

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 (A)	39 HALF / 75 DOZ
YELLOWFIN TUNA CEVICHE <i>with coconut, sumac, curry leaf & salmon roe</i> GF/DF (A)	27
BUFFALO MOZZARELLA <i>with heirloom tomato & red chile miso</i> GF/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> GF	32 (3pc)

THE BUTLER'S CRUDO PLATTER FOR TWO	89
INCLUDES:	
◊ OYSTERS (4pc) <i>with hibiscus & shiso mignonette</i> GF/DF (A)	
◊ ŌRA KING SALMON TOSTADITA (2pc) <i>with avocado, spicy peanut oil & cucumber</i> GF/DF (I)	
◊ TIGER PRAWNS <i>with smoked tomato sangrita</i> GF/DF (A)	
◊ YELLOWFIN TUNA CEVICHE <i>with coconut, sumac, curry leaf & salmon roe</i> GF/DF (A)	

VEGETABLES

TOSTADAS

CHILLED GREEN BEANS	16	(MINIMUM 2pc PER TYPE)	
<i>with pepita sesame crunch & avocado</i> GF/VG			
CUCUMBERS	16	SWEETCORN	12ea
<i>with white balsamic, tahini & togarashi</i> GF/VG		<i>with saffron, roast garlic mayo & Parmigiano-Reggiano</i> GF/VO	
CAULIFLOWER	17	ŌRA KING SALMON	14ea
<i>flash fried with homemade queso fresco & brown buttered almonds</i> GF/V		<i>with avocado, spicy peanut oil & cucumber</i> GF/DF (I)	
GREEN RICE	25	CRISPY CALAMARI	11ea
<i>with shishito peppers & kale pepita pesto</i> GF/VG		<i>with chile arbol, lime & mayo</i> GF/DF (I)	
SHOESTRING FRIES	11		
<i>with guajillo mayo</i> GF/DF/V			

SEAFOOD

MEAT

HUMPTY DOO BARRAMUNDI (250g)	45	ACHIOTE CHICKEN	38
<i>Veracruz-style, with tomato, olive & capers</i> GF/DF (A)		<i>with pineapple crema & fresh salsa verde</i>	
SAUTÉED CUTTLEFISH	37	JACK'S CREEK BONE-IN	75 / 108
<i>with pork sangrita, guajillo & lime</i> DF/GFO (A)		DRY AGED SIRLOIN	
GRILLED OCTOPUS	39	<i>with koji seaweed butter & yuzu kosho</i> GF/DFO	
<i>with celery, sea herbs, conga potato & almond mole</i> GF/DF (A)		LAMB BARBACOA	65 / 85
KING PRAWNS	48	<i>with sumac onions, cucumber, yoghurt & habanero salsa</i> GF/DFO	
<i>with chintextle & red chilli brown butter</i> GF (A)			

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* GF/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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