



## SOMETHING TO SHARE

|  |              |
|--|--------------|
| Charcuterie board – Butcher’s selection of the finest cured meats, w. house made pickles, caponata & baguette (df, gfo) – Best shared among 2-3 people | 32           |
| Beef carpaccio w. fried capers, wild roquette, Parmigiano Reggiano & black garlic (gfo)  | 20           |
| Sausage platter – Butcher’s selection of 4 hand-made sausages (df, gf)   | 28           |
| Mixed house marinated olives (gf, df)  | 9            |
| Beetroot and Gin cured salmon, chive and dill crème fraiche, apple and cucumber (gf, dfo)  | 18           |
| Buratta, yellow peaches, prosciutto and roquette salad, balsamic reduction (gf)  | 24           |
| Chargrilled capsicum and pumpkin hommus w/ baguette  | 14           |
| Saganaki w. charred lemon (gf)   | 16           |
| Lightly fried calamari w. black sesame, green apple & roquette (gf,df)   | 18           |
| Roasted spiced pumpkin, pickled onion, spinach and a herbed goats curd (gf, dfo)   | 16           |
| Cheese Board (gfo)   | 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.

## CANT DECIDE? LET THE BUTCHER FEED YOU

Min 2 people

3 Courses \$65

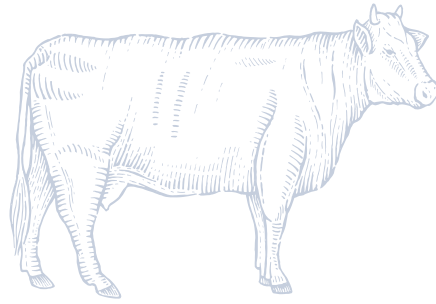
Ask our wait staff for the Chefs selection

*“If you really want to make a friend... eat with him.  
The people who give you their food give you their heart.”*

– Cesar Chavez

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

Butcher & Vine requests patrons with 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.



## MEET YOUR MEAT

### 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.

### 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.

### SHIRO KIN WAGYU

Award-winning from Andrews Meat Industries' Shiro Kin Fullblood brand program. Scoring a massive 733 points out of a possible 880 from an expert judging panel at The Australian Wagyu Association's branded beef competition.

The judges' comments on the winning entry included: "Spectacular molten bliss" and "Very tender; good earthy, caramel, rich buttery flavours."

## HOW WOULD YOU LIKE IT?

|             |  |
|-------------|--|
| BLUE        | Sealed, very red in the centre. Room temperature |
| RARE        | Red in the centre. Lukewarm temperature          |
| MEDIUM-RARE | Pinkish-red in the centre. Warm temperature      |
| MEDIUM      | Pink in the centre. Hot temperature              |
| MEDIUM-WELL | Very little pink in the centre. Hot temperature  |
| WELL DONE   | No pink, brown in the centre. Hot temperature    |

Unsure how you like your steak? Ask one of our friendly staff for their recommendation on what is the best preparation for your chosen cut.

## 1. SOMETHING FROM THE BUTCHER

### COOKED OVER COAL

#### GALLOWAY BEEF

|                |   |    |
|----------------|---|----|
| Wet Aged       | 3+ MSA marbling score, wet aged for 3 weeks |    |
| Eye Fillet     | 150g  | 38 |
| Eye Fillet     | 250g  | 45 |
| Scotch Fillet  | 350g  | 44 |
| Rump Eye       | 250g  | 32 |
| Striploin      | 250g  | 32 |
| Dry Aged       | 3+ MSA marbling score, dry aged for 6 weeks |    |
| Bone in Ribeye | 400g  | 70 |

#### KING VALLEY WAGYU

|                  |  |     |
|------------------|--|-----|
| Scotch Fillet    | 300g   | 60  |
| Bone in Tomahawk | 1.2kg – Best shared among 4 people. Sliced at table.<br>Please allow minimum 35 minutes. | 180 |

#### SHIRO KIN WAGYU

|        |                                    |     |
|--------|------------------------------------|-----|
| T-Bone | 1kg – Best shared among 2-3 people | 150 |
|--------|------------------------------------|-----|

#### MORE FROM THE BUTCHER

|  |         |         |
|--|---------|---------|
| Beef Ribs – smoked in house & glazed w. our signature BBQ sauce basting w. a side of fresh slaw (gf)               | Half 35 | Full 60 |
| Pork Dinosaur Full Rack – smoked in house & glazed w. our signature BBQ sauce basting w. a side of fresh slaw (gf) | Half 40 | Full 65 |
| Skewers - choice of Lamb, Beef or Chicken in your choice of basting - Harissa, Garlic & Herb or Chimmichurri       |         | 9 (ea)  |

## 2. ADD SOMETHING ON THE SIDE

|   |    |
|---|----|
| Wild roquette, pear, parmesan & fennel salad w. balsamic vinaigrette (gf,dfo) | 8  |
| Charred broccolini w. herbed goats curd (gf,dfo)                              | 11 |
| Cumin roasted baby heirloom carrots, tahini yoghurt and coriander (gf,dfo)    | 12 |
| Chargrilled corn cob w. spicy mayo, kefalograviera & lime (gf, dfo)           | 8  |
| Rustic fries (gf,df)  | 8  |
| Sweet potato wedges (gf,df)   | 9  |
| Roast kipfler potatoes w. rosemary salt (gf,dfo)                              | 10 |
| Caesar salad  | 12 |

## 3. TOP IT OFF

|                |  |        |
|----------------|--|--------|
| <b>SAUCES</b>  | Beef & Shiraz Jus (gf) / Peppercorn & Brandy (gf) / Mushroom (gf)<br>Gorgonzola & Shallot Crème (gf) / Chimichurri (gf,df) | 4 (ea) |
| <b>BUTTERS</b> | Spicy Harissa / Horseradish & Parsley  | 3 (ea) |



## **CELEBRATE WITH US**

**Whatever the occasion, celebrate at Butcher & Vine!**

**We're available 7 days for a wide range of functions such as birthdays, engagement parties, corporate functions and more.**

**Work with our team to create the perfect event, with cocktail, grazing and seated dining options available for 10 - 100+ people.**

**Plus, ask about exclusive use of the 'Vine Bar'.**



## SOMETHING IN A BUN

|  |          |
|--|----------|
| Butcher's beef burger – beef patty chargrilled w. cheddar cheese, butter lettuce, tomato, smokey BBQ onion relish, house made pickles & milk bun (gfo)<br>- Double patty | 22<br>+6 |
| Slow smoked brisket w. housemade pickles, slaw and our signature BBQ sauce on a milk bun (gf, dfo)   | 24       |
| Grilled harrissa chicken burger w. mango pineapple salsa, butter lettuce, pickled onion on a milk bun<br>- Double chicken  | 18<br>+6 |
| Grilled Portabella mushroom burger w. vegan herb mayo, roquette and vegan cheese (v, gf)   | 16       |

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## SOMETHING LITTLE

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

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## SOMETHING SWEET

|  |    |
|--|----|
| Spiced rum chocolate brownie, coffee cream and vanilla bean ice cream  | 16 |
| Baked green apple cheesecake, caramel sauce, crumble, vanilla bean ice cream   | 16 |
| Lavezzi Gelato from 1870 – Born in Italy, made in Melbourne. per scoop<br>100% natural gelato made using only the highest quality ingredients.<br>Ask your friendly wait staff for today's flavours. | 5  |

## CELLAR DOOR & PROVIDORE

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

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