

THE BUTCHER BAKER

DINNER

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

marinated olives	10
sourdough, brown butter - 1pc	5
charcuterie	18
line caught fish, crudo, white pepper curd, greengage plum	29
calamari skewers, squid ink aioli, lemon zest, parsley	25
orzo stuffed pepper, smoke harissa, almond veloute	23
cast-iron fried halloumi cheese, ouzo, salt river honey, oregano	23
wagyu beef carpaccio, smoked tomato, artichoke, wild rice	28
agria gnocchi, chevre cream sauce, crispy sage	30
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	49
half wood fire organic chicken, sautéed brassicas, pine nut, aligot	52
whole line caught fish	m/p
dry aged nz beef	m/p
wood fire brussels sprouts, salted plum, parsley roots	23
smoked beetroot, glazed hibiscus, hazelnut, shiso	21
leaf salad, house vinaigrette	19
cassava fries, aioli	18

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DESSERT

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shallot tarte tatin, sherry caramel, goat cheese ice cream	18
rice pudding, rhubarb, leftover sourdough ice cream	18
affogato amaretto +9	14

dessert wine & digestive liqueurs available to pair