

FIRST COURSE

THE BUTCHERS CLUB'S SEAFOOD TROUGH

HADOUKU SCALLOP SASHIMI SERVED ON THE HALF SHELL

Black onion seed, minced chives, green shiso leaf

PACIFIC OCTOPUS CARPACCIO

EV olive oil, cracked black pepper, smoked sea salt

CRAWFISH COCKTAIL

Sweet lime, shaved iceberg lettuce,
seafood sauce, toasted sesame

FRESHLY SHUCKED COFFIN BAY OYSTERS SERVED ON THE HALF SHELL

Shallot & red wine vinaigrette, cucumber relish,
Tobasco sauce, lemon & lime



SECOND COURSE

SLOW-ROASTED PORK BELLY

Served with apple sauce, dijon and grainy mustard

NICK'S FAMOUS BEER BREAD

Brushed with clarified butter and organic sea salt



MAIN COURSE

BIG CHRISTMAS BEEF EXPERIENCE

Beef to be trimmed into 2" chops and grilled to a perfect medium rare,
carved table side by our chef and served family-style

SERVED WITH

DEEP ROASTED POTATOES

Thyme, garlic, rosemary,
black pepper

CHAR-GRILLED SEASONAL BRASSICAS

with roasted roots, freshly grated
horseradish, hazlenuts and
blackberries

BAKED CHEESY CAULIFLOWER

Finished with crispy crumbs

AND A SELECTION OF SAUCES

CHRISTMAS GRAVY, BREAD SAUCE, ORANGE & CRANBERRY SAUCE

DESSERTS

AUSTRIAN APPLE STRUDEL

Served with brandy-flavoured crême anglaise

CHOCOLATE CHEESECAKE

with a cinnamon cranberry compote



SPECIAL ADD-ONS

Second Course: Ginger & Spring Onion Poached Lobster Tail, 4½ oz, \$200pp

Main Course: Steamed Mussels in Herb-Infused White Wine Sauce, \$120pp

European Cheese Board with Dates & Grapes (chef's selection), \$180pp

Free-flow mulled wine or free-flow mulled cider, \$100pp

**A SPECIAL HOLIDAY FEAST FOR 10 OR MORE
\$1,000 PER GUEST + THE COST OF YOUR BEEF**