Appetisers & Sides 7 each

Mixed Leaf Salad, Butterfactory Dressing, Shaved Grana Padano*

Butterfactory Special Fries

Warmed Sourdough, Olive Oil, Dukkah

Baked Turkish Loaf, Garlic Herb Butter*

Lightly Steamed Seasonal Greens, Extra Virgin Olive Oil

Entrée

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, Turkish*
15

Tempura King Prawns, Asian Slaw, Vermicelli, Szechuan Caramel*
16

Seafood Tasting Plate – Prawns, Scallops, Oyster, Squid, *
19

Main

Ratatouille "Revisite", Herbed Potato Puree,
Grana Padano, Spinach *
24

Spiced Chicken Breast, Preserved Lemon Cous Cous,
Pomegranate Molasses *
27

Confit Duck Leg, Herb Roasted Potatoes, Steamed Greens,
Black Pepper Cream*
28

Soy Braised Pork Belly, 5 Spice Apple Puree,
Brocolini, Master Stock Poached Shitake
29

Hickory Smoked Lamb Rump, Potato Roesti, Green Beans,
Olive Tapenade, Smoked Paprika Yogurt
33

Baked Salmon Fillet, Chat Potatoes, Chorizo, Zuchini,
Mojo Rojo, Snow Pea Tendrils *
33

Char Grilled Sirloin Steak, Kipflers, Seasoned Greens
Truffled Mushroom Butter, Jus*
33

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Desserts 12 each

Pina Colada – Coconut Ice Cream, Mango Granita, Glazed Pineapple Cream

"Belfort" Tarragon Cream Tarte, 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, Fruits, Quince Paste, Crackers

18

*Denotes ESTATE GROWN or REGIONALLY SOURCED INGREDIENTS in dishes wherever possible

After Dinner Wines by The Glass 7each

Galway Pipe Fine Old Tawny Port, Mildara, SA
Hanwood Grand Tawny Port, Hanwood NSW

Liquer Coffees 9each

Irish Coffee, Kahlua, Tia Maria, Baileys, Frangelico,

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Butterfactory Affogato 13each

Butterfactory Vanilla Ice Cream, Baileys and a Shot of Espresso Coffee

Please ask to see our list of coffees and herbal infusions & ideas for holding your next family or work get together

Your perfect venue

All food is prepared in our award winning kitchen by our innovative & experienced team of Chefs. We use estate & locally grown produce where possible & pride ourselves on only using the freshest seasonal ingredients.

A 3% CREDIT CARD SURCHARGE APPLIES TO ALL CREDIT CARD TRANSACTIONS

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