



**Beast &  
Butterflies**

— AUCKLAND —

## LUNCH MENU

12:00 - 3:00 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

## SMALL PLATES

freshly chucked oyster, shallot vinaigrette | 5.5 ea

m social's special pork and prawn dumplings with ponzu dipping sauce, our much-loved recipe, share a plate (6 pcs) | 13.5

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

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

fresh market fish ceviche, peruvian-inspired mix of sensations, taste and texture with pickled ginger gel, coconut, chilli, basil, sriracha oil, crispy shallots & pomegranate | 18 <sup>DF</sup>

## FOR THE HUNGRY

✂ beef 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-so-scary spice and melts-in-your-mouth beef !! | 22 <sup>GF</sup> ✂

vegetarian fried rice, prepared & perfected in the traditional "wok hei" method in a seasoned wok, egg, cashew nuts snow peas, broccoli and basil, listen to the wok sing when you order this. spectacular value, best in show!! | 17.5 <sup>DF V</sup>

## EXPRESS LUNCH

crumbed local market fish, our version of the much-loved "fish n' chips", fresh fillet, crumbed, pan-fried and accompanied with pickled red onions, sauce gribiche & fries | 26

✂ social burger, char-grilled pure beef, layered with smoked havarti cheese, caper mayo, sliced tomato, baby cos, onion, pickled cucumber, dijon mustard on the side & served with duck fat fries | 24 <sup>GFR</sup>

home-style pan-fried pork loin schnitzel with a piquant kimchi mayo & wongbok slaw, often copied, never beaten | 24.5

k.f.c., also known as, korean fried chicken; breaded, sweet & spicy sauce, pickled vegetables, crushed peanuts and spring onions with steamed rice; certainly not the colonels' choice but heck, still finger lickin' good! | 18

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

## NOODLE LOVERS

✂ chicken pad thai, wok fried noodles, tofu, fish sauce, dried shrimps, flat chives, crushed peanuts, this recipe originally bought to thailand by chinese merchants in the 14th century this popular dish is on the best-seller list | 18 <sup>DF</sup>

✂ honest beef noodle soup--the best noodle soup you can find in the city; rice noodles, beef brisket, garlic oil & bean sprouts, a classic winter warmer dish with a universal appeal | 17.5 <sup>DF</sup>

✂ 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 chicken & prawn laksa, more than just a soup with prawn, tofu, egg, bean sprouts, spring onions, crispy shallots, sambal | 19 <sup>GFR</sup> ✂

## FRESH OFF THE GRILL

✂ 220g 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 and red wine jus | 39

450g wakanui scotch with bone, also very simple and very nice; grilled with the bone-on providing added flavour, accompanied with grilled green beans, confit shallot, whole grain mustard and a merlot glaze, perfect for sharing | 55

<sup>\*35 MINS MINIMUM WAITING TIME</sup>

## SIDES

steamed rice, sesame | 4 <sup>GF DF V</sup>

roti bread | 5

duck fat fries, rosemary, confit garlic | 9.5 <sup>DF V</sup>

✂ shoestring fries, herbs | 9.5 <sup>DF V</sup>

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 <sup>GF</sup>

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

## 2-COURSE LUNCH SET

An amazing value for only \$25 per set.

Choose one dish per course.

### ENTREE

korean fried chicken, sweet & spicy sauce, pickled vegetables, crushed peanuts and spring onions

or

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

### MAIN

the best noodle soup you can find in the city; rice noodles, beef brisket, garlic oil and bean sprouts

or

beef 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-so spicy & melts-in-your-mouth beef!

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

✂ a beast & butterflies' signature dish  
✂ denotes spiciness

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

### 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

### PORTS

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

### BRANDY & EAU DE VIE

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

### COFFEE

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

### SHERRY - SPAIN

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

**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