

## **Snack on..**

- Grilled sourdough with seaweed butter \$12 v
- Prawn crackers with housemade sambal \$9
- Edamame with shichimi \$10 DF/GF/V
- Beer battered deep-fried cucumber pickles with yuzu mayo \$10 v
- Marinated olives, chilli, orange peel, thyme \$10 DF/GF/V
- Charcuterie Board with prosciutto, salami, coppa, chicken liver, aged cheddar, apple chutney, seaweed butter, pickles, lavosh, grilled sourdough \$32
- NZ cheese selection with homemade lavosh, honeycomb, pear & apple chutney  
1 cheese 30g \$18 / 2 cheese 60g \$26 / 3 Cheese 90g \$34

## **still hungry..**

- Soup of the day, featuring the best seasonal ingredients, ask the team for today's option \$20
- Korean Fried Chicken, caramelised chilli, pickled cucumbers, peanuts, sesame \$22
- M Social Wagyu Beef burger, brioche buns, smoked cheddar, chipotle, pickles, served with french fries \$29

## **and a side of..**

- Asian slaw, red radish, cucumber, crispy shallots, roasted sesame dressing \$12 v
- French Fries, truffle herbs, parmesan, aioli \$12 v

## **to finish off..**

- Hazelnut-chocolate mousse, caramel popcorn, cocoa nib praline, salted caramel icecream \$16 GF
- Ginger Crème Brûlée, almond praline, raspberry sorbet \$16 GF
- Trio - 3 scoops of chef's selection of house made icecream or sorbet \$16

DF dairy-free  
V vegetarian  
GF gluten-free

*Available 10:30AM - 09:30PM*



**GST INCLUDED, KINDLY INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS**





**Beast &  
Butterflies**

• RESTAURANT & BAR •

**ALL-DAY & BAR MENU**

**10:30 AM - 09:30 PM**