

THE BUTLER TO START

A.P SOURDOUGH <i>with Mānuka seaweed butter</i> v	4pp
HOUSE FRIED TORTILLA CHIPS <i>with our selection of salsas</i> GF/DF/VG	18
ROCK OYSTERS <i>with hibiscus granita</i> GF/DF (AU)	39 HALF / 75 DOZ
TUNA TARTARE <i>with avocado, smoked ponzu, watermelon & bubu arare</i> GF/DF (AU)	27
SNAPPER CRUDO <i>with sour yuzu dressing, jicama, scampi caviar</i> (NZ/AU)	28
HOMEMADE GREEN CHORIZO <i>with aji verde sauce</i> GF/DFO	28 (3pc)

BUTLER'S CRUDO PLATTER FOR TWO

89

Rock Oysters (4pc), Tuna Tartare, Ōra King Salmon Tostadita with spicy peanut oil (2pc), Tiger Prawns with smoked sangrita (2pc) **(NZ/AU)**

VEGETABLES

TOSTADAS

EMPANADAS <i>with mushroom, corn truffle, cheeses & habanero</i> GF/V	28 (3pc)
GRILLED BROCCOLINI <i>with karkalla, finger lime & green mole</i> GF/VG	17
GREEN RICE <i>with padron peppers & kale pepita pesto</i> GF/VG	25
CUCUMBERS <i>with tahini & smoked guajillo oil</i> GF/VG	16
HEIRLOOM TOMATOES <i>with miso, sesame & ancho</i> GF/VG	18
SHOESTRING FRIES <i>with guajillo mayo</i> GF/DF/V	11

(MINIMUM 2pc PER TYPE)

SWEETCORN <i>with saffron, roast garlic mayo & Parmigiano-Reggiano</i> GF/VO	11ea
ŌRA KING SALMON <i>with avocado, spicy peanut oil, cucumber</i> GF/DF (NZ)	14ea
WA OCTOPUS SALAD <i>with celery & spiced ancho mayo</i> GF/DF (AU)	12ea
CRISPY CALAMARI <i>with chile arbol, lime & mayo</i> GF/DF (I)	11ea

SEAFOOD

MEAT

HUMPTY DOO BARRAMUNDI <i>with bisque, fregola, salmon roe & soft herbs</i> (AU)	42
SAUTÉED CUTTLEFISH <i>with pork sangrita, guajillo & lime</i> DF/GFO (AU)	37
HAND CUT INK TAGLIATELLE <i>with WA lobster, clams, chipotle morita & chives</i> (AU/NZ)	58
KING PRAWNS <i>with chintexle & red chilli brown butter</i> GF (AU)	48

CONFIT DUCK CARNITAS <i>with blood orange, pickled radish & hibiscus vincotto glaze</i> GF/DF	42
ACHIOTE CHICKEN <i>with pineapple crema, xnipec & fresh verde</i>	38
JACK'S CREEKS DRY AGED SIRLOIN <i>marinated in koji, with Mānuka seaweed butter & yuzu kosho</i> GF/DFO	73 / 108
LAMB BARBACOA <i>with sumac onions, cucumber, yoghurt & habanero salsa</i> GF/DFO	62 / 85

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	19
CORN TORTILLA PACK GF	12
FLOUR TORTILLA PACK	10
EXTRA SALSA <i>Pico de gallo, habanero chipotle, salsa verde, chile arbol, pepita chile macha</i> GF/DF/V	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

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

Our menu contains allergens. 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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