

DELAHEY · ESTABLISHED

Butlers *Cucina*

*All-day Italian dining — breakfast, lunch & dinner,
crafted with care and seasonal produce.*

BREAKFAST · LUNCH · DINNER · DRINKS

TO BEGIN THE DAY

Breakfast

Breakfast favourites served until 3PM — crafted with care and seasonal produce.

Eggs on Toast (V)	\$13
Poached, scrambled or fried eggs served on sourdough (GFA +\$1)	
Middle of the Earth (V)	\$22
Sourdough, field mushrooms, avocado, halloumi, two poached eggs, chilli sauce, green olives and lemon (GFA +\$1)	
Smash & Grab (V)	\$21
Sourdough, smashed avocado, beetroot & honey hummus, semi-dried tomato salsa, pomegranate, Bulgarian feta, two poached eggs, dukkah & lemon (GFA +\$1)	
Local Oats Porridge (V)	\$16
Orange & cinnamon poached pear, blueberry compote, pistachio crumble, vanilla bean mascarpone & fresh fruits	
Moroccan Baked Eggs & Chorizo	\$22
Trio baked beans, chilli, capsicum sugo, two poached eggs, chorizo, bocconcini & Turkish bread (GFA +\$1)	
Acai Bowl (VG)	\$22
House-made granola, acai, seasonal fruits, coconut flakes & peanut butter	
Buttermilk Hotcakes (V)	\$22
Hotcake stacks, caramelised banana, seasonal fruits, vanilla bean ice cream, butterscotch & pistachios	
Zucchini, Corn & Halloumi Fritters (V)	\$23
Three fritters, grilled halloumi, seasonal greens, two poached eggs, za'atar hollandaise & lemon	
Queen's Florentine	\$24
Yarra Valley cured salmon, brioche loaf, asparagus, spinach, two poached eggs, sriracha hollandaise & lemon (GFA +\$1)	
Butler's Big Brekky	\$28
Chorizo, bacon, mushrooms, roast tomato, spinach, potato rosti, baked beans on sourdough with two poached eggs (GFA +\$1)	
The Morning Cure	\$24
12-hour braised pulled pork, two potato rosti, two poached eggs & pickled onion, apple slaw	
Giant Breakfast Royale	\$24
Potato rosti, bacon, fried egg, halloumi, spinach, tasty cheese, tomato relish on a brioche bun, served with fries	

GFA = Gluten Free Available · V = Vegetarian · VG = Vegan

BUTLERS CUCINA · SHOP 12, 264 TAYLORS ROAD, DELAHEY VIC · (03) 9530 3239

TO SHARE & START

Entrée

A selection of small plates and starters, perfect for sharing or enjoying on their own.

Lemon Pepper Calamari	\$18
Lightly fried calamari, dressed leaves, tartare & lemon (GFA +\$1)	
Polenta Caprese (V)	\$16
Cherry tomato medley, bocconcini, parmesan & truffle aioli (GFA +\$1)	
Arancini Classico	\$18
Wagyu beef bolognese, mozzarella, peas with napoli and parmesan	
Ravioli (V)	\$16
Hand-made ricotta spinach ravioli (2pcs), butternut pumpkin puree & parmesan	
King Ora Salmon Carpaccio	\$16
Tomato medley, capers, dressed leaves, avocado & lemon (GFA +\$1)	
Pollo Fritto	\$17
Buttermilk fried chicken, sticky BBQ sauce & pineapple slaw	
Bruschetta (V)	\$16
Toasted sourdough, tomato medley with red onion, dressed leaves, bocconcini and balsamic glaze (GFA +\$3)	
Garlic Cheese Bread (V)	\$12
(GFA +\$3)	

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THE MAIN EVENT

Lunch & Dinner

Grill favourites, handmade pasta, seasonal plates and salads — crafted for relaxed dining.

FROM THE GRILL

Fried Chicken Burger	\$26
Brioche bun, coleslaw, smashed avocado, chipotle mayo with cheese. Served with chips. (GFA +\$1)	
Smashed Burger	\$26
Black Angus beef patty, lettuce, tomato, bacon, cheddar & pickles. Served on a brioche bun with chips. (GFA +\$1)	
Vegan Schnitzel Burger (VG)	\$25
Lettuce, tomato, vegan cheese & vegan mayo. Served with sweet potato fries. (GFA +\$1)	
350gm Porterhouse	\$49
Yarra Rise grain-fed porterhouse cooked to your liking with chips, salad and sauce of your choice	
400gm Rib-Eye	\$58
Yarra Rise grain-fed, full bone rib-eye cooked to your liking with chips, salad and sauce of your choice	

Sauce Options: Garlic Butter (GF), Gravy, Pepper Sauce (GF), Mushroom Sauce, Hollandaise Sauce (GF).

