



CHARCUTERIE

Traditionally prepared for sharing among friends and pairing with wine. Champagne or Sparkling Rosé make great matches, as the bubbly acidity mellows the fat and salt. Prefer a red? A subtle Pinot Noir balances the cured meat perfectly.

		Per 100g
WAGYU BRESAOLA	7+ MSA marbling score, slow aged for 3 months	
	Finely sliced, salt cured and served cold	18
CAPOCOLLO	Pork, finely sliced, salt cured and served cold	12
JAMON SARRANO	Slightly sweet ham, cured for 20 months	14
MORTADELLA	Traditional Italian made, Pork with added Speck	9
PROSCIUTTO, SAN DANIELLE	Cured for 20 months	18

CHEESE

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. Gluten free options available.

One cheese	16
Two cheeses	24
Three cheeses	32

SOMETHING TO SHARE

Grilled Tajima Wagyu beef bone marrow w. parmesan & truffle oil (gf)	18
Beef carpaccio w. fried capers, wild roquette, Parmigiano Reggiano & black garlic (gfo)	25
Sausage platter – Butcher's selection of 4 hand-made sausages (df, gf)	30
Buratta, poached quince, prosciutto, roquette, balsamic reduction (gf)	26
Mixed house marinated olives (gf, df)	12
Beetroot & Gin cured salmon, chive & dill crème fraiche, apple, cucumber (gf, dfo)	21
Chargrilled capsicum and pumpkin hommus w/ baguette	14
Saganaki w. charred lemon (gf)	18
Lightly fried calamari w. black sesame, green apple & roquette (gf,df)	19
Grilled spiced pumpkin, pickled onion, spinach and a herbed goats curd (gf, dfo) (vg)	18
Artisan sliced bread with cultured butter	8

SOMETHING FOR LUNCH

20

1. PICK YOUR PROTEIN

Moroccan Chicken thigh on bone 100g

Lamb skewer 100g

Chermoula Beef skewer 100g

2. PICK YOUR SALAD

Wild roquette, pear, parmesan & fennel salad with balsamic (gf, dfo)

Butchers salad with cos lettuce, red onion, cucumber, tomato, sherry vinaigrette

Caesar salad, cos lettuce, croutons, dressing, anchovies, soft egg

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.

SHORTHORN

The Shorthorn breed keeps the oldest breed registry in the world. In 1825 the first registered Shorthorn cattle arrived in Australia, imported by Potter McQueen in Scone, NSW. By 1890, Shorthorn cattle accounted for 50% of all temperate cattle and nearly all cattle in the difficult Northern climate. Today's Shorthorn cattle are noted for their excellent maternal abilities, temperament, growth and meat quality, particularly marbling. you will enjoy an open texture with a buttery flavour, a great bite and lots of juice. Perfectly suited for that special occasion when friends, family or colleagues come together to share a richly rewarding moment in time.

PORTORO

Raised in Southern Australia, Portoro cattle are sourced from North East and Southern Victoria, Western Districts, Gippsland and South East NSW. Portoro beef is raised naturally without the use of hormone growth promotants. It has a soft and buttery texture, with a clean and crisp and umami finish.

TAJIMA WAGYU

Tajima is the most famous of all the Wagyu Bloodlines originating from the Hyogo prefecture in Japan. Tajima Wagyu are raised on grass until approx. 350-400kg, after this they are brought to an exclusive Wagyu feeding operation at Prime City, Griffith. Here they are fed 3 different specialised rations for a minimum of 350 days. They are generally smaller framed with slower growth rates but produce excellent meat eating quality, with a large eye muscle and superior marbling.

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	220g	52
Scotch Fillet	300g	55
Porterhouse	250g	40
Dry Aged	3+ MSA marbling score, dry aged for 6 weeks	
Bone in Ribeye	350g	70
Delmonico	1kg	185
Sliced to share among 2-3 people. Please allow minimum 30 minutes.		
Bone in Tomahawk	1.2kg - 1.4kg	240
Sliced to share among 4 people. Please allow minimum 30 minutes.		

