

## 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 | 15

## 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!! | 18.5

fresh market fish ceviche, peruvian inspired mix of sensations, taste and texture with pickled ginger gel, coconut, chili, basil, sriracha oil, crispy shallots & pomegranate | 20

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, parmesan, sourdough croutons | 22

## SMALL PLATES

salt and pepper squid, a classic 80's, a bit disco, flash fried and served with japanese lemon mayo, shichimi, peanuts, pickled cucumber and caramelised chilli dipping sauce, crisp and tender squid with a hint of spice | 18.5

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 | 22

## 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, this is on our best-seller list, not spicy and melts-in-your mouth beef!! | 36 <sup>GF</sup>

smoked pumpkin, ravioli, goat feta, pickled raisins, pine nuts, zucchini, sage pesto, panko crumbs | 30 <sup>V</sup>

roasted free-range half chicken with marinated pepper harissa sauce, parsley, shallots, salad of rockets, feta, pumpkin seeds, and honey cucumber yoghurt with meyer lemon to drizzle at your leisure | 36

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

pan-roasted market fish, crispy skin fillets served with cauliflower puree, pickled raisins, almonds, fennel, capers, a confit of lemon & a brown butter sauce | 37

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 | 38 <sup>GF</sup>

## 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 present our version of seafood laksa, more than just a soup with tiger prawns, cockles, squid, 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 | 26 <sup>DF</sup>

wok-toasted garlic tiger prawns; not much to say, just a fantastic classic, genuinely simple sizzling dish; hot wok black peppers, smoked chilli, coriander | 34

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 | 26 <sup>DF</sup>

sambal pork belly, crispy stir-fried pork belly with sensational sweet & spicy sambal sauce, green beans, red chillies, asian eggplant, spring onions & curry leaves | 32

## 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 | 42

450g savannah rib eye with bone, also very simple and very nice; grilled with the bone-on providing added flavour, accompanied with grilled green beans, confit shallot, horseradish cream & a merlot glaze | 58

\*25 MINS MINIMUM WAITING TIME, PERFECT FOR SHARING

## SIDES

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

roti bread | 5

duck fat fries, rosemary, confit garlic | 11 <sup>DF V</sup>

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

steamed bok choy with oyster sauce | 11

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

wok-toasted smoky green beans in black bean sauce | 11

## SWEET TREATS

royal rubies--a dessert gem originating in southeast asia that is loved by many, this tropical dessert is made of water chestnuts, jackfruit, sesame, coconut sorbet with aromatic pandan syrup | 15

hazelnut chocolate mousse, biscuit, broken meringue, perfectly paired with salted caramel ice cream | 16

ginger crème brulee, crystalized ginger, with almond biscotti; our touch on a popular french dessert | 15

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 | 15 <sup>GF</sup>

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

EAT  
*Beautiful*<sup>TM</sup>

This specially curated set is 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.

### - COURSE 1 -

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

### - COURSE 2 -

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

or

beef carpaccio, salsa verde, white anchovies aioli, baby capers, pickled garlic, parmesan, sourdough croutons

### - COURSE 3 -

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

### - COURSE 4 -

hazelnut chocolate mousse, biscuit, broken meringue, perfectly paired with salted caramel ice cream

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

fresh market & 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