BUTCHER'S PRIME
AUSTRALIA

# Shepparton

FOOD MENU

## Starters

**Crispy Calamari** **$16**
Lemon-pepper flavoured, tartare sauce.

**Southern Chicken Ribs** **$18**
Dusted with spiced flour, chilli mayo.

**Bruschetta** **$16**
Cherry tomatoes, basil pesto and parmesan.

**Grilled King Prawns** **$22**
Marinated garlic king prawns with chimichurri.

**Smokey Lamb Ribs** **$20**
Sticky cumin-glazed ribs with pepper sauce.

**Seafood Saganaki** **$24**
Seafood mix, rich Napoli sauce, cheese and toasted garlic bread.

**Prime Spiced Wedges** **$15**
House seasoned, sweet chilli and sour cream.

**Garlic Bread** **$12**
Turkish loaf baked with garlic butter and herbs.

**Garlic & Cheese Bread** **$14**
Garlic, herbs and Caboolture mozzarella cheese.

**Vegetarian Spring Rolls** **$15**
Crispy rolls served with tangy sauce.

**Mexican Nachos** **$17**
Crispy tortilla with cheese and jalapeno toppings.

**Trio of Sausage** **$20**
Chicken & chives, lamb & rosemary and Wagyu beef.

**Duo of Dips** **$16**
Turkish garlic bread, beetroot tzatziki and spicy capsicum dips.

**Entree Favourites** **$42**
Calamari, two grilled prawns, two sausages and lamb ribs.

## Oysters

**Natural** **$26 / $50**
Tobiko and mignonette on the side.

**Kilpatrick** **$34 / $62**
Baked with beef sausage and Kilpatrick sauce.

**Butchers Way** **$36 / $70**
Baked with garlic butter sauce and Wagyu strips.

## Butcher's steak collection

Chargrilled steaks come with a choice of chips, salad or mash.

**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 by Global Meats, Victoria.

**Dry Aged Rib Eye · 500g** **$128**
28 days aged by 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 and Turf** $12

## Mains

**Chicken Schnitzel / Chicken Parmi** $30 / $35
Crumbed chicken breast, chips and salad.

**Lamb Rump** $44
250g, sweet potato mash, Dutch carrots, wilted spinach and lamb Madeira sauce.

**Kangaroo Loin** $44
250g, Mediterranean salad and creamy pepper sauce on the side.

**Bushman Shank** $44
Braised saucy lamb shank, creamy potato mash, asparagus and beans.

**Atlantic Salmon** $39
200g seared salmon, finely julienned crunchy salad, fresh herbs and creamy Asian dressing.

**Mussels** $44
Chilli, tomato and garlic sauce, Turkish-style garlic bread.

**Beef Ribs** $46
Texas dry rub, sweet caramelised glaze, buttered chat potatoes and corn.

**Seafood Pasta / Risotto** $36
Mixed seafood in garlic sauce. Choice of creamy or Napoli base.

**Red Seafood Mix** $42
Seafood and vegetables, Thai red-spiced coconut cream, side of rice.

**Singapore Beef Noodles** $38
Tender beef in savoury stir-fried chow mein noodles.

**Nasi Goreng** $39
Indonesian-style fried rice, vegetables, beef, prawns, chicken, spices and fried egg.

**Butter Chicken** $35
Creamy spiced butter chicken, side of rice and papadums.

**Thai Green Chicken** $38
Tender chicken, coconut milk and green curry, steamed rice.

**Mix Platter** $75
250g Butcher's Cut, sausage, lamb ribs, calamari, fried egg, chips, salad and a sauce.

**Pumpkin, Spinach & Fetta Risotto** $30
Butternut pumpkin, Danish fetta and spinach.

## Prime specials

**Beef Carpaccio · starter** $18
Thinly sliced raw beef fillet, Dijon mustard, salt and pepper, olive oil, salad leaves, tomato, parmesan and Italian glaze.

**Butcher's Plate for 2** $170
300g scotch fillet, 250g lamb rump, four charred king prawns, beef ribs, chicken ribs, mash, salad and two sauces.

**Royal Steak Platter for 4–5** $550
1.3kg tomahawk, 600g Wagyu scotch, 450g Tassie Angus scotch, 600g Black Angus striploin, chips, Greek salad, onion rings, four sauces, mac & cheese and creamy mash.

# Kids menu · 12 and under

Specially portioned for children aged 12 and under. We kindly ask adults to order from the main menu.

**Mac and Cheese** **$16**
Macaroni with cheesy creamy sauce.

**Bangas and Mash** **$16**
Sausage, mash and mushroom sauce.

**Calamari and Chips** **$15**
Fried calamari with chips.

**Steak · 150g** **$18**
Choice of chips or salad.

**Chicken Schnitzel** **$16**
With chips.

**Spaghetti Napoli** **$15**
Topped with parmesan cheese.

# Desserts

**NY Cheesecake** **$16**
Gluten free.

**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, berry compote and chocolate topping.

**Vanilla Ice Cream · 3 scoops** **$6**