

THE  
**BUTLER**  
 TO START

BAGUETTE <i>with Mānuka seaweed butter</i>	2pp
HOUSE FRIED TORTILLA CHIPS <i>with our selection of salsas</i> DF/GF/VEGAN	16
ROCK OYSTERS <i>with hibiscus mignonette</i> DF/GF	33 HALF / 70 DOZ
CURED ŌRA KING SALMON <i>with nashi pear, nasturtium &amp; xnipec</i> DF/GF	27
TUNA TARTARE <i>with blood orange, ponzu, shiso &amp; avocado oil</i> DF/GF	27
SCALLOP CEVICHE <i>with coconut, kumato, dulce &amp; wild scampi caviar</i> DF/GF	26
OCTOPUS SALAD <i>with potato, celery, herbs &amp; spiced ancho mayo</i> DF/GF	26

BUTLER'S CRUDO PLATTER FOR TWO	70
<i>½ doz oysters, scallop ceviche &amp; Ōra King salmon</i> DF/GF	
CAVIAR PLATE	79
<i>10g of seasonal caviar with condiments: crème fraîche, chives, salsa ravigote, corn cakes</i>	

VEGETABLES

BEAN & CHEESE EMPANADAS <i>with charred habanero salsa</i> V/GF	24 (3pc)
HEIRLOOM TOMATO <i>with miso, sesame &amp; ancho</i> VEGAN/GF	18
CUCUMBERS <i>with tahini &amp; smoked guajillo oil</i> VEGAN/GF	16
GRILLED BROCCOLINI <i>with pepita &amp; chilli macha</i> VEGAN/GF	15
ACHIOTE RED RICE <i>with pickled mushrooms, cashew cream &amp; peas</i> N/VEGAN/GF	21
SHOESTRING FRIES <i>with guajillo mayo</i> V/DF/GF	11

TOSTADAS & TACOS

*Minimum 2pcs*

SHAVED SQUASH TOSTADA <i>with asparagus, mint &amp; buffalo mozzarella</i> V/GF	11ea
SCALLOP TOSTADA <i>with avocado, cucumber &amp; spicy peanut oil</i> DF/GF/N	12ea
CRISPY CALAMARI TOSTADA <i>with chile arbol, lime &amp; mayo</i> DF/GF	11ea
MASA TEMPURA HUMPTY DOO BARRA TACO <i>with slaw, verde &amp; salsa ravigote</i> DF/GF	12ea

SEAFOOD

SEARED SCALLOPS <i>with yellow mole &amp; sweetcorn</i> DF/GF	37
SAUTÉED CUTTLEFISH <i>with pork sangrita, guajillo &amp; lime</i> DF	32
LOBSTER SCRAMBLED EGGS <i>with chipotle dashi, chives &amp; flour tortilla</i>	42
KING PRAWNS <i>with chintexle &amp; red chilli brown butter</i> GF	48
CORAL TROUT <i>with mussels, saffron butter, zucchini blossom &amp; snow pea</i> GF	49
BUTTERFLIED NZ PINK SNAPPER DIVORCIADOS <i>with red &amp; green salsas</i> DF/GF	59

MEAT

CONFIT DUCK CARNITAS * <i>with radish, salsa negra, baby cos &amp; warm tortilla</i> DF/GF/N	38
** \$1 from every plate sold supports our local community heroes at Wayside Chapel	
250G, MB8+ WESTHOLME WAGYU RUMP CAP <i>with koji &amp; fresh salsa verde</i> DF/GF	89
500G, MB3+ DRY AGED BONE IN SIRLOIN <i>with our salsas</i> DF/GF/N	110
LAMB BARBACOA <i>with sumac onions, cucumber, yoghurt &amp; habanero salsa</i> DFO/GF	55/78

SALSA & TORTILLA

VIP STYLE ADD ON <i>selection of fresh salsas, warm corn tortilla (Great for turning any meal into a taco feast)</i> GF	18
CORN TORTILLA PACK GF	9
FLOUR TORTILLA PACK	6
EXTRA SALSA <i>Pico de gallo, chipotle tomatillo, salsa verde, habanero, chile arbol, cashew crema, pepita chile macha</i> V/DF/GF/N	2.5ea

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | N - CONTAINS NUTS

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.

# THE BUTLER

## THE BUTLER'S BANQUET

\$79pp ♦ Min. 2 people

BAGUETTE *with Mānuka smoked seaweed butter* **V**  
TUNA TARTARE *with blood orange, ponzu, shiso & avocado oil* **DF/GF**  
HEIRLOOM TOMATO *with miso, sesame & ancho* **VEGAN/GF**  
BLACK BEAN & FOUR CHEESE EMPANADAS *with charred habanero salsa* **V/GF**  
SEARED SCALLOPS *with yellow mole & sweetcorn* **DF/GF**  
LAMB BARBACOA **DFO/GF**  
CUCUMBER *with tahini & guajillo oil* **VEGAN/GF**  
SHOESTRING FRIES *with guajillo mayo* **V/DF/GF**

## ENHANCED BANQUET

\$98pp ♦ Min. 4 people

ROCK OYSTERS *with hibiscus mignonette* **DF/GF**  
CURED ŌRA KING SALMON *with nashi pear, nasturtium & xnipec* **DF/GF**  
HOUSE FRIED TORTILLA CHIPS *with pepita chile macha* **DF/GF/VEGAN**  
KING PRAWNS *with chintexle & red chilli brown butter* **GF**  
SEARED SCALLOPS *with saffron, zucchini blossom, snow pea & caviar* **GF**  
HEIRLOOM TOMATO *with miso, sesame & ancho* **VEGAN/GF**  
DRY AGED SIRLOIN *with adobo, koji & fresh salsa verde* **DF/GF**  
SERVED VIP STYLE warm tortilla & selection of house made salsa  
CUCUMBER *with tahini & smoked guajillo oil* **VEGAN/GF**  
SHOESTRING FRIES *with guajillo mayo* **V/DF/GF**  
DESSERT *with chef's selection to share*



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