

THE BUTLER

TO START

A.P SOURDOUGH <i>with koji seaweed butter</i> v	4pp
HOUSE FRIED TORTILLA CHIPS <i>with our selection of salsas</i> GF/VG	18
OYSTERS <i>with hibiscus & shiso mignonette</i> GF/DF (AU)	39 HALF / 75 DOZ
SNAPPER CEVICHE <i>with coconut, sumac, curry leaf & salmon roe</i> GF/DF (NZ)	27
BUFFALO MOZZARELLA <i>with heirloom tomato & red chile miso</i> v	26
HOMEMADE GREEN CHORIZO <i>with aji verde sauce</i> GF/DFO	28 (3pc)
CONFIT DUCK FLAUTAS <i>with salsa negra, sesame & xnipec</i> GF/DF	34 (3pc)
EMPANADAS <i>with slow cooked Westholme Wagyu brisket, mozzarella & adobo jus</i>	32 (3pc)

THE BUTLER'S CRUDO PLATTER FOR TWO 89

INCLUDES:

- ◊ OYSTERS (4pc) *with hibiscus & shiso mignonette* GF/DF (AU)
- ◊ ŌRA KING SALMON TOSTADITA (2pc) *with avocado, spicy peanut oil & cucumber* GF/DF (NZ)
- ◊ TIGER PRAWNS *with smoked tomato sangrita* GF/DF (AU)
- ◊ SNAPPER CEVICHE *with coconut, sumac, curry leaf & salmon roe* GF/DF (NZ)

VEGETABLES

CHILLED GREEN BEANS <i>with pepita sesame crunch & avocado</i> GF/VG	16
CUCUMBERS <i>with white balsamic, tahini & togarashi</i> GF/VG	16
GRILLED BROCCOLINI <i>with karkalla, finger lime & green mole</i> GF/VG	17
GREEN RICE <i>with shishito peppers & kale pepita pesto</i> GF/VG	25
SHOESTRING FRIES <i>with guajillo mayo</i> GF/DF/V	11

TOSTADAS

(MINIMUM 2pc PER TYPE)

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

SEAFOOD

HUMPTY DOO BARRAMUNDI (250g) <i>Veracruz-style, with tomato, olive & capers</i> GF/DF (AU)	45
SAUTÉED CUTTLEFISH <i>with pork sangrita, guajillo & lime</i> DF/GFO (AU)	37
GRILLED OCTOPUS <i>with celery, sea herbs, conga potato & almond mole</i> GF/DF (AU)	39
KING PRAWNS <i>with chintexle & red chilli brown butter</i> GF (AU)	48

MEAT

ACHIOTE CHICKEN <i>with pineapple crema & fresh salsa verde</i>	38
JACK'S CREEK BONE-IN DRY AGED SIRLOIN <i>with koji seaweed butter & yuzu koshō</i> GF/DFO	75 / 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 | VGO - VEGAN OPTION | 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 koji seaweed butter* **V**
BUFFALO MOZZARELLA *with heirloom tomato & red chile miso* **V**

HOMEMADE GREEN CHORIZO *with aji verde sauce* **GF/DFO**
EMPANADA *with mushroom, corn truffle, cheeses & habanero* **GF/V**

LAMB BARBACOA **GF/DFO**
SERVED VIP STYLE with warm tortillas & a selection of house-made salsa

CUCUMBERS *with white balsamic, tahini & togarashi* **GF/VG**

SHOESTRING FRIES *with guajillo mayo* **GF/DF/V**

ENHANCED BANQUET

\$98pp ♦ Min. 4 people

HOUSE FRIED TORTILLA CHIPS *with our selection of salsas* **GF/VG**
OYSTERS *with hibiscus & shiso mignonette* **GF/DF (AU)**
SNAPPER CEVICHE *with coconut, sumac, curry leaf & salmon roe* **GF/DF (NZ)**

KING PRAWNS *with chintexle & red chilli brown butter* **GF (AU)**
SAUTÉED CUTTLEFISH *with pork sangrita, guajillo & lime* **DF/GFO (AU)**
A.P SOURDOUGH *with koji seaweed butter* **V**

JACK'S CREEK BONE-IN DRY AGED SIRLOIN **GF/DF**
SERVED VIP STYLE with warm tortillas & a selection of house-made salsa

SHOESTRING FRIES *with guajillo mayo* **GF/DF/V**
CUCUMBERS *with white balsamic, tahini & togarashi* **GF/VG**

DESSERT *Chef's selection, to share*



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