ADD-ONS

Creamy Garlic Prawns (GF)	\$10	Onion Rings (V)	\$5
Lemon Pepper Calamari	\$8	Eggs (V)	\$2

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POTS & PANS

- Gnocchi Alla Vodka** (V, VGA, GFA) **\$30**
Homemade gnocchi tossed in vodka & napoli sauce with a touch of chilli, topped with stracciatella cheese.
- Pappardelle con Ossobuco Brasato** (GFA) **\$34**
14-hour braised ossobuco served with handmade pappardelle, spinach & shaved parmesan.
- Ravioli di Ricotta e Spinaci** (V, GFA) **\$30**
Handmade ravioli with whipped ricotta and spinach, butternut pumpkin, creamy brown butter sage sauce and fresh parmesan.
- Rigatoni con Pollo e Guanciale** (GFA) **\$33**
Jumbo homemade rigatoni tossed with sautéed chicken, crispy guanciale, semi-dried tomatoes, baby spinach, white wine, a light pecorino cream and cracked black pepper.
- Linguine Pescatore** (GFA) **\$40**
Scallops, barramundi, tiger prawns, mussels, calamari, cherry tomato, garlic, and a touch of chilli with napoli sauce.
- Risotto alle Verdure allo Zafferano** (V, GF, VGA) **\$31**
Zucchini, spinach, asparagus, broccolini, semi-dried tomato with saffron arborio rice & fresh parmesan.

CUCINA FAVOURITES

- King Ora Salmon** (GFA) **\$37**
Grilled King Ora Salmon (300g) served with potato rosti, asparagus, spinach, bearnaise sauce & lemon.
- Lamb Shanks** (GFA) **\$40**
24-hour braised lamb shanks, seasonal vegetables & creamy mashed potato.
- Petto di Pollo al Limone** (GFA) **\$34**
300g chicken breast stuffed with ricotta, spinach, cranberries; served with mash and creamy lemon sauce.
- Barramundi alla Griglia** (GFA) **\$35**
Herb and pistachio crusted barramundi, seasonal roasted vegetables and salad.
- Pork Cotoletta di Marsala** **\$35**
Crumbed pork schnitzel with roasted chat potatoes, salad & creamy marsala sauce.

SALADS

- Lamb Salad** (GFA) **\$32**
300g marinated lamb backstrap, seasonal leaves, feta, semi-dried tomato, pomegranate, pumpkin, pistachios with yoghurt & mint dressing.
- Green and Grain Salad** (V, VGA, GFA) **\$24**
Grilled halloumi, asparagus, seasonal leaves, avocado, pumpkin, beetroot, walnut with honey mustard dressing.

Additions: Prawns (\$8) · Calamari (\$7) · Chicken (\$6).

FOR THE LITTLE ONES

Kids Menu

All kids' meals include an ice cream with your choice of topping: Strawberry, Chocolate, Blue Heaven, or Banana.

Kids Pasta	\$12
Homemade rigatoni with Wagyu Beef Bolognese OR Napoli & Cream.	
Kids Cheeseburger	\$14
Cheese, tomato sauce & chips. (GFA +\$1)	
Kids Calamari	\$14
Fried calamari & chips.	
Kids Nuggets	\$13
Nuggets & chips.	
Kids Egg and Bacon	\$13
Available all day, every day.	
Kids Hotcakes (V)	\$13
Served with vanilla ice cream and hot maple syrup.	

A SWEET FINISH

Desserts by Cucina

Classic desserts crafted in-house to finish your meal on a sweet note.

Sticky Date Pudding (V)	\$16
Served with vanilla bean ice cream.	
Bombe Alaska (V)	\$16
Ferrero and crème brûlée, mixed berry compote.	
Classic Tiramisu (V)	\$16
Vanilla Cheesecake (V)	\$16
Served with ice cream and coulis.	
Classic Lemon Meringue (V)	\$16
With fresh fruits, coulis, and vanilla bean ice cream.	

