

PRIVATE DINING | LUNCH MENU OPTIONS - \$55pp**TO START - BOUCHERIE CHARCUTERIE & CHEESE**

The usual: salami, salumi, yada, yada... mustard we make here, pickled things, wine inspired preserves. Cheese from near and far.

CHOICE OF MAIN:**BUTCHER'S BURGER**

Tri-cut custom ground beef, double smoked bacon, champagne cheddar, fried egg, crispy onions, garlic dills, truffle mayo, mustard that we make, heirloom iceberg lettuce. With fries & truffle mayo.

CRISPY CHICKEN SANDO

Marinated chicken doused in Butcher's spice, roast garlic mayo, house pickles, classic slaw. With fries & truffle mayo.

STEAK FRITES

Grass-fed 63 Acres Beef grilled flat iron. High in modesty, big in flavour with fresh herbs and lemon-herb butter. With fries & truffle mayo.

GOOD HARVEST SALAD

BC asparagus, shaved radish, pickled rhubarb, double smoked bacon, maple n' oat salad topper, local greens, herbed feta, not-quite-hard-boiled egg, tarragon-chive dressing.

THE DAILY PASTA

This changes with the season. We'll be happy to let you know all about what's on offer at the moment.

BROWNIE TRIFLE

Fudgy brownie bits layered with dark chocolate sauce, Summit berry compote, crumbled spicy pecans, and vanilla soft whip.

