

MENU

SALADS

GRILLED CAESAR SALAD

Lightly charred greens, grilled chicken, toasted Parmesan crumble and brioche croutons tossed in our signature Caesar dressing

PANZANELLA SALAD

Marinated cherry tomatoes, red pepper vinegar, capers, sourdough croutons and pickled onions

STRACCIATELLA SALAD

fresh stracciatella, smoked cherry tomatoes, extra virgin olive oil and fresh herbs served with sourdough bread

BEETROOT SALAD

Salt baked beets, aromatic labneh, toasted pecans and fresh herbs

SALMON SALAD

Homemade cured salmon, crispy baby gem, celery, roasted edamame and avocado all marinated in a zesty yuzu dill dressing finished with green apple and fresh dill

APPETIZERS

VITELLO TONNATO

Slow cooked veal carpaccio, creamy tuna sauce, pickled celery, fresh greens and grated espresso beans

BEEF CARPACCIO

Thinly sliced Black Angus beef, roasted garlic mayonnaise, fried capers and grilled artichokes

CLASSIC BEEF TARTARE

Finely chopped Black Angus beef tartare served with sourdough bread and Parmesan cream

CHEESE CROQUETTES

Crispy mixed cheese and herbs croquettes, paired with tomato marmalade

FRIED ZUCCHINI

Golden fried zucchini slices, finished with grated Parmesan and lemon zest

VEGETABLES

ROASTED BABY CARROTS

Roasted baby carrots drizzled with vegetable sauce and fresh herbs

BROCCOLINI WITH ROMESCO SAUCE

Charred broccolini served on smoky Romesco sauce with toasted almonds

TRUFFLE ARTICHOKE

Roasted artichokes finished with fresh herbs, parmesan and truffle

CAULIFLOWER STEAK

Brown butter roasted cauliflower served with silky cauliflower purée, vegetable sauce and toasted hazelnuts

ROASTED BABY POTATOES

Roasted baby potatoes with chimichurri and Parmesan

MAIN COURSES

WAGYU TENDERLOIN WITH CAFÉ DE PARIS

Premium Wagyu tenderloin paired with rich Café de Paris sauce

THE GOOD CHICKEN

Slow roasted whole chicken marinated and glazed with roasted tomatoes and aromatic spices

VEAL MILANESE

Crispy breaded veal rack topped with lemon zest, fresh thyme and Parmesan

S & L MAC AND CHEESE

Five cheeses mac and cheese topped with crispy panko and baked to perfection

THE GOOD WAGYU BURGER

Australian Wagyu beef, aged cheese and tartare sauce

CRISPY CHICKEN BURGER

Breaded chicken breast, coleslaw, pickles and chili mayo sauce

WAGYU BOLOGNESE

Slow cooked Australian Wagyu beef served with fresh Parmesan and gremolata

GNOCCHI WITH TOMATO AND BURRATA

Homemade gnocchi served with slow cooked tomato sauce, finished with aged Parmesan, fresh basil and Burrata cheese

BUTTER & PARMESAN TRUFFLE PASTA

Creamy butter and Parmesan pasta, finished with a touch of lemon and fresh truffle

FROM THE SEA

CAVIAR (upon availability)

Served traditionally with blinis, crème fraîche, capers, chives and egg garnish

FRESH OYSTERS (upon availability)

Fresh oysters served with our homemade vinegars



CALAMARI

Roasted calamari skewer, served with a mini fennel salad and a creamy herb aioli

TIGER PRAWNS

Roasted tiger prawns, served with a grilled red pepper béarnaise sauce

TUNA STEAK

Grilled tuna steak served with a Mediterranean blend of cherry tomatoes, olives and capers all marinated in extra virgin olive oil, fresh basil and lemon zest

LOBSTER (upon availability)

Fresh lobster, grilled with roasted garlic butter and served with sauce of your choice (Chimichurri, Béarnaise)

SAUCES

PEPPER SAUCE

A smooth, creamy blend infused with fresh green pepper

CHIMICHURRI SAUCE

A vibrant mix of fresh herbs, garlic and chilli

BÉARNAISE SAUCE

Rich, buttery and elevated with fragrant tarragon

SIDES

GREEN SALAD

Fresh mixed greens tossed in a citrus vinaigrette

SWEET POTATO PURÉE

Caramelised sweet potato purée with brown butter

CREAMY MASHED POTATOES

Smooth and buttery mashed potatoes

FRENCH FRIES

Homemade french fries

MENU

WELCOME TO THE GOOD BUTCHER

Where craftsmanship and conscience meet on your plate. Our passion lies in discovering the world's finest cuts of meat handpicked from ranches and farms that uphold the highest standards of animal welfare, sustainability and flavor. From grain fed Black Angus beef in the rolling hills of the Australian Outback to premium selections from Russia, each carefully curated cut tells a story of dedication and respect for both land and livestock.

What makes our selections truly special is our uncompromising commitment to quality at every stage partnering with experts in thoughtful breeding and responsible farming, while overseeing expert butchery and meticulous aging ourselves.

At The Good Butcher, every bite reflects our mission to bring you the finest the world has to offer, one mouthwatering cut at a time.

For a truly exceptional dining experience, please ask your waiter about our specialty premium cuts, available in limited quantities.

“Food should be simple, honest, and rooted in the purity of great ingredients. My craft is to honour them, not hide them. What I cook reflects what I believe: beauty lives in simplicity, and happiness is shared around a table.”

Yiannis Skoumpelos
GROUP EXECUTIVE CHEF



OUR FARMS

LUMINA LAMB

Free range grass fed
New Zealand

TENDER VALLEY BLACK ANGUS

100% Black Angus beef, 200 days
grain fed
Australia

SIR HARRY WAGYU

450 days orange fed
Australia

JACK'S CREEK BLACK ANGUS

100% Black Angus, 180 days grain fed
Australia

CUTS

LUMINA, NEW ZEALAND

LAMB RACK FRENCH CUT

SIR HARRY WAGYU, AUSTRALIA

WAGYU RIB-EYE

TENDER VALLEY, AUSTRALIA

RIB-EYE BLACK ANGUS

TENDERLOIN BLACK ANGUS

STRIPLOIN BLACK ANGUS

SHORTLOIN BLACK ANGUS

T-BONE BLACK ANGUS

TOMAHAWK BLACK ANGUS

JACK'S CREEK, AUSTRALIA

RIB-EYE BLACK ANGUS

TENDERLOIN BLACK ANGUS

STRIPLOIN BLACK ANGUS



For allergens and calories
please scan the QR code.