



### **Entrée**

Fresh bread with hand churned butter, fresh buttermilk ricotta and a roasted head of garlic (v) **9.50**

Rustic caramelized onion, blue cheese and pear tart with buttermilk pastry on a bed of rocket, sweet spiced walnut with balsamic reduction (v) **14.50**

Tapas style garlic prawns in sizzling olive oil with a little chili and fresh bread for dipping **15.00**

Baked buttermilk ricotta, herb and spinach gnocchi with a rich tomato, onion, garlic sauce topped with mozzarella  
**Entree 15.00/Main 22.00**

Ploughman's Platter with potted meat, cheddar cheese, double smoked ham, crusty beer bread and a selection of our own pickles  
**12.50 for 1**  
**22.00 for 2**

Butter Factory burger with local beef on a beer bread bun with roasted beetroot relish and Gruyere cheese with a side of dad's spuds **18.50**

Confit duck with Stanley apple, celery heart and rocket salad with hazelnut dressing **22.50**

Char grilled Bistecca (minute steak) marinated in rosemary and garlic with twice-baked smashed spuds and seasonal veg (g) **24.50**

### **Sides**

Dads spuds baked with rosemary and garlic (l,g,v) **7.50**

Mixed salad greens with a raspberry vinaigrette (l,g,v) **6.50**

**Please understand we prefer not to split bills  
On busy weekends however a \$1 surcharge  
applies to bills that you require split**



### **LIGHT LUNCH'S**

House made sausage roll with salad **12.50**

Lasagna and salad **15.50**

Gum tree Pies with green salad and house  
chutney

Vegetable (see black board)

Chicken and vegetable

Steak and mushroom

**Cakes** - served with cream or ice cream **All 8.50**

Baked cheesecake

Sticky date pudding with caramel sauce

Rich Chocolate truffle cake with raspberry coulis (g)

Chocolate, date and nut torte (g)

Crazy nut slice (l,g,s) **3 .00**

Orange and Almond Friand (g,l) **5.50**

**House made Ice cream** **3.50 per scoop**

Vanilla, Hazelnut Honeycomb, Choc, Raspberry Ripple

**Waffle cone 4.00**

### **Biscuits**

Anzac **2.00**

Pistachio and rosemary biscotti **2.00**

Yoyo's made from an old family recipe **3.00**

**Butter Factory Preserves are available for sale on the  
shelves**

15 Myrtle St (Great Alpine Rd), Myrtleford. Phone (03) 5752 2300  
[www.thebutterfactory.com.au](http://www.thebutterfactory.com.au) email [info@thebutterfactory.com.au](mailto:info@thebutterfactory.com.au)

<sup>1</sup>(g) denotes gluten free, (v) denotes vegetarian, (l) denotes lactose free



### **Beverages**

Coffee (certified organic, fair trade) Soy available	<b>3.50</b>
<b>Mug</b>	<b>4.50</b>
<b>extra shot</b>	<b>0.50</b>
House made chai blend - Latte or tea	<b>4.50</b>
Hot chocolate with a marshmallow	<b>4.00</b>
T2 Tea – English breakfast, Chamomile, Peppermint, Earl Gray and Green tea	<b>4.50</b>
Ice chocolate or coffee with ice cream	<b>4.50</b>
Snowline apple juice	<b>4.00</b>
Soft drink-lemonade,coke,dietcoke,orange,squash	<b>3.00</b>
Hepburn Springs flavored mineral water	<b>3.50</b>
Local Bottled water	<b>3.00</b>
Hepburn Springs sparkling mineral water 1ltr	<b>4.50</b>
Milk Shakes – Caramel, Vanilla, choc, Strawberry	<b>4.50</b>
<b>Fresh Juice combinations</b> choose one of ours or create your own – Stanley apple, pineapple, watermelon, orange, carrot, celery, pear, mint and ginger	<b>7.00</b>

- Pineapple, orange and apple
- Watermelon, apple and mint
- Carrot, celery, apple and ginger
- Orange, watermelon and ginger
- Pear, apple and pineapple

### **Our Story**

The Butter Factory building was built in 1906 and ceased butter production in 1966. The building was then left dormant for many years until 2006 when it was given a new lease on life.

The current owners Bronwyn and Naomi Ingleton began the next phase of the Butter Factory Easter 2007; both mother and daughter have many years in hospitality working in some of Melbourne's and the North East's best restaurants.

We subscribe to the 'Slow Food' philosophy and are active members. Our menu reflects our passion for regional and seasonal foods. We endeavor to source all of our produce from local farmers and boutique producers

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