

OUR LOCAL REGULARS

Entrée

Must Charcuterie Plate

28

Jambon Persillé; a pickled pork and parsley terrine

Paté en croute with Pear Chutney

Rillettes with Cornichons

Black Olive Tapenade

Jarrahdene free range pork is sourced from David Hohnen’s property south of Witchcliffe

Must Dry-Aged Butterfield Beef

Paul & Jill O’Meehan

Sourced from Paul & Jill O’Meehan’s family property located at the foot of the Stirling Ranges, and dry-aged in our refrigerated beef cellar for a minimum of 30 days

Main Course

Butterfield Beef Burger; Bacon, Gruyere Cheese 21

Zucchini Pickles, Aioli, Frites

“Vegie” Burger (carnivore approved) w/ Frites 21

Sirloin 270g 37

Rump 370g (suitable for 2 to share) 36

Beef Rib Eye, with the bone 500g (suitable for 2 to share) 48

Steaks are served with:

Crushed Gourmet Potato, Café de Paris butter

French Mustard, Onion-Cabernet Jam & Salsa Verde

With your choice of Béarnaise Sauce or Green Peppercorn Jus

A big thank you to some of our local producers...

The Berry Farm, Mike Skivinis - BlueRidge Marron, Steve Vidovich
 Green Valley Vineyard, Graeme Seed - Hedges Garden Vasse, Sharon Newberry
 Margaret River Free Range Eggs, Jan Harwood - Oasis Hydroponics, Allan Hill
 Ocean Foods, Ray Kilpatrick - Smoked & Organic Garlic, Kerry Robinson
 The Garden Basket, Garry - 34° Blue Southern Ocean, Brody Craven
 34° South, Sydney - Koonac Farm, Andreas Gammeter
 McLeod Creek Winery, Mario Iannarelli