



Beast & Butterflies

— AUCKLAND —

DINNER MENU

6:00 - 10:30 PM

TO START

ciabatta with smoked seaweed butter, olive oil, perfect start while waiting for your fashionably late friends | 9

SOUP OF THE DAY

flavour of the day using the very best of our seasonal ingredients, served with grilled sour dough; ask your server for today's option | 14.5

RAW

oyster freshly chucked, shallot vinaigrette | 5.5 ea

tuna tostada, a crunchy tortilla piled high with fresh raw tuna, diced radish, cucumber, chilli, avocado mousse, horseradish mayonnaise and salted egg yolk... arriba arriba!! | 17

fresh market fish ceviche, peruvian inspired mix of sensations, taste and texture with pickled ginger gel, coconut, chili, basil, sriracha oil, crispy shallots & pomegranate | 18

eye-round beef carpaccio, this classic dish was reportedly conceived by giuseppe cipriani from harry's bar in venice, 1950, named "carpaccio", after an italian painter--of all people! comprising of salsa verde, white anchovies aioli, baby capers, pickled garlic, parmesan, sourdough croutons | 20

SMALL PLATES

salt and pepper squid, a classic 80's, a bit disco, flash fried and served with japanese lemon mayo, shichimi and caramelised chilli dipping sauce, crisp and tender squid with a hint of spice | 18

roasted duck pappardelle (derived from the verb "pappare" to gobble up), are broad flat noodles tossed a rich duck ragout with confit of shallots, pecorino and thyme; makes a classic pasta dish | 24/35

classic caesar salad, the outrageously dependable combination of baby cos lettuce, pancetta, soft poached egg, anchovies, croutons, parmesan | 20

FOR THE HUNGRY

beef cheek rendang; a popular indonesian dish traditionally served to welcome & honour guests such as weddings, slow cooked with coconut milk, spices & herbs, served with rice, this is on our best-seller list, not spicy and melts-in-your mouth beef !! | 36 ^{GF}

smoked pumpkin, ravioli, goat feta, pickled raisins, pine nuts, zucchini, sage pesto, parmigiana | 30 ^V

roasted free-range chicken with marinated pepper harissa sauce, parsley, shallots, salad of baby kale & pumpkin seeds with meyer lemon to drizzle at your leisure | 30

social burger: char-grilled pure beef, smoked harvati cheese, caper mayo, tomato, baby cos, mustard onion, pickled cucumber & duck fat fries | 24 ^{GFR}

pan-roasted market fish, crispy skin fillets served with cauliflower puree, pickled raisins, almonds, fennel, capers, a confit of lemon & a brown butter sauce | 36

hawkes bay lamb rump, roasted to your liking with north-african flavours, smokey eggplant-parmesan puree, cumin carrots, ribbons of zucchini, spring peas & mint, greek yoghurt and dukkha | 37

ASIAN WOK SPECIALS

laksa, numerous varieties of this famous dish exist due to its inception being associated with the original spice route in south east asia; we are proud to present our version of seafood laksa, more than just a soup with tiger prawns, cockles, mussels, tofu, egg, bean sprouts, spring onions, crispy shallots, sambal | 27

pad thai, wok fried rice noodle, tiger prawns, tofu, flat chives, crushed peanuts; this recipe originally bought to thailand by chinese merchants in 14th century this popular dish is on our best-sellers list, definitely a good choice | 24 ^{DF}

not much to say, just a fantastic classic, genuinely simple sizzling wok-toasted garlic tiger prawns, sizzling hot wok black peppers, smoked chilli, coriander | 32

fried rice; prepared & perfected in the traditional "wok hei" method in a seasoned wok, egg & vegetables; lap cheong, shredded chicken, cashew nuts, thai basil, crispy shallots | 24 ^{DF}

sambal pork belly, crispy stir-fried pork belly with sensational sweet & spicy sambal sauce, green beans, red chillies, asian eggplant, curry leaves | 30

