

# Beast



&

# Butterflies


DINNER 18:00-21:00  
Monday-Sunday

## SMALL, TO SHARE IF YOU CARE...

Grilled Sourdough Bread with seaweed butter \$12 V

Fried Mantou with chicken liver mousse, pear & apple chutney, parmesan, chives (2PC) \$15

Soup of the day, featuring the best seasonal ingredients, ask your server for today's option \$20 VR

King Fish Ceviche, pickled ginger, cherry tomatoes, coconut cream, chilli, basil, crispy shallots, sriracha oil \$22 GF/DF 

Flash-Fried Silken Tofu with cucumber, shaved onion, peanut, salad, crispy shallots, lime dressing \$18 FS

Cauliflower Popcorn, beer-battered & deep fried florets with cumin yoghurt, curry salt \$18 V

Korean Fried Chicken, caramelised chilli, pickled cucumber, peanut, sesame \$22

Bang Bang Chicken Salad, bean sprouts, cucumbers, carrots, shallots, peanuts, coriander & sesame tossed in a chinkiang vinegar dressing \$24 GF/DF

## SIDES

Steamed rice \$5 DF/V


Roti bread \$5 DF/V


French Fries, truffle herbs, parmesan, aioli \$12 VR

Asian slaw, red radish, cucumber, crispy shallot, roasted sesame dressing \$12 DF/V

Steamed Bok Choy, garlic, ginger, sesame, oyster sauce \$15 DF

## GO BIG


Sous Vide Hawkes Bay Lamb Ribs with harissa, cumin yoghurt, almond, sesame, and coriander gremolata S/\$26 L/\$36 

Grilled Split King Prawns with sambal butter, curry leaves, fried garlic, chives (4 PC) S/\$26 (6PC) L/\$39 

Chicken and Prawn Laksa, egg noodles, tofu, bean sprouts, soft-boiled egg, crispy shallots, sambal \$33 DF/FS

Braised Beef Short Rib with Rendang Curry sauce, crispy shallots, pickled vegetables, coriander, curry leaves \$38 DF/FS

Grilled Trevally Fillet, crayfish butter sauce, green lip mussels, burnt tomato, chives, chilli oil, panko, crispy garlic \$38

Pad Thai, rice noodles, king prawns, tofu, flat chives, crushed peanuts, chilli flakes \$33 GF/DF/FS 

220g Handpicked 55-day Aged Sirloin, oyster mushrooms, black bean-truffle mayo, garlic, chives, bone marrow, PX sherry \$44

Wok-Fried Eggplant, sambal, capsicum, green beans, spring onions, curry leaves \$30 GF/DF/FS

## DESSERT

Hazelnut-Chocolate Mousse, caramel popcorn, cocoa nib praline, salted caramel ice cream \$16 GF

Ginger Crème Brûlée, almond praline, strawberry sorbet \$16 GF

Trio - 3 scoops of chef's selection of house-made ice cream or sorbet \$16


NZ Cheese selection with homemade lavosh, honeycomb, pear & apple chutney


1 cheese 30g \$18 / 2 cheese 60g \$26 / 3 Cheese 90g \$34

### HOT TIPS

**VR** Vegetarian upon request    **GF** Gluten Free    **DF** Dairy Free

**GFR** Gluten free upon request    **V** Vegetarian    **FS** Contains fish sauce

 Denotes heat

 Signature dish

Please talk to our team if you have any food allergies, specific dietary requirements; or you have concerns over level of spiciness



## NEED A SPACE?

Got any special events coming up?  
Occasions to celebrate?

For a minimum of 20 pax, book our private dining space free of charge! Terms & Conditions apply.

Talk to us!



## HAPPY HOUR!

Get special discounts on selected drinks!

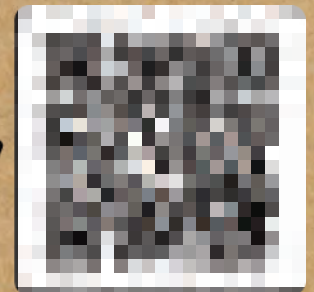
Everyday 5 - 7 PM

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• RESTAURANT & BAR •  
DINNER MENU

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