



CHRISTMAS

Group Lunch

\$59pp

TO START

Bread Roll, seaweed butter

ENTRÉE TO SHARE

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini

MAIN

Sous Vide Chicken Breast, spring peas, speck, grilled baby cos, truffle jus

Market Fish of the Day, prawns, scampi bisque, mussels, burnt tomatoes, fennel salad

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino

SIDES TO SHARE

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary, parsley

COMPLIMENTARY TO FINISH

Chef's Petit Four



*Please inform us of any dietary requirements.
Packages are available to add on for + \$10*





CHRISTMAS

Group Dinner

\$89pp

TO START

Bread Roll, seaweed butter

ENTRÉE

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini

MAIN

Sous Vide Chicken Breast, spring peas, speck, grilled baby cos, truffle jus

Market Fish of the Day, prawns, scampi bisque, mussels, burnt tomatoes, fennel salad

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino

SIDES TO SHARE

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary, parsley

DESSERT

Chocolate Delice, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

Ginger Crème Brûlée, almond crisp, raspberry sorbet

Chefs' Cheese Selection, lavosh, honeycomb, pear & apple



*Please inform us of any dietary requirements.
Packages are available to add on for + \$10*





Group Lunch Menu

TO START

Bread Roll, seaweed butter

ENTRÉE TO SHARE

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Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini

MAIN

Sous Vide Chicken Breast, spring peas, speck, grilled baby cos, truffle jus

Market Fish of the Day, prawns, scampi bisque, mussels, burnt tomatoes, fennel salad

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino

SIDES TO SHARE

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary, parsley

COMPLIMENTARY TO FINISH

Chef's Petit Four



Group bookings
40 or more guests
\$85pp

Group Bookