

SPECIALS MENU

Our specials are done in small quantities.... we may run out of some dishes to allow us to add more new and exciting options. We love variety.

MAIN.....

SOUTHERN FRIED CHICKEN BURGER \$28

house crumbed chicken thigh, aioli, lettuce, tomato, fries (GF Bun +\$2.5)

SCENIC RIM BEEF CHEEKS \$42

The Butcher Co beef cheeks, house jus, creamy mash potato, broccolini, pumpkin puree (GF)

OVEN ROASTED ATLANTIC SALMON \$40

oven roasted Atlantic Salmon, kalamata butter sauce, sweet potato, broccolini (GF)

SLOW COOKED BRISKET \$35

slow cooked The Butcher Co brisket, creamy mash, local greens (GF)

TAKE HOME.....

HOUSE CHEF BUTTER \$18

120g jar chef fresh truffle butter (3 week fridge shelf life) (GF)