiote red rice, mushrooms, pickled vege, smoked cashew crema 29 VEGAN/GF/Nuts
Gnocchi, lobster, chipotle dashi, red chile brown butter,
Pacific Harvest Atlantic dulse 46 add Shark Bay scampi MP
240g Full Blood Wagyu 8+ rump cap, koji, fresh salsa verde MP GF/DF

BUTLER'S LAMB BARBACOA
1200g shoulder, slow cooked for 12 hours in adobo & avocado leaf,
white onion, cucumber, olives, soft herbs 78 GF/DF option

VIP STYLE | Served with corn tortillas, selection of house made salsas, pickled jalapeño, limes +14

Cucumber, radicchio, smoked guajillo oil, tahini 15 VEGAN/GF
Eggplant, red chile miso, lime togarashi, pomegranate 16 VEGAN/GF
Asparagus, salsa macha, toasted peanuts 16 Nuts/ VEGAN/GF
Butler spiced fries, guajillo lime mayo 10 V/DF/GF

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Nuts - Contains Nuts
*We're supporting our local community heroes by donating $1 from every barramundi dish to **Wayside Chapel**

GROUP BANQUETS
Min. 4 People ◆ Turn Over For Menu

$79 per person OR **$98 per person**

Groups of 8 or more are required to dine on the banquet menu. Large groups of 8 or more will incur a 10% service fee. Please note: there is a 15% surcharge on all public holidays.

@THEBUTLERSYDNEY #THEBUTLERSYDNEY

123
VICTORIA ST

BANQUETS

POTTS POINT
SYD

SHARED MENUS

PLEASE & THANK YOU LIVENER
Glendalough Gin, Fiorente Elderflower, grapefruit, lychee, lemon, vanilla 22

BUTLER'S BANQUET
- $79 PER PERSON -

Spencer gulf kingfish crudo, blood orange, cucumber, shiso, hibiscus GF/DF

Pan seared sea scallops, garbanzo bean cream, habanero, salmon roe salsa, chickpea cress GF

Chicken & kale taco, salsa verde, brown butter crema GF

Colombian cheese empanadas, charred habanero orange salsa GF

BUTLER'S LAMB BARBACOA
1200g shoulder, slow cooked for 12 hours in adobo & avocado leaf,
white onion, cucumber, olives, soft herbs GF/DF option

Eggplant, pomegranate, red chile miso, lime togarashi VEGAN/GF

Cucumber, raddichio, smoked guajillo oil, tahini VEGAN/GF

ENHANCED BANQUET
- $98 PER PERSON -

Rock oysters, leche de tigre granita GF/DF

Totopos, black bean dip, pickled red onion VEGAN/GF

Ōra King salmon, scampi caviar, coconut aguachile, nasturtium oil GF/DF

Seared scallops, Jerusalem artichoke crema, caviar GF

Adobo skirt steak taco, pickled nopales, queso fresco chile arbol salsa GF

BUTLER'S LAMB BARBACOA
1200g shoulder, slow cooked for 12 hours in adobo & avocado leaf,
white onion, cucumber, olives, soft herbs GF/DF option

Eggplant, red chile miso, lime togarashi, pomegranate VEGAN/GF

Cucumber, raddichio, smoked guajillo oil, tahini VEGAN/GF

Dessert Chef's selection, served to share

Min. 4 People. Required for groups of 8+ guests

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Nuts - Contains Nuts