FROM THE CELLAR

Wine & Sparkling

From sparkling and wines to refreshing mocktails, our drinks selection is designed to complement every moment.

SPARKLING

Coeur des Sages 'Le Joueur' Blanc de Blancs Brut	\$65 BTL
Burgundy, France	
Veuve Ambal Cremant de Bourgogne Blanc NV	\$80 BTL
Burgundy, France	
The Luminist Prosecco	\$11 GLS / \$43 BTL
South Eastern Australia	

WHITE WINE

Full Swing Sauvignon Blanc	\$11 GLS / \$45 BTL
South Eastern Australia	
Cloud St Pinot Grigio	\$12 GLS / \$39 BTL
Victoria	
Kismet Moscato	\$11 GLS / \$38 BTL
Multi-Regional, VIC	
Rockbare Click '99 Chardonnay	\$13 GLS / \$41 BTL
Limestone Coast, SA	
Days & Daze 'Sunswill' Pinot Gris	\$13 GLS / \$46 BTL
Multi Regional, SA	

RED WINE

The Luminist Pinot Noir	\$12 GLS / \$43 BTL
South Australia	
Rockbare Click '99 Shiraz	\$13 GLS / \$41 BTL
Clare Valley, Australia	
Montadam 'Five Ally' Shiraz	\$14 GLS / \$48 BTL
Barossa Valley, Australia	
Hesketh Dangerous Type Merlot	\$13 GLS / \$35 BTL
Limestone Coast, Australia	
Full Swing Cabernet Sauvignon	\$13 GLS / \$35 BTL
South Australia	
Hesketh Regional Selections Cabernet Sauvignon	\$14 GLS / \$55 BTL
Coonawarra, Australia	
Poggio Anima Chianti DOCG	\$16 GLS / \$59 BTL
Tuscany, Italy	

GLS = By the Glass · BTL = By the Bottle

SHAKEN, BLENDED & Poured

Cocktails & More

COCKTAILS

Long Island	\$22
Vodka, tequila, Cointreau, gin, Bacardi, Pepsi and lime juice.	
French Martini	\$20
Absolut vodka, Chambord and pineapple juice.	
Espresso Martini	\$20
Vodka, coffee liqueur, espresso and salted caramel syrup.	
Cosmopolitan	\$20
Vodka, Cointreau, cranberry juice and lime.	
Strawberry Margarita	\$20
Tequila, Cointreau, strawberry purée and lime.	
Mojito	\$20
Bacardi rum, lime juice, sugar syrup and mint.	
Amaretto Sour	\$20
Disaronno amaretto, lemon juice, bourbon and egg white.	
Negroni	\$22
Gin, sweet vermouth and Campari.	
Aperol Spritz	\$20
Aperol, prosecco and soda water.	
Piña Colada	\$20
Rum, pineapple juice, coconut cream and sugar syrup.	
Nutcase	\$20
Frangelico, Malibu, pineapple juice and lemon.	

MOCKTAILS

Virgin Mojito	\$10
A refreshing blend of fresh mint, lime juice, sugar, and soda water. Crisp, zesty, and cooling.	
Shirley Temple	\$9
A sweet and bubbly mix of ginger ale and grenadine, finished with a cherry. Fun and nostalgic.	
Virgin Piña Colada	\$12
A tropical mix of pineapple juice and coconut cream, blended to a smooth, creamy finish. Sweet and refreshing.	

BLENDED & FRESH

Smoothies, Shakes & Juices

SMOOTHIES

Crompton	\$10.5
House blend coffee, banana, chia seeds, dates, cinnamon, vanilla syrup	
Berry Delight	\$10.5
Acai berries, pomegranate, goji berries, nuts, chia seeds, banana	
Green Machine	\$10.5
Kiwi, kale, spinach, pineapple, coconut, mint	
Breakfast Smoothie	\$10.5
Banana, oats, cocoa nibs, honey, dates, cinnamon	

MILKSHAKES

Chocolate	\$8.5	Vanilla	\$8.5
Strawberry	\$8.5	Banana	\$8.5

FRESHLY SQUEEZED JUICES

Orange / Apple / Carrot	\$10
Orange, Carrot, Ginger	\$10
Pineapple, Apple, Turmeric & Lemon	\$10

Grazie

Open 7 days · 6:30 AM – 9:00 PM | Shop 12, 264 Taylors Road, Delahey VIC 3037 |
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[instagram.com/butlerscucina](https://www.instagram.com/butlerscucina)