



FEED ME – 3 Course 65 or 4 Course 85 – ASK YOUR WAIT STAFF FOR OUR CHEF'S SELECTION

SOMETHING TO SHARE

Charcuterie board – Butcher's selection of the finest cured meats, w. house made pickles, caponata & baguette (gfo) – Best shared among 2-3 people	32
Beef carpaccio w. fried capers, wild roquette, Parmigiano Reggiano & black garlic (gf,dfo)	20
Sausage platter – Butcher's selection of 4 hand-made sausages (df)	28
Mixed house marinated olives (gf,df)	9
Butcher & Vine signature pickled Giardiniera (gf,df)	9
Charcoal roasted babaganoush w. baguette (gfo,gf)	16
Saganaki w. charred lemon (gf)	14
Caprese salad w. heirloom tomatoes, buffalo mozzarella, torn basil, balsamic reduction & EVOO (gf)	18
Lightly fried calamari w. black sesame, green apple & roquette (gf,df)	18
Ancient grain salad – puy lentil, roast cauliflower, currant, baby spinach & cumin yoghurt (dfo,gf)	16
- Add chicken	+6

SOMETHING IN A BUN

Butcher's beef burger – 170g beef patty chargrilled w. provolone cheese, cos lettuce, tomato, smokey BBQ onion relish, house made pickles & milk bun (gfo) – Double patty	20
- Double patty	+6
Southern fried chicken burger – crispy fried thigh fillet w. spicy mayo, provolone cheese, cos lettuce, house made pickles & milk bun (gfo) – Double chicken	18
- Double chicken	+6
Grilled portobello mushroom, roast capsicum, kefalograviera, chimichurri & gluten free vegan bun (dfo,gf)	16

SOMETHING LITTLE

Cheeseburger w. chips (gfo)	12
Southern fried chicken tenders w. chips	12

POULTRY & FISH

Chimichurri chicken thigh skewers (gf,df)	6ea
Flame grilled marinated spatchcock w. lemon & roasted corn salsa (gf)	30
Market fish – Fish of the day	Market Price

SOMETHING ON THE SIDE

Wild roquette, parmesan & fennel salad w. pear balsamic vinaigrette (gf,dfo)	7
House chopped salad (gf,dfo)	7
Charred broccolini, toasted almonds & feta (gf,dfo)	9
Cumin roasted baby heirloom carrots, cumin yogurt & fresh herbs (gf,dfo)	12
Seasonal greens (gf,dfo)	9
Chargrilled corn cob w. spicy mayo, kefalograviera & lime	8
Rustic fries w. aioli (gf,dfo)	8
Sweet potato wedges w. aioli (gf,dfo)	9
Roast kipfler potatoes w. rosemary (gf,dfo)	10

SOMETHING SWEET

That's Amore – Hand laminated puff pastry w. sweet mascarpone, ganache & seasonal fresh fruits	18
The Drunken Catalana – Our take on a Spanish classic. Marsala custard w. a burnt sugar top.	16
Lavezzi Gelato from 1870 – Born in Italy, made in Melbourne. 100% natural gelato made using only the highest quality ingredients. Ask your friendly wait staff for today's flavours.	5 per scoop

FROM THE BUTCHER – COOKED OVER COAL

GALLOWAY BEEF

MSA Certified 3+ marbled premium grade. Galloway Beef is sourced from the best grass-fed regions. Raised on a purely grass-fed diet, their flavour profile is superior to other grain finished cattle. Honest and unparalleled, Galloway Beef is filled with fantastic natural fats, vitamins, Omega 6 and 3, finishing cleanly and elegantly on the palette. All gluten free, dairy free, antibiotic and GMO free.

WET AGED	3+ MSA marbling score, wet aged for 3 weeks	
Eye Fillet	150g	30
Eye Fillet	250g	45
Scotch Fillet	350g	44
Rump Eye	300g	32
Striploin	250g	32

DRY AGED	3+ MSA marbling score, dry aged for 6 weeks	
Bone in Ribeye	400g	70
T-Bone	600g – Best shared among 2 people	80

KING VALLEY WAGYU

Platinum grade 8+ marbling score King Valley Wagyu. Grass-fed and finished on a 150 day grain-fed program to deliver unparalleled and consistently marbled steaks. All gluten free, dairy free, antibiotic and GMO free.

Scotch Fillet	300g	60
Bone in Tomahawk	1.2kg – Best shared among 4 people. Sliced at table. Please allow minimum 35 minutes.	170

SAUCES	Beef & Shiraz Jus (gf) / Peppercorn & Brandy (gf) / Mushroom (gf) / Gorgonzola & Shallot Crème (gf) / Chimichurri (gf,df)	4ea
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BUTTERS	Spicy Harissa / Horseradish & Parsley	3ea
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MORE FROM THE BUTCHER

Beef Rib – smoked in house & glazed w. our signature BBQ sauce basting w. a side of fresh slaw (gf)	60
Pork Dinosaur Full Rack – smoked in house & glazed w. our signature BBQ sauce basting w. a side of fresh slaw (gf)	65
Sausages – Ask your friendly wait staff for today's selection	7.5ea
Lamb Cutlets	7.5ea

ARTISAN CHEESES

Cheese Board	Market Price
All boards are crafted by our in house cheese monger and are served with all the trimmings. Please ask your server what cheeses are being showcased this week.	

CELLAR DOOR & PROVIDORE

See retail display for our take home steaks, cheeses, meats, wines & more.

gf = gluten free • gfo = gluten free option, please ask your wait staff • df = dairy free • dfo = dairy free option, please ask your wait staff