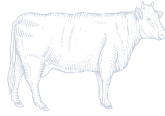




# TAKEAWAY MENU





## SHARING

Southern fried chicken tenders w. spicy aioli	16
Wild mushroom arancini (3), garlic aioli	17
Brisket sliders, slaw & BBQ sauce (3)	18
Braised lamb croquettes (3) Mint & feta yoghurt	18
Roast mushroom slider, kefalograveria, herb mayo, rocket (3)	16
Sausage platter (4 sausages chef selection)	28
Cheese board (3 cheeses)	33

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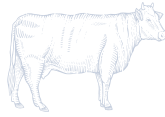
## BURGERS – SERVED WITH FRIES

Butcher's beef burger 170g beef patty chargrilled w. provolone cheese, cos lettuce, tomato, smoky BBQ onion relish, house made pickles & milk bun (gfo)	22
Southern fried chicken burger – crispy fried thigh fillet w. spicy mayo, provolone cheese, cos lettuce, house made pickles & milk bun (gfo)	20
Grilled portobello mushroom, roast capsicum, kefalograviera, chimichurri & gluten free bun (dfo,gf)	20
Crispy pork belly, bacon, coleslaw, spicy aioli	22
Slow braised lamb shoulder w. rocket, chilli jam, mint & feta yoghurt dressing	24

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## MAINS

Slow roasted pork belly, creamy mash, baby carrots & jus	28
Bangers & Mash, lamb & rosemary sausages, caramelised onion & jus	25
Spatchcock chicken, creamy mash, slaw & jus	30



## FROM THE BUTCHER – COOKED OVER COAL

### WET AGED

3+ MSA marbling score, wet aged for 3 weeks

Galloway Striploin	250g	32
Galloway Eye Fillet	250g	45
Galloway Scotch Fillet	250g	44

**SAUCES**      Beef & Shiraz Jus (gf) / Gorgonzola & Shallot Crème (gf) / Chimichurri (gf)      4ea

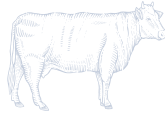
**BUTTERS**      Spicy Harissa / Horseradish & Parsley      3ea

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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



## SIDES

Wild rocket, parmesan & fennel salad w. pear balsamic vinaigrette (gf,dfo)	7
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
Fries w. aioli (gf,dfo)	8
Sweet potato wedges w. aioli (gf,dfo)	9
Roast kipfler potatoes w. rosemary (gf,dfo)	10

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## DESSERT

Chocolate brownie w. chocolate fudge sauce & coffee cream	12
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## CELLAR DOOR & PROVIDORE

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

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gf = gluten free • gfo = gluten free option • df = dairy free • dfo = dairy free option

Butcher & Vine requests patrons w. food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

15% Public holiday surcharge applies.