

BUTLERS KITCHEN

Private Dining Room

Butlers Kitchen private dining room can be booked for groups of 8 to 12 for private functions, corporate meetings, breakfast meetings, intimate family gatherings, or just a casual meet. The dining room can hold a maximum of 12 guests. Our private dining room is equipped with audiovisual capabilities, making it easier for guests to conduct a presentation.



Conditions of Use:

The private dining room needs to be pre-booked and can be booked for a maximum of 90 minutes. A minimum spend of \$200 applies to the booking of the dining room, with store manager's discretion to accommodate otherwise.

Additional 30-minute slots can be booked at a price of \$50.

Group Bookings

Groups of 16 adults or more are required to partake in our set menu. The set menu is charged per person. While you sit back and relax, the team at Butlers Kitchen will assist you with your drinks and dish up your favourite meals, sure to tantalise your taste buds. We can dish up something delicious for individual guest dietary requirements as long as we know in advance!

All large group bookings will be seated in our covered alfresco dining area. During busy times, the wait on food can be up to 45 minutes. If you are time-pressed, we recommend you email us your meal and drink selection prior to your arrival for prompt service.

BUTLERS KITCHEN

Breakfast Set Menu - \$35 pp

Breakfast

Acai Granola Bowl

Vanilla yoghurt topped with granola, mixed seeds, seasonal fruits, chia seeds, desiccated coconut and acai

Bacon and Eggs (CBGF)

Two eggs your way on toasted sourdough with bacon and hashbrown

Mediterranean Breakfast

Avocado, mushroom, spinach, veggie patty, fresh cherry tomatoes, falafel, haloumi, onion relish, olive kalamata sourdough.

Avocado Smash (CBGF) (CBV)

Lime and sea salt smashed Avo on toasted sourdough topped with poached eggs, blistered cherry tomatoes, dukkha, whipped feta finished with beetroot purée and balsamic glaze

Classic Benny (CBGF)

Two poached eggs on toasted sourdough topped with classic hollandaise and a choice of bacon or smoked salmon

Breakfast Rolls with one hashbrown (CBGF)

- Chilli Cheese Egg
- Blast (Bacon, lettuce, tomato & smashed avocado
- Egg, Bacon and Cheese

Choice of Toastie with one hashbrown (CBGF)

- Ham and Cheese
- Cheese and Tomato
- Egg, Bacon and Cheese

Extras: Grilled Tomato 4 | Spinach 4 | Fetta 4 | Half Avocado 4 | Hashbrown 3.50 | Buttered Mushroom 5 | Haloumi 6 | Bacon 7 | Smoked Salmon 7 | Chorizo 7 | Tomato Relish 3 | Hollandaise 3 | Sriracha Sauce 2 |

Beverage

Speciality House Blend

Latte, Cappuccino, Flat White, Mocha
Long Black, Short Black
Long Macchiato, Short Macchiato
Magic, Piccolo
Turmeric Latte w/coconut milk
Matcha Latte
Hot Chocolate
Spiced Chai, Vanilla Chai

Organic Tea – Sereni Tea

English Break – fast, Earl Grey
Darjeeling Green
Peppermint Herbal
Lemon Grass and Ginger

Juices

Orange Juice
Pineapple Juice
Apple Juice

Cold Beverage

Iced Latte, Iced Coffee, Iced Chocolate, Iced Mocha

Milkshakes

Strawberry - French Vanilla
Chocolate – Salted Caramel
Espresso

Our set menu changes seasonally and is designed at the Chef's discretion. Please note that while we take utmost care to accommodate dietary requirements, we cannot guarantee that any dish is completely free from traces of nut oils, gluten, or shellfish.

CBVG - Can be Vegetarian

CBGF- Can be Gluten Free

CBV - Can be Vegan

BUTLERS KITCHEN

Set Menu Brunch / Lunch - \$40 pp

Meal

Classic Aussie Burger (CBGF)

Angus beef patty, bacon rasher, cheese, tomato, lettuce, tomato relish, fried egg, pickle and aioli in a milk bun with side of chips

Fish Tacos

Set of three soft shell tacos with crispy flatheads fillets, chipotle aioli, Pico de Galo, smashed avo, mixed slaw, cilantro, red chilli and side of chips

Zesty Calamari (GF)

Lemon and pepper calamari with side of aioli and rocket, pear-parmesan salad.

Korean Fried Chicken Waffles

House made scallion and cheese waffle topped with sticky spicy fried chicken, poached eggs, gochujang hollandaise, spring onion and pickled cabbage

Beef Brisket Benny (CBGF)

Slow cooked beef brisket on a toasted sourdough topped with onion relish, creamy mustard mushrooms, pickles, poached eggs and classic hollandaise

Canadian Pancake

Pancakes topped with maple butter, fried eggs, maple bacon rashers, hashbrown and side of maple syrup

Extras:

Half Avocado 4 | Hashbrown 3.50 | Haloumi 6 |
Bacon 7 | Smoked Salmon 7 | Chorizo 7 |
Buttered Mushrooms 5 | Fried Chicken 7 |
Tomato Relish 3 | Hollandaise 3 | Sriracha
Sauce 2

Beverage

Speciality House Blend

Latte, Cappuccino, Flat White, Mocha
Long Black, Short Black
Long Macchiato, Short Macchiato
Magic, Piccolo
Turmeric Latte w/coconut milk
Matcha Latte
Hot Chocolate
Spiced Chai, Vanilla Chai

Organic Tea – Sereni Tea

English Break – fast, Earl Grey
Darjeeling Green
Peppermint Herbal
Lemon Grass and Ginger

Juices

Orange Juice
Pineapple Juice
Apple Juice

Smoothies

Mango Tango, Tropical, Purple Berry, Salted
Caramel Espresso, Breakfast, Acai

Milkshakes

Strawberry - French Vanilla
Chocolate – Salted Caramel
Espresso

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