

THE BUTCHER BAKER

BREAKFAST

our breakfast menu is served from 8am-11.30am on weekdays

sourdough toast, whipped butter, salt river garden preserve	13
eggs your way on toast scrambled +1	17
oat porridge, poached apple, pepitas, rosehip syrup	22
maple roasted granola, chia seeds, rhubarb, greek yoghurt	18
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	32
pastrami croque madame, greyere cheese, mustard, fried egg, sourdough	28
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	28
buckwheat pancake, brown butter, greek yoghurt, lemon curd	27
extra egg poached or fried	4.5
house made wheat free bread	5.5
greens / mushroom	8
avocado	7
bacon	8.5
haloumi / greyere	10

HIGH NOON COFFEE

black white	5 / 5.5
hot chocolate mocha	6
house made chai	7
oat almond cream	+ 1

LOVE TEA

english breakfast french earl grey green digestive	5.5
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CHILLED DRINKS

almighty organic juices	9
everybody's cola kombucha	8
good sh*t ginger soda	12
oravida sparkling water 800ml	12

THE BUTCHER BAKER

LUNCH

our lunch menu is served from 11.30am on weekdays & from 2pm sundays

marinated olives	10
sourdough, brown butter - 1pc	5
charcuterie	18
line caught market fish	m/p
dry aged nz beef	m/p
agria gnocchi, brown butter sage, pangrattato	36
smoked fish pie, aligot, chives, fennel	32
beef tartare, smoked sour cream, cured yolk, chives, sourdough	28
organic chicken schnitzel, gribiche, mixed herbs, lemon wedge	33
panisse, oyster mushroom, pine nut, porcine crumble, poached egg	27
leaf salad, house vinaigrette	19
brussel sprouts, chicken skin, caramelised whey, pickled mustard	22
flamed halloumi cheese, salt river honey, oregano	21
cassava fries, aioli	18

DESSERT

affogato amaretto + \$9	14
housemade ice cream	12
housemade sweet pastries - <i>see staff for options</i>	

dessert wine & digestive liqueurs available to pair

THE BUTCHER BAKER

BRUNCH

our brunch / lunch menu is served from 8am-2pm on weekends

brunch cocktails

orange juice, l'opera	16
caffè corretto	13

sourdough toast, whipped butter, salt river garden preserve	13
eggs your way on toast scrambled +1	17
oat porridge, poached apple, pepitas, rosehip syrup	22
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	32
pastrami croque madame, greyere cheese, mustard, fried egg, sourdough	28
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	28
buckwheat pancake, brown butter, greek yoghurt, lemon curd	27

line caught market fish	m/p
dry aged nz beef	m/p
agria gnocchi, brown butter sage, pangrattato	36
smoked fish pie, aligot, chives, fennel	32
beef tartare, smoked sour cream, cured yolk, chives, sourdough	28
organic chicken schnitzel, gribiche, mixed herbs, lemon wedge	33
panisse, oyster mushroom, pine nut, porcine crumble, poached egg	27

salads & sides

sourdough, brown butter - 1pc	5
leaf salad, house vinaigrette	19
brussel sprouts, chicken skin, caramelised whey, pickled mustard	22
flamed halloumi cheese, salt river honey, oregano	21
cassava fries, aioli	18
extra egg poached or fried	4.5
house made wheat free bread	5
greens / mushroom	8
avocado	7
bacon	8.5

brunch cocktails available from 11am