

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
bbq pork belly, black garlic, chermoula, aioli	30
fish crudo cannoli, avocado, finger lime, coriander	18
jerusalem artichoke, caramelized whey, sage oil, pomelo zest	16
courgette flower, scallop mousse, kewpie mayo	18
charred asparagus, meyer lemon, beurre blanc, foraged herbs	22
turnip pappardelle, miso, buckwheat	38
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	48
half wood fired organic chicken, nduja butter, gremolata	49
whole line caught fish	m/p
dry aged nz beef	m/p
citrus salad, endive, tangelo, caperberries, rosewater vinaigrette	18
leaf salad, pumpkin vinaigrette, roasted seeds	16
cassava fries, aioli	17

THE BUTCHER BAKER

DESSERT

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

blood orange tahini creme brulee	18
dark chocolate parfait, anglaise, evo, sea salt	18
affogato amaretto + \$6	14

dessert wine & digestive liqueurs available to pair