FRESH OFF THE GRILL

220g grilled angus eye fillet, a superb cut of prime beef--very simple and very nice, grilled to your liking with a beef cheek croquette, smoked mashed potato, pickled onions, parsley and red wine jus | 39

450g wakanui scotch with bone, also very simple very nice. grilled with the bone-on providing added flavour, accompanied with grilled green beans, confit shallot, whole grain mustard and a merlot glaze, good for sharing | 55 ^{*35 MINS MINIMUM WAITING TIME}

SIDES

steamed rice, sesame | 4 ^{GF DF V}

roti bread | 5

duck fat fries, rosemary, confit garlic | 9.5 ^{DF V}

shoe string fries, herbs | 9.5 ^{DF V}

steamed bok choy with oyster sauce | 9

m social slaw, wombok, carrot, red cabbage, sesame, ginger and kimchi mayo | 9.5

SWEET TREATS

royal rubies--a dessert gem originating in southeast asia that is loved by many, this tropical dessert is made of chestnuts, jackfruit, sesame, coconut sorbet with aromatic pandan syrup | 13

hazelnut chocolate mousse, biscuit, broken meringue, salted caramel ice cream | 15

ginger crème brulee, our touch on a popular french dessert | 14

churros paired with spicy hot chocolate sauce just how the spanish and portugese would do it, enhanced with dulce de leche ice-cream | 15

trio - 3 scoops of chef's selection of m social's ice-cream & sorbet using the finest natural ingredients | 12 ^{GF}

cheese selection with house made fennel & sesame lavosh, quince paste, honeycomb
1 choice of cheese | 14
2 choices of cheese | 20
3 choices of cheese | 26



A multi-course visual feast that samples various styles of cooking from different regions of the world using New Zealand-sourced finest ingredients.

Only \$55 per person, minimum of 2.

SOUP OF THE DAY

flavour of the day using the very best of our seasonal ingredients, served with grilled sour dough

TUNA TOSTADA

crunchy tortilla with fresh raw tuna, diced radish, cucumber, chilli, avocado mousse, horseradish mayonnaise and salted egg yolk

ANGUS STEAK

grilled angus eye fillet, a superb cut of prime beef--very simple & very nice, grilled to your liking with a beef cheek croquette, smoked mashed potato, pickled onions, parsley & red wine jus

or

pan-roasted market fish, crispy skin fillet served with cauliflower puree, pickled raisins, almonds, fennel, capers, a confit of lemon and a brown butter sauce

CHOCOLATE MOUSSE

hazelnut chocolate mousse, biscuits, broken meringue, salted caramel ice cream

GST INCLUDED. KINDLY INFORM US IF YOU HAVE ANY FOOD ALLERGIES.

beast & butterflies' signature dish
denotes spiciness

^{DF} dairy-free
^V vegetarian
^{GF} gluten-free
^{GFR} gluten-free upon request

PORTS

barros ruby	10
barros tawny	10
ferreira nv white	10
ferreira 2011 lvy	12

BRANDY & EAU DE VIE

de valcourt vs napoleon	fra 10
delord fine	arm 12
pierre ferrand	cog 15
calvados du breuil	fra 12

CHINESE TEA

pu-er	4
tie guan yin	4
jasmine green	4
shou mei	4

TEA

earl grey	4
english	4
peppermint	4
lemon & ginger	4
green	4
chamomile	4

SHERRY - SPAIN

valdespino innocente fino	10
pedro ximenez "el candado"	10
tio diego amontillado	10
real tesoro olorosso	10

COFFEE

espresso	3.8
long black	3.8
flat white	4
americano	4
cappuccino	4
mochaicino	4.5
latte	4.5
chai latte	4.5
ice coffee	4.5
hot chocolate	4.5
soy milk	.50
almond milk	.50

PLEASE ASK YOUR SERVER FOR THE SEPARATE DRINKS MENU

Charcuterie Platter

Receive a complimentary charcuterie platter (valued at \$18.5) with every bottle of wine purchased.

Everyday 3 - 6 PM

Valid on full bottle of wines only.



Happy Hour

Get special discounts on selected drinks!

Everyday 5 - 7 PM

