



# Beast & Butterflies

• RESTAURANT & BAR •

## SNACKS

- Grilled Sourdough**, seaweed butter \$12 V
- Oysters**, naam jim, crispy shallots MP
- Den Miso Glazed Eggplant**, sesame, spring onions \$16 V
- Teriyaki Chicken Thigh Skewers 2 PC**, wasabi-mayo, shichimi, spring onions \$16
- Grilled Australian Tiger Prawns Skewers 2 PC**, sambal dip, coriander, garlic chips \$20

## SMALL

- Tuna Ceviche**, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25
- Eye Fillet Carpaccio**, Mandy's horseradish cream, baby capers, manchego, croutons, \$25
- Massimo's Burrata**, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini \$24 V
- Casarecce Pasta**, parsley butter, almonds, feta, crispy kale \$25 V
- Thai Style Grilled Loligo Squid**, cabbage, caramelised chilli sauce, fried shallots \$26
- Scallop Ravioli**, miso beurre blanc, fried garlic, chilli oil \$26

## BIG

- Salt Baked Potato Gnocchi**, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino \$36
- Scampi Linguine**, roasted tomatoes, fermented chilli, basil, picada \$41
- Roasted Half Chicken**, gochujang, sesame, daikon, pickled green chilli \$38
- Market Fish of the Day**, scampi bisque, mussels, prawns, burnt tomatoes, shaved fennel salad MP
- Hawke's Bay Lamb rump**, harissa, cumin yoghurt, capsicum, chickpeas, salsa verde, lamb jus \$41
- Butcher's Premium Beef Cut**, truffle-mayonnaise, shiitake mushrooms, baby onions, garlic crumble, port jus MP
- Roasted Whole Market Fish**, confit lemon, capers, parsley, brown butter MP
- Slow Cooked Half Lamb Shoulder**, caramelised onion, sicilian green olives, white anchovies, parsley \$65

## SIDES

- Green Garden Salad**, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V
- Grilled Asparagus**, brown-butter vinaigrette \$15 V
- Twice Cooked Hand Cut Fries**, parmesan, truffle oil, aioli \$15

## SWEET

- Chocolate Delice**, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream \$18
- Ginger Crème Brûlée**, almond crisp, raspberry sorbet \$18
- Churros**, vanilla ice cream, chocolate sauce \$16
- Trio**, three scoops of chef's selection of house-made ice cream or sorbet \$16
- Chefs' Cheese selection**, lavosh, honeycomb, pear & apple chutney  
1 cheese 40g \$20 / 2 cheese \$28 / 3 Cheese \$34

*Please inform us of any dietary requirements.*

*Please note that the dishes on the menu are subject to change.*