the butterfactory

## Appetisers & Sides

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|---|---|
| Mixed Leaf Salad, Butterfactory Salad Dressing, Shaved Grana Padano * | 5 |
| Lightly Steamed Seasonal Greens, Extra Virgin Olive Oil | 7 |
| Butterfactory Special Fries | 7 |
| Warmed Sourdough, Olive Oil, Housemade Dukkah | 7 |
| Baked Turkish Bread, Garlic Herb Butter* | 7 |

## Entree

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| Grilled Haloumi, Fattoush Style Salad, Lemon Vinaigrette | 15 |
| Tartlet of Mushroom & Leek, Goats Cheese, Cream, Red Wine Reduction | 15 |
| Chicken Pistachio Terrine, Mille Feuille of Pistachio Cream, Sourdough* | 15 |
| Tempura King Prawns, Asian Slaw, Szechuan Caramel* | 16 |
| Seafood Tasting Plate -, Prawns, Scallops, Oyster, Squid, * | 19 |

## Main

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| Szechuan Salt & Pepper Squid, Fresh Green Salad, Nam Jim* | 17 |
| **Grilled or Battered Snapper, Fries, Garden Greens Salad, Housemade Tartare *** | 18 |
| **Ratatouille "Revisite", Herbed Potato Puree, Grana Padano, Spinach** | 22 |
| Ras El Hanout Spiced Chicken Breast, Preserved Lemon Cous Cous, Pomegranate * | 25 |
| Baked Salmon Fillet, Chat Potatoes, Chorizo, Zuchini, Mojo Rojo, Snow Pea Tendrils* | 26 |
| Soy Braised Pork Belly, 5 Spice Apple Puree, Brocolini, Master Stock Poached Shitakes | 26 |
| Confit Duck Leg, Herb Roasted Potatoes, Steamed Greens, Black Pepper Cream | 26 |
| Hickory Smoked Lamb Rump, Potato Roesti, Green Beans, Olive Tapenade, Smoked Paprika Yogurt | 28 |
| Sirloin Steak, Kipfler, Brocolini, Asparagus,Truffled Mushroom Butter Jus * | 28 |

## Dessert

12

Pina Colada – Coconut Ice Cream, Mango Granita, Glazed Pineapple, Cream
"Belfort" Tarragon Crème Tarte, Fresh Apple, Forest Fruits*
White Chocolate Panna Cotta, Berries, Shortbread Crumb,
Deconstructed Summer Fruits Cheesecake, Sorbet, Orange Jelly*
Butterfactory Dessert Tasting Plate
**Cheese plate Local & Imported Cheeses, Muscatels, Quince Paste, Crackers*** 18

*Denotes Estate or Locally Grown & Sourced Ingredients

***3% CREDIT CARD SURCHARGE APPLIES  ONE BILL PER TABLE***