

THE  
BUTLER  
TO START

A.P SOURDOUGH <i>with Mānuka seaweed butter</i> <b>V</b>	4pp
HOUSE FRIED TORTILLA CHIPS <i>with our selection of salsas</i> <b>GF/DF/VG</b>	16
ROCK OYSTERS <i>with hibiscus granita</i> <b>GF/DF (AU)</b>	39 HALF / 75 DOZ
TUNA TARTARE <i>with avocado, smoked ponzu, watermelon &amp; bubu arare</i> <b>GF/DF (AU)</b>	27
SNAPPER CRUDO <i>with sour yuzu dressing, jicama, scampi caviar</i> <b>(NZ/AU)</b>	28
HOMEMADE GREEN CHORIZO <i>with aji verde sauce</i> <b>GF/DFO</b>	28 (3pc)

BUTLER'S CRUDO PLATTER FOR TWO	89
<i>Rock Oysters (4pc), Tuna Tartare, Ōra King Salmon Tostadita with spicy peanut oil (2pc), Tiger Prawns with smoked sangrita (2pc)</i> <b>(NZ/AU)</b>	
CAVIAR PLATE <i>choice of 15g or 30g - served with seasonal condiments</i>	MP

VEGETABLES

TOSTADAS

EMPANADAS	28 (3pc)	(MINIMUM 2pc PER TYPE)	
<i>with mushroom, corn truffle, cheeses &amp; habanero</i> <b>GF/V</b>			
GRILLED ASPARAGUS	17	SWEETCORN	11ea
<i>with karkalla, finger lime &amp; green mole</i> <b>GF/VG</b>		<i>with saffron, roast garlic mayo &amp; Parmigiano-Reggiano</i> <b>GF/VO</b>	
GREEN RICE	24	ŌRA KING SALMON	13ea
<i>with padron peppers &amp; kale pepita pesto</i> <b>GF/VG</b>		<i>with avocado, spicy peanut oil, cucumber</i> <b>GF/DF (NZ)</b>	
CUCUMBERS	16	WA OCTOPUS	12ea
<i>with tahini &amp; smoked guajillo oil</i> <b>GF/VG</b>		<i>with celery &amp; spiced ancho mayo</i> <b>GF/DF (AU)</b>	
HEIRLOOM TOMATOES	18	CRISPY CALAMARI	11ea
<i>with miso, sesame &amp; ancho</i> <b>GF/VG</b>		<i>with chile arbol, lime &amp; mayo</i> <b>GF/DF (I)</b>	
SHOESTRING FRIES	11		
<i>with guajillo mayo</i> <b>GF/DF/V</b>			

SEAFOOD

MEAT

HUMPTY DOO BARRAMUNDI	40	CONFIT DUCK CARNITAS	40
<i>with bisque, fregola, salmon roe &amp; soft herbs</i> <b>(AU)</b>		<i>with blood orange, pickled radish &amp; hibiscus vincotto glaze</i> <b>GF/DF</b>	
SAUTÉED CUTTLEFISH	35	ACHIOTE CHICKEN	38
<i>with pork sangrita, guajillo &amp; lime</i> <b>DF/GFO (AU)</b>		<i>with pineapple crema, xnipec &amp; fresh verde</i>	
HAND CUT INK TAGLIATELLE	58	250G WESTHOLME WAGYU RUMP CAP MB6+	79
<i>with WA lobster, clams, chipotle morita &amp; chives</i> <b>(AU/NZ)</b>		<i>with local oyster mushrooms, pastrami spices &amp; upland cress</i> <b>GF/DF</b>	
KING PRAWNS	48	LAMB BARBACOA	58/85
<i>with chintexle &amp; red chilli brown butter</i> <b>GF (AU)</b>		<i>with sumac onions, cucumber, yoghurt &amp; habanero salsa</i> <b>GF/DFO</b>	

SALSA & TORTILLA

VIP STYLE ADD ON <i>selection of fresh salsas, warm corn tortilla (Great for turning any meal into a taco feast)</i> <b>GF</b>	21
CORN TORTILLA PACK <b>GF</b>	11
FLOUR TORTILLA PACK	9
EXTRA SALSA <i>Pico de gallo, habanero chipotle, salsa verde, chile arbol, pepita chile macha</i> <b>GF/DF/V</b>	2.5ea

GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE | DFO DAIRY FREE OPTION | VG VEGAN | V VEGETARIAN | VO VEGETARIAN OPTION  
SEAFOOD ORIGINS: (AU) AUSTRALIA | (NZ) NEW ZEALAND | (I) IMPORTED

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

**Please inform our team if you have any allergies so they can guide you through the dietary options on our menu.**

While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.

Groups of 8 or more are required to dine on the banquet menu and 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

- A.P SOURDOUGH with Mānuka seaweed butter v
- TUNA TARTARE with avocado, smoked ponzu, watermelon & bubu arare GF/DF (AU)
- HEIRLOOM TOMATOES with miso, sesame & ancho GF/VG
- HOMEMADE GREEN CHORIZO with aji verde sauce GF/DFO
- EMPANADA with mushroom, corn truffle, cheeses & habanero GF/V
- LAMB BARBACOA GF/DFO
- CUCUMBERS with tahini & smoked guajillo oil GF/VG
- SHOESTRING FRIES with guajillo mayo GF/DF/V

ENHANCED BANQUET

\$98pp ♦ Min. 4 people

- SNAPPER CRUDO with sour yuzu dressing, jicama, scampi caviar (NZ/AU)
- ROCK OYSTERS with hibiscus granita GF/DF (AU)
- HOUSE FRIED TORTILLA CHIPS with pepita chile macha GF/DF/VG
- SAUTÉED CUTTLEFISH with pork sangrita, guajillo & lime DF/GFO (AU)
- KING PRAWNS with chintexle & red chilli brown butter GF (AU)
- HEIRLOOM TOMATOES with miso, sesame & ancho GF/VG
- DRY AGED SIRLOIN with adobo, koji & fresh salsa verde GF/DF
- SERVED VIP STYLE warm tortilla & selection of house made salsa
- CUCUMBER with tahini & smoked guajillo oil GF/VG
- SHOESTRING FRIES with guajillo mayo GF/DF/V
- DESSERT with chef’s selection to share



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