BUTCHER'S PRIME

FOOD MENU **SHEPPARTON**

STARTERS

CRISPY CALAMARI 16
Lemon-pepper flavour; tartare.

SOUTHERN CHICKEN RIBS 18
Spiced flour; chilli mayo.

BRUSCHETTA 16
Cherry tomato, basil pesto, parmesan.

GRILLED KING PRAWNS 22
Garlic marinade; chimichurri.

SMOKEY LAMB RIBS 20
Sticky cumin glaze; pepper sauce.

SEAFOOD SAGANAKI 24
Seafood, Napoli, cheese, garlic bread.

PRIME SPICED WEDGES 15
Sweet chilli and sour cream.

GARLIC BREAD 12
Turkish loaf, garlic butter and herbs.

GARLIC & CHEESE BREAD 14
Garlic, herbs, Caboolture mozzarella.

VEGETARIAN SPRING ROLLS 15
Crispy rolls and tangy sauce.

MEXICAN NACHOS 17
Tortilla, cheese and jalapeno.

TRIO OF SAUSAGE 20
Chicken & chives, lamb & rosemary, Wagyu beef.

DUO OF DIPS 16
Turkish bread, beetroot tzatziki, capsicum dips.

ENTREE FAVOURITES 42
Calamari, prawns, sausages and lamb ribs.

OYSTERS

NATURAL 26 / 50
Tobiko and mignonette on the side.

KILPATRICK 34 / 62
Beef sausage and Kilpatrick sauce.

BUTCHERS WAY 36 / 70
Garlic butter sauce and Wagyu strips.

KIDS MENU

12 AND UNDER

MAC AND CHEESE 16

BANGERS AND MASH 16

CALAMARI AND CHIPS 15

STEAK · 150G 18

CHICKEN SCHNITZEL 16

SPAGHETTI NAPOLI 15

BUTCHER'S STEAK COLLECTION

CHOICE OF CHIPS, SALAD OR MASH INCLUDED WITH STEAKS.

PORTERHOUSE · 300G 48
MB3+ · Great Southern, South Australia

EYE FILLET · 220G 55
MB3+ · O'Connors, Victoria

SCOTCH FILLET · 300G 56
MB3+ · Great Southern, South Australia

RIB EYE · 400G 66
MB3+ · Collinson & Co, South Australia

TOMAHAWK · 1.3KG 165
MB3+ · O'Connors, Victoria

TASSIE ANGUS SCOTCH · 450G 84
MB3+ · Great Southern

WAGYU RUMP · 250G 50
MB6+ · Rangers Valley, New South Wales

WAGYU SCOTCH · 300G 88
MB8+ · Rangers Valley, New South Wales

WAGYU SCOTCH · 600G 162
MB8+ · Rangers Valley, New South Wales

WHISKEY AGED STRIPLOIN · 500G 104
28 days aged · Global Meats, Victoria

DRY AGED RIB EYE · 500G 128
28 days aged · Global Meats, Victoria

SAUCES

RED WINE JUS 3

MUSHROOM CREAM 3

CREAMY PEPPERCORN 3

CHIMICHURRI 3

GARLIC BUTTER 4

BLUE CHEESE BUTTER 4

TRUFFLE MAYO 4

EXTRA SIDES

MAC & CHEESE 16

SEASONAL VEGETABLES 14

ONION RINGS 13

GREEK SALAD 10

CHIPS 11

SWEET POTATO WEDGES 13

RICE 5

CREAMY MASH 10

ROASTED CHAT POTATO 10

GLAZED BRUSSELS SPROUTS & CARROTS 16

MUSHROOM TRUFFLE & THYME 16

SURF & TURF 12

MAINS

CHICKEN SCHNITZEL / PARMI 30 / 35
Crumbed chicken, chips and salad.

LAMB RUMP · 250G 44
Sweet potato mash, carrots, greens, Madeira sauce.

KANGAROO LOIN · 250G 44
Mediterranean salad; creamy pepper sauce.

BUSHMAN SHANK 44
Lamb shank, mash, asparagus and beans.

ATLANTIC SALMON · 200G 39
Crunchy salad, herbs and creamy Asian dressing.

MUSSELS 44
Chilli, tomato, garlic; Turkish garlic bread.

BEEF RIBS 46
Texas dry rub, caramelised glaze, chat potatoes, corn.

SEAFOOD PASTA / RISOTTO 36
Garlic seafood; creamy or Napoli base.

RED SEAFOOD MIX 42
Thai red-spiced coconut cream; rice.

SINGAPORE BEEF NOODLES 38
Savoury stir-fried chow mein noodles.

NASI GORENG 39
Fried rice, vegetables, beef, prawns, chicken and egg.

BUTTER CHICKEN 35
Spiced cream sauce, rice and papadums.

THAI GREEN CHICKEN 38
Coconut green curry and steamed rice.

MIX PLATTER 75
Butcher's Cut, sausage, lamb ribs, calamari, egg and sides.

PUMPKIN, SPINACH & FETTA RISOTTO 30
Butternut pumpkin, Danish fetta and spinach.

PRIME SPECIALS

BEEF CARPACCIO · STARTER 18
Raw beef fillet, Dijon, parmesan and Italian glaze.

BUTCHER'S PLATE FOR 2 170
Scotch, lamb, prawns, beef ribs, chicken ribs and sides.

ROYAL STEAK PLATTER FOR 4–5 550
Tomahawk, Wagyu, Tassie Angus, Black Angus and sides.

DESSERTS

NY CHEESECAKE · GLUTEN FREE 16

CHOCOLATE LAVA CAKE 16

CHOC & HAZELNUT ROCHER CAKE 16

TIRAMISU 16

STICKY DATE PUDDING 17

AFFOGATO WITH FRANGELICO 15

PRIME WAFFLE 18

VANILLA ICE CREAM · 3 SCOOPS 6

GLUTEN FREE • VEGAN • HALAL

PLEASE TELL OUR TEAM ABOUT ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.

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