



# The Butcher & The Bees

12 GUESTS OR MORE | \$90 PER PERSON

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## FOR THE TABLE TO SHARE

*Sourdough focaccia, whipped wagyu fat butter*

## TO START

*Tongue & cheek terrine, mustard crumb, ravigote sauce*

*Parmesan custard, black garlic, spinach, shiitake & whey crackers*

## PLATES

*Pan fried lemon sole, pickled fennel, thyme, caper & blood orange*

*Scotch fillet, roasted garlic labneh, Jerusalem artichoke, pear & pine nut*

## SIDES

*Mesclun salad, toasted buckwheat, roasted persimmon dressing*

*Salt baked beetroot, apple molasses, whipped ricotta, hazelnut*

*Wagyu fat fries, mayonnaise*

## DESSERT

*Dark chocolate torte, salted toffee, blackberry vinegar gelato*

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*Everything is made in a kitchen that handles gluten and other allergens.  
Please let us know of any dietary requirements or allergies.*