

# feeding the fabulous / 6-10.30pm



**raw**  
 oysters freshly shucked 5.5 ea  
 natural  
 nam jim

yellow fin tuna tostada, avocado-watercress mousse, radish, cucumber, horseradish 19  
 mayo, cured egg yolk  
 king fish ceviche, pickled ginger gel, coconut milk, green chilli, basil, sriracha oil, crispy shallot <sup>GF DF</sup> 18

**entrées**  
 soup - the kitchen's weekly soup selection 12.5  
 crispy tofu, salad, bean sprout, mango, chilli, crispy shallot, cashew nut, mint, ginger dressing <sup>GF</sup> 16  
 roasted butternut agnolotti, smoked feta, pickled courgette, crispy sage, panko, sesame, nori beurre noisette <sup>V</sup> 17/24  
 salt roasted beetroot, caramelised onion jam, whipped goat cheese, walnut praline, cab sav vinaigrette <sup>V</sup> 16  
 miso glazed pork cheek, pickled cabbage, candy peanuts, spring onion oil, jalapeno dressing <sup>GF</sup> 22

**mains**  
 braised beef with rendang curry, toasted coconut, chilli, coriander, mint salad <sup>DF</sup> 30  
 pan-roasted hawkes bay lamb rack, smoked eggplant-parmesan puree, spring peas, mint, greek yoghurt, dukkha 39  
 pan-fried market fish, caper, confit lemon, pickled fennel, brown butter, chives, garlic chips 37  
 sous-vide 220g grilled angus sirloin, broccolini, mushroom cream, miso butter, red wine jus 38  
 seafood laksa, tiger prawn, tofu, egg, bean sprout, spring onion, crispy shallot 27  
 slow roast half duck, lychee, peanut, pomegranate, bean sprout, nuoc nam dressing <sup>GF DF</sup> 40

**wok**  
 pad thai, wok fried rice noodle, king prawns, tofu, flat chives, crushed peanut <sup>DF</sup> 25  
 stir fried king prawns, green lip mussels with XO sauce <sup>DF</sup> 27  
 fried rice, lap cheong, shredded chicken, cashew nut, thai basil, crispy shallot <sup>DF</sup> 25  
 caramelised pork hock with star anise-lemongrass glaze, cucumber, pickled garlic, chilli, coriander relish <sup>DF</sup> 29  
 wok toasted broccolini, shiitake mushroom, smoked chilli, black bean sauce <sup>DF</sup> 16.5

**m social hour 5pm-7pm**  
 selected beverages

**sides**  
 steamed rice <sup>DF GF V</sup> 4  
 roti bread <sup>V</sup> 5  
 chunky hand-cut fries, parmesan, truffle 9.5  
 steamed bok choy with oyster sauce 9  
 french fries, herbs 9.5  
 m social slaw, wombok, carrot, red cabbage, sesame, ginger and kimchi mayo 9.5

<sup>V</sup> vegetarian  
<sup>DF</sup> dairy-free  
<sup>GF</sup> gluten-free

**prices are gst inclusive**  
 please talk to our team if you have any food allergies, specific dietary requirements 😊



# **Beast & Butterflies**

— AUCKLAND —