

the butler's pantry

CAFÉ • BAR • RESTAURANT

DINNER (From 4:30pm)

SMALL SHARE PLATES

Chilli honey buffalo wings 23
Ranch sauce & celery sticks

Popcorn prawns 24
Shredded iceberg lettuce, chipotle mayo drizzle & aioli

Italian arancini (3) 21
Napoli sauce & parmesan
Extra arancini | 7 ea

Salt & pepper squid 22
Garlic yoghurt, chilli mayo & lemon

Garlic bread 10
Add 3 cheese mix | 4

Bruschetta 18
Tomato, Danish fetta & balsamic glaze

Mixed entrée platter 49
Buffalo wings, popcorn prawns, 2x Italian arancini & salt & pepper squid

Antipasto plate 39
Prosciutto, pepperoni salami, Gypsy ham, brie, blue, vintage cheddar, fig jam, cornichons, Kurrajong Kitchen lavosh, crackers & seasonal berries

GRILL

220g rump steak MB2+ 35
Smashed chats, mixed greens & pepper sauce

Steak frites 49
250g Sirloin, Wagyu MB4+, French fries & Café de Paris butter

Surf & turf 47
220g rump, smashed chats, mixed greens and a garlic prawn cream sauce (gf)

PASTA

Crab spaghetti 29
Alaskan crab, blistered tomatoes, burnt butter, house chilli oil & pangrattato
Add 5 prawns | 15

Spaghetti bolognese 27
Classic bolognese, Napoli sauce & parmesan

MAINS

Grilled salmon 35
Caper butter sauce, smashed chats, beans & broccolini (gf)

Grilled Barramundi 35
House salad, tartare, grilled lemon & chips

Chicken schnitzel 28
House made herb crumbed chicken breast, chips, salad & gravy

Fishermans plate 35
Battered fish, calamari rings, prawn cutlets, chips, salad, tartare sauce & lemon

Smoke house burger 25
Black Angus beef patty, caramelised onion, maple glazed bacon, pickles, American cheese, mustard, smokey BBQ sauce & chips

SAUCE

Creamy garlic prawns (3) 12

Pepper, chimichurri, Café de Paris butter, red wine jus, mushroom or diane 5

Gravy or black garlic aioli 4

Mayonnaise 3

SIDES (SERVES 2)

Seasonal steamed vegetables (gf, df) 12
Salt, pepper & olive oil

Chips with black garlic aioli 10

House salad (gf) 10

Smashed chats 10