

Appetizers

Roasted cauliflower, cauliflower mascarpone purée, ras el hanout, hazelnut, crumbs

\$158

Grilled Iberico pork finger rib, herbs salad, Jicama, lemon grass

\$168

Burnt eggplant, sesame & miso sauce, honey and croutons

\$188

Grilled Artichoke, iberico ham shoulder, egg yolk

\$138

Smoked Hokkaido scallops, coconut ceviche sauce, grilled pineapple

\$178

Blue fin tuna Akami crudo, burnt orange sauce

\$188

Artisan home-cured charcuterie

\$258

Burnt crab roll, uni, black brioche 

\$328

Beef tartare with MF potatoes, smoked egg yolk, oscietra caviar 

\$328

Shredded ox tail sliders, truffle and porcini mayonaise

\$208

Grilled Bone marrow with oscietra caviar 

\$458

Signatures

"Carabinero" Scarlet Cardinal prawn flambadou 

\$298

Dry- aged Ma Yao fish "Threadfin"

\$458

Grilled scampi, Spanish "dinamita rice", aioli and garlic & parsley oil

\$728

Sides

Spanish tomato
dressed with smoked Olive oil
\$108

Baby kale, broccolini, black garlic
dressing, sesame
\$108

Smashed crispy potatoes,
aioli & herbs
\$128
\$208 with truffle

Homemade smoked butter &
sourdough 
\$58

Aveyron lamb belly, pistachio gremolata, burnt eggplant
\$398

Dry-aged Hungarian Mangalica pork, star anis sauce, jicama salad
\$458

Our steaks are sourced from a carefully curated selection of premium loins

	Origin	Cattle age	Days aged	Starting size	\$ per 100gr
Stone Axe Wagyu m9+ striploin boneless	AUS	1.5-2	--	280gr	\$308
Mayura Station "chocolate feed" Wagyu	AUS	1.5-2	--	600gr	\$238
UMI Angus 200 day grain feed	Uruguay	1.5-2	21+	500gr	\$198
Carima Frisian cow	Italy	1.5	28+	480gr	\$208
John Stone Hereford steer Grass-fed steer	Ireland	2-4	21+	500gr	\$208
Blonda Rubia Gallega	Spain	6-9	35+	500gr	\$228
Simmental dairy cow Vacuum	Germany	5-6	45+	600gr	\$258
El Capricho Jose Gordon selection	Spain	7+	60+	650gr	\$258

(Steak sizes and weights are for reference) (30min + cooking time thick steaks)

The Butcher Room