



LUNCH 12 - 3 PM

**Thank you for your patience.**

Due to the events beyond our control we are currently rebuilding the hotel & restaurant on a limited number of staff and resources. We appreciate your patience and thank you for your support during this time.

We certainly looking forward serving you once again in true M Social fashion once a normal trading environment resumes.



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**SHARING IS CARING**

breaking bread: a warm sourdough with smoked seaweed butter to start off a delicious meal | 10

miso glazed eggplant smothered with full-bodied gruyère | 13.50 <sup>V</sup>

shoestring fries lightly sprinkled with herbs & aioli dip, an all-time popular no-brainer! | 10 <sup>V GF</sup>

garden salad, with heirloom tomato, cucumber, onion, red radish, chives, honey mustard dressing | 10 <sup>V GF DF</sup>

grilled broccolini, almonds, forum chardonnay vinaigrette | 13.5 <sup>V GF DF</sup>

fresh spring roll with chicken, prawns, iceberg, carrots, vermicelli noodles, coriander, peanuts and hoisin sauce | 15

pork and prawn dumplings that will take you back to asia, with spring onions, garlic oil, and black vinegar (4 pcs) | 13.5

chicken karaage, bursts of umami flavours! with shichimi, pickled cucumber, ginger wasabi mayo, plus a soy and mirin dipping sauce on the side--itadakimasu! | 18

next-level, fresh raw tuna sashimi, tobiko, ginger, shallots, spring onions, and red radish with ponzu dressing | 19 <sup>GF DF</sup>

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

**THE MAIN GAME**

✂ chicken, prawn & tofu 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 with egg noodles, bean sprouts, chilli, coriander, crispy shallot & soft boiled egg | 25 ✂

✂ social burger: more than the reliable classic char-grilled pure beef on an artisan brioche bun, layered with smoked harvati cheese, chipotle aioli, tomato, baby cos, mustard onion, pickled cucumber & handcut fries | 25 <sup>GFR</sup>

oven roasted whole yellow belly flounder, enjoy this freshly caught local fish doused in black bean sauce, ginger, garlic oil, and finished with micro sprouts, party in your belly! | 36

■ 250g pan roasted angus sirloin, a superb cut of prime beef grilled to your liking, with hand cut fries, gremolata, truffle mayo, madeira port jus | 38

■ Butternut pumpkin, sage and feta ravioli, toasted walnut, crispy kale, brown butter, parmigiano-reggiano, a must-try sensational vego dish! | 28 <sup>V</sup>

**SWEETS TO FINISH**

chocolate tart, a classic and desired, with hazelnut praline, cocoa nibs and decadent salted caramel ice cream, superb! | 14

crème caramel, everyone's favourite custard dessert with a layer of caramel sauce, with almond praline for that extra crunch | 12

from nana doris' cookbook, homemade donuts with light chantilly creme, piped with rich, homemade jam | 12

✂ 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 | 14

chef's ice-cream selection, 3 delicious scoops | 14

chef's cheese selection, (30g) with quince paste, house made sesame-fennel lavosh  
1-cheese | 14  
2-cheese | 20  
3-cheese | 26

**TIP: ASK US FOR CHEF SPECIALS!**

- ✂ a beast & butterflies' signature dish
- ✂ denotes spiciness
- restaurant exclusive, not for takeaway

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

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