THE BUTCHER BAKER

DINNER

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

marinated olives	10
sourdough, brown butter - 1pc	5
mussel toast, pickled carrots, red pepper rouille	18
tomato parmesan marshmallows - 3pc	16
charcuterie	18
fish crudo, almond gazpacho, fig leaf oil	30
courgette flower, scallop mousse, romesco, chorizo crumble	28
golden beetroot, skordalia, bergamot oil, peas, lemon balm	26
cold smoked beef, bone marrow bearnaise, burnt leek, vadouvan	29
charred eggplant scapece, chickpea socca, walnuts, lavender oil	28
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	49
half wood-fired organic chicken, onion soubise, green olive tapenade	55
whole line caught fish	m/p
dry aged nz beef, red wine jus	m/p
charred asparagus, lovage beurre blanc, pistachio, aged cheese	26
heirloom tomatoes, strawberries, marigold	25
wood-fire potatoes, cafe de paris butter	18
leaf salad, chardonnay vinaigrette, chicken skin	19
cassava fries, aioli	18

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DESSERT

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

baked custard, vanilla, rhubarb	18
pear, vincotto ice cream, hazelnut, kataifi	18
affogato | amaretto +9	14

dessert wine & digestive liqueurs available to pair