

the butler's pantry

CAFÉ • BAR • RESTAURANT

DINNER

(From 4:30pm)

BREADS

Garlic bread 10
Add 3 cheese mix | 4

Bruschetta 18
Tomato, Danish fetta, Spanish onion & balsamic glaze

SMALL SHARE PLATES

Buffalo wings 23
Ranch sauce & celery sticks

Baked Brie 21
Brie wheel with honey, Sonoma sourdough & walnuts

Pork belly lollipops 24
Sticky pork belly, chilli garnish

Sun-dried tomato arancini (3) 21
Napoli sauce, mozzarella & parmesan
Extra arancini | 7 ea

Salt & pepper squid (l) 22
Garlic yoghurt, chilli mayo & lemon

GRILL

220g rump steak MB2+ 35
Salad, chips & your choice of sauce

Wagyu steak frites 49
250g Sirloin, Little Joe's MB4+, French fries & green leaves on creamy pepper sauce

Surf & turf (l) 47
220g rump, salad, chips & a garlic prawn cream sauce

SAUCES

3 creamy garlic prawns (l) 12
Pepper, red wine jus or mushroom 5
Gravy, black garlic aioli or mayonnaise 4

SALADS

Roast pumpkin & Burrata 25
Roasted pumpkin, creamy burrata, rocket, baba ganoush, pepitas, pomegranate & maple balsamic glaze

Warm tandoori chicken salad 27
Grilled tandoori chicken, roasted sweet potato, cherry tomatoes, mint yoghurt dressing, pomegranate, pearl couscous & rocket

Add a protein to your salad or meal
Grilled chicken breast (gf, df) | 9
5 grilled prawns (l) (gf, df) | 15
Smoked salmon (A) (gf) | 9
Grilled Halloumi (3pce) (gf) | 9
Falafel (3pce) | 7

MAINS

Grilled barramundi (l) 35
House salad, tartare, grilled lemon & chips

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

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

Double smash burger 22
Two smashed beef patties, burger cheese, pickles, white onion & burger sauce in creamy mushroom sauce

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

Steak sandwich 35
Served on thick cut bread, rocket, caramelised onion, Swiss cheese, bbq sauce & chips (served medium or well done)

Slow braised beef cheek 35
Creamy mash, baby carrots & red wine jus

Chicken & leek pot pie 25
Puff pastry, creamy filling & house salad

Pumpkin soup 21
Roast pumpkin, brown butter, sage & garlic bread

PASTA

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

Vegetable spaghetti 27
Eggplant, zucchini, kalamata olives, Napolitana sauce & chilli oil

SIDES (SERVES 2)

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

Chips with black garlic aioli 10

Potato wedges with sour cream & sweet chilli 16

House salad (gf) 10

Mashed potato 10

DESSERT

Sticky date pudding 16
Salty butterscotch sauce & vanilla ice cream

Apple & rhubarb crumble 16
Apple crumble & vanilla anglaise

Baked New York cheese cake 16
Whipped mascarpone cream

Affogato 18
Espresso, Frangelico & vanilla ice cream

Full espresso coffee menu available until late

For all dishes with chips and salad you can substitute with mashed potato and mixed greens upon request

Seafood identification details - A (Australian), I (International), M (Mixed) | @thebutlerspantryredbank | 20% public holiday surcharge applies