

THE BUTCHER BAKER

DINNER

our dinner menu is served from 5pm-9pm fri - sat

marinated olives	10
sourdough, brown butter - 1pc	4.8
charcuterie	18
beef cheek fritters, mahamara, walnuts - 3pc	21
bbq pork belly, black garlic, chermoula, aioli	30
line caught fish crudo, almond gazpacho, fig oil	24
courgette flower, scallop mousse, kewpie mayo	19
shallot tarte, sherry caramel, goat's cheese	18
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	48
half wood fired organic chicken, charred grapes, earl grey currants	49
whole line caught fish	m/p
dry aged nz beef	m/p
charred asparagus, meyer lemon, beurre blanc, foraged herbs	22
smoked beetroot, plum vinegar, hazelnut, black berries, dill	18
leaf salad, pumpkin vinaigrette, roasted seeds	16
cassava fries, aioli	17

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DESSERT

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tiramisu	18
elderflower sorbet, white chocolate, rhubarb	18
affogato amaretto +6	14

dessert wine & digestive liqueurs available to pair