SHORTHORN	4+ MSA marbling score	
Scotch Fillet	350g	65

TAJIMA WAGYU	4+ MSA marbling score	
Rump Eye	250g	55

PORTORO	4+ MSA marbling score	
T-Bone	1kg	180
Best shared among 2-3 people. Please allow minimum 30 minutes.		

RIBS Smoked in house & glazed with our signature BBQ sauce

Beef Ribs	Half 40 / Full 65
Pork Dinosaur Rack	Half 45 / Full 68

Grilled Moroccan Chicken thigh on bone	10 ea
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CLEAN PROTEIN Served with butchers salad or fries

Chernoula Beef Tenderloin skewers	2 x 100g	36
Mediterranean Lamb skewers	2 x 100g	34
Moroccan Chicken skewers	2 x 100g	32
Crumbed Chicken Breast schnitzel		26

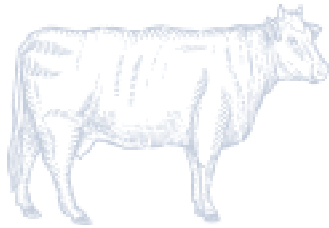
2. TOP IT OFF

SAUCES	Beef & Shiraz Jus (gf) / Peppercorn & Brandy (gf) / Mushroom (gf) Gorgonzola & Shallot Crème (gf) / Chimichurri (gf,df)	4 (ea)
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BUTTERS	Spicy Harissa / Horseradish & Parsley	3 (ea)
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3. ADD SOMETHING ON THE SIDE

Butchers Salad with cos lettuce, red onion, cucumber, tomato, sherry vinaigrette	12
Caesar salad, cos lettuce, croutons, dressing, anchovies, soft egg	12
Wild rocket, pear, parmesan & fennel salad w. balsamic vinaigrette (gf,dfo)	12
Roasted seasonal vegetables, olive oil, sea salt (gf)	12
Cumin roasted baby heirloom carrots, tahini yoghurt (gf,dfo)	12
Chargrilled corn cob w. spicy mayo, kefalograviera & lime (gf, dfo)	9
Rustic fries (gf,df)	9
Sweet potato wedges (gf,df)	11
Roast kipfler potatoes w. rosemary salt (gf,dfo)	12
Potato mash with olive oil and parsley (gf, dfo)	11



SOMETHING FISHY

Fish of the day, served with charred lemon and butchers salad or fries

Market Price

SOMETHING IN A BUN

Butcher's beef burger – Galloway beef patty chargrilled w. cheddar cheese, butter lettuce, tomato, B&V sauce, house made pickles & milk bun (gfo)	18
- Double patty	+6
Triple cheese burger - Galloway beef patty chargrilled w. pickles, red onion, Dijon & Ketchup on a milk bun (gfo)	18
Grilled lemon pepper chicken breast w. lettuce, tomato, B&V sauce & cheddar cheese on a milk bun (gfo)	16
Cheese steak burger - 120g Galloway Beef scotch fillet, cheddar cheese caramelised onion, aioli	20
Plant-based patty substitute	+2
GF/Vegan bun substitute	+2

SOMETHING LITTLE

Cheeseburger w. chips (gfo)	13
Southern fried chicken tenders w. chips	13
Eye fillet 100g w. chips	24

SOMETHING SWEET

Spiced rum chocolate brownie, coffee cream and vanilla bean ice cream (gf)	16
Baked green apple cheesecake, caramel sauce, crumble, vanilla bean ice cream	18
Cups n Cones. Made in Melbourne 100% natural gelato made using only the highest quality ingredients.	per scoop 6
Ask your friendly wait staff for today's flavours.	

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 • 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.

10% surcharge applies on weekends, 15% surcharge applies on public holidays. Credit card fees apply.



FUNCTION SPACE



Available
7 days



11am til
late



90 person
capacity



Hampton

Whatever the occasion, celebrate at Butcher & Vine!

The Vine Bar at Hampton is available for private functions 7 days a week from 11am - late (or beyond on weekends). The space can host up to 90 guests for a range of functions from birthdays to engagement parties or corporate events.

Work with our team to create the perfect event, with cocktail, grazing and seated dining options available for 20 - 100+ people as well as your own private bar, AV equipment and more.

Enquire about your next event via the 'Functions' page at
butcherandvine.com.au