

# 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**