



NEW YEARS EVE 2017

Appetisers & Sides \$7ea

Mixed Leaf Salad, Butterfactory Salad*
 Butterfactory Special Fries
 Warmed Sourdough w- Olive Oil & Dukkah*
 Grilled Turkish w- Garlic & Herb Butter*
 Steamed Seasonal Greens, Extra Virgin Olive Oil*

Entrée

House Smoked Duck Breast, Pickled Onions,
 Lavosh, Crème Fraiche*
 Crab & Prawn Tian, Avocado, Rocket, Salsa Verde
 GF
 Housemade Hummus, Radish, Cucumber, Fried
 Chickpeas, Homemade Bread V (GF)

Main

Barramundi, Buerre Noisette Potatoes, Fresh Zuchini,
 Salsa Verde, Charred Capsicum *GF
 Sirloin Steak, Potato Herb Gratin, Broccoli, Spinach
 Caramelised Onion Jus* GF
 Moroccan Stuffed Chicken Supreme, Couscous, Grilled
 Eggplant, Saffron Jus*
 Potato Gnocchi, Semi Dried Tomatoes, Rocket, Fetta,
 Basil Pesto*V

Dessert Of the Day

* Denotes Estate Or Locally Grown Ingredients

\$56 per person

the butterfactory
restaurant



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Entrée

House Smoked Duck Breast, Pickled Onions,
 Lavosh, Crème Fraiche*
 Crab & Prawn Tian, Avocado, Rocket, Salsa
 Verde GF
 Housemade Hummus, Radish, Cucumber, Fried
 Chickpeas, Homemade Bread V (GF)

Main

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 Salsa Verde, Charred Capsicum *GF
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