BUTCHER'S PRIME

FOOD MENU **DOCKLANDS**

SMALL PLATES

CRISPY CALAMARI 18
Spiced flour; mint tartare.

SOUTHERN CHICKEN RIBS 21
Spiced flour; chilli mayo.

PRIME SPICED FRIES 18
House seasoning; house-made sauce.

DUO OF DIPS 18
Please ask for options.

SPICY SALMON TARTARE 25
Crispy rice, tobiko and fresh herbs.

GARLIC BREAD 12
Turkish loaf, garlic butter and herbs.

GARLIC & CHEESE BREAD 15
Garlic, herbs and Caboolture mozzarella.

RICE PAPER ROLLS 12
Vegetables and sweet chilli; add prawns or Wagyu +12.

SCALLOPS 26
Sweet vegetable puree, herbs and micro salad.

GRILLED KING PRAWNS 24
Charred with spicy herb sauce.

SMOKEY LAMB RIBS 22
Sticky cumin glaze and pepper sauce.

TRIO OF SAUSAGE 26
Chicken & chives, lamb & rosemary, Wagyu beef.

BEEF CARPACCIO 23
Beef fillet, herbs, parmesan, balsamic reduction.

SEAFOOD SAGANAKI 28
Tomato, Gruyere and garlic bread.

ENTREE FAVOURITES 46
Calamari, prawns, chicken ribs and lamb ribs.

OYSTERS

ROCKEFELLER 34 / 65
Tobiko and mignonette.

KILPATRICK 38 / 74
Baked with sausage and Kilpatrick sauce.

BUTCHERS WAY 40 / 80
Garlic butter and Wagyu strips.

KIDS MENU

MAC AND CHEESE 18
Cheesy creamy sauce.

BANGERS AND MASH 18
Sausages with creamy mash.

STEAK · 150G 18
With chips or salad.

CALAMARI 16
With chips.

CHICKEN TENDERS 16
With chips.

BEEF BOLOGNAISE 18 / 32
With parmesan.

BUTCHER'S STEAK COLLECTION

CHOICE OF CHIPS, SALAD OR MASH INCLUDED WITH STEAKS.

PORTERHOUSE · 300G 48
MB3+ · Victoria

SCOTCH FILLET · 300G 58
MB3+ · Victoria

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

RIB EYE · 400G 78
MB4+ · Collinson & Co, South Australia

WAGYU RUMP · 250G 51
MB6+ · Rangers Valley, New South Wales

WAGYU SCOTCH · 300G 95
MB9+ · Rangers Valley, New South Wales

BLACK ANGUS STRIPLOIN · 400G 84
MB5+ · Victoria

TASSIE ANGUS SCOTCH · 400G 88
MB5+ · Cape Grim, Tasmania

WAGYU SCOTCH · 500G 168
MB9+ · Rangers Valley, New South Wales

AGED RIB EYE · 500G 128
MB3+ · O'Connors, Victoria

TOMAHAWK · 1.3KG 189
MB3+ · O'Connors, Victoria

WAGYU STRIPLOIN · 450G 228
MB9+ · Full blood, South Australia

SAUCES

RED WINE JUS 3

MUSHROOM CREAM 3

CREAMY PEPPERCORN 3

CHIMICHURRI 3

COWBOY BUTTER 4

HOUSE CHILLI 4

BLUE CHEESE BUTTER 4

TRUFFLE MAYO 4

SIDES

RICE 5

CREAMY MASH 14

BUTTERED CORN 15

ROASTED CHAT POTATOES 12

GLAZED BRUSSELS SPROUTS & CARROTS 16

CHIPS 12

SEASONAL VEGETABLES 15

MAC & CHEESE 18

ONION RINGS 15

CAPRESE SALAD 18

MUSHROOM TRUFFLE & PARMESAN 18

GREEK SALAD 16

SWEET POTATO WEDGES 18

SURF & TURF 25

MAINS

PORTUGUESE SPATCHCOCK 45
Whole chicken, Portuguese spices, glazed vegetables.

KANGAROO LOIN · 250G 45
Mediterranean salad; creamy pepper sauce.

LAMB RUMP · 250G 44
Mash, Dutch carrots, spinach and lamb jus.

BUSHMAN SHANK 45
Braised shank, potato mash and vegetables.

BEEF RIBS 48
Texas dry rub, caramelised glaze, chat potatoes, corn.

MUSHROOM RISOTTO 30
Creamy mushroom and pea risotto.

SEAFOOD PASTA / RISOTTO 36
Creamy or Napoli sauce.

ATLANTIC SALMON 42
Crunchy vegetables, herbs, creamy Asian dressing.

MUSSELS 45
Chilli, tomato and wine sauce; garlic bread.

RED SEAFOOD MIX 45
Thai red-spiced coconut cream; rice.

SHARE PLATES

MIX PLATTER FOR 1 75
Butcher's Cut, sausage, lamb ribs, calamari, chips, salad and sauce.

BUTCHERS PLATE FOR 2 170
Scotch, prawns, beef ribs, lamb rump, chicken ribs, sides and sauces.

PRIME BOARD FOR 3-4 350
Wagyu scotch, porterhouse, spatchcock, ribs, kangaroo, prawns and sides.

ROYAL STEAK PLATTER FOR 5-6 550
Tomahawk, Wagyu, aged striploin, Tassie scotch and sides.

DESSERT

ASK OUR TEAM FOR TODAY'S DESSERT MENU.

GLUTEN FREE • VEGAN • HALAL

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

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