BUTCHER'S BLOCK

PREMIUM CUTS AT BUTCHER'S PRICES

SNACKS

Sydney Rock oysters, native pepper & verjus | a, gf, df | 7 / 39 / 75

Chilled tiger prawn, chilli, lime, herbs, green mango, baby cos | a, gf, df | 13

Smoked raw beef tostada, anchovy aioli, parmesan, chives | gf | 16

SMALLS

Fresh sourdough, roast chicken-skin butter or cultured butter, smoked salt | 6pp

Szechuan pepper & salt squid, roast chilli, lime, garlic, coriander | a, gf, df | 27

Wood-fired haloumi, beetroot, citrus, macadamia, wildflower honey | gf, v, n | 26

Fire-roasted eggplant, Ducks' harissa, dukkah, vegetable chips | gf, df, v, vg | 19

LP's smoked chorizo, fig & onion jam, herb salad | gf, df | 19

BIGS

Coal-grilled NZ snapper, spiced carrot, browned lemon & caper butter, sorrel | gf | 49

Gnocchi, cavolo nero, pistachio, preserved lemon, peas, asparagus, zucchini, salted ricotta | n | 37

Wood-fired cauliflower, raisins, curry butter, cashews, mint | gf, df, vg | 36

Ducks' burger, wood-grilled grass-fed patty, Swiss cheese, pickles, onion, lettuce, burger sauce | 29

a: Australian seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: nuts.
A surcharge of 11% on weekends and 15% on public holidays will be applied. A discretionary gratuity of 8% is applied to groups of 12 or more.

BUTCHER'S BOARD SERVES 2 | 140

Served with selection of meats below and your choice of two sauces, two condiments and two sides.

300g rump cap, pasture fed, Black Angus

Smoked chorizo sausage

Peri-peri free-range Bannockburn chicken (1/4)

Pasture-raised lamb cutlets (2)

BUTCHER'S CUTS

Pasture raised sharing meats. Please see our 'Butcher's Blackboard' for today's choice cuts.

Bone-in ribeye, Riverine | 14/100g

Rump cap, pasture-fed, Black Angus | 9/100g

Scotch fillet, O'Connor Premium | 13/100g

Striploin, O'Connor Premium | 13/100g

T-bone, Southern Ranges | 13/100g

Lamb cutlets, Milly Hill | 14 each

SAUCES | 3

Béarnaise | gf | peppercorn | gf | smoked beef jus | gf |

CONDIMENTS | 3

Café de Paris butter | gf | red chimichurri | gf, df | Ducks' beer mustard | df
bone marrow butter | gf | trio of mustards | gf, df | horseradish cream | gf

SIDES 1 SIDE | 15 3 SIDES | 40

Crispy potatoes, confit garlic butter, rosemary salt | gf, v
Simple green salad, burnt citrus dressing | df, gf, v, vg
Tempura onion rings, roast garlic aioli, onion ash | df, gf, v
Brussels sprouts, cashew, mint, maple & mustard dressing, parmesan | gf, v
Thick-cut chips, rosemary salt | v, df
Smoked mashed potato, crispy potato skins | gf, v
Grilled bone marrow, pickled shallot & herb salad | df, gf