

# 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 &amp; shiso mignonette</i> GF/DF (A)	39 HALF / 75 DOZ
YELLOWFIN TUNA CEVICHE <i>with coconut, sumac, curry leaf &amp; salmon roe</i> GF/DF (A)	27
BUFFALO MOZZARELLA <i>with heirloom tomato &amp; 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 &amp; xnipec</i> GF/DF	34 (3pc)
EMPANADAS <i>with slow cooked Westholme Wagyu brisket, mozzarella &amp; adobo jus</i>	32 (3pc)

### THE BUTLER'S CRUDO PLATTER FOR TWO 89

INCLUDES:

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

### VEGETABLES

CHILLED GREEN BEANS <i>with pepita sesame crunch &amp; avocado</i> GF/VG	16
CUCUMBERS <i>with white balsamic, tahini &amp; togarashi</i> GF/VG	16
CAULIFLOWER <i>flash fried with homemade queso fresco &amp; brown buttered almonds</i> GF/V	17
GREEN RICE <i>with shishito peppers &amp; 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 &amp; Parmigiano-Reggiano</i> GF/VO	12ea
ŌRA KING SALMON <i>with avocado, spicy peanut oil &amp; cucumber</i> GF/DF (I)	14ea
CRISPY CALAMARI <i>with chile arbol, lime &amp; mayo</i> GF/DF (I)	11ea

### SEAFOOD

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

### MEAT

ACHIOTE CHICKEN <i>with pineapple crema &amp; fresh salsa verde</i>	38
JACK'S CREEK BONE-IN DRY AGED SIRLOIN <i>with koji seaweed butter &amp; yuzu koshō</i> GF/DFO	75 / 108
LAMB BARBACOA <i>with sumac onions, cucumber, yoghurt &amp; 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 - (A) AUSTRALIA | (I) IMPORTED | (M) MIXED

**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 (A)

YELLOWFIN TUNA CEVICHE *with coconut, sumac, curry leaf & salmon roe* GF/DF (A)

KING PRAWNS *with chintextle & red chilli brown butter* GF (A)

SAUTÉED CUTTLEFISH *with pork sangrita, guajillo & lime* DF/GFO (A)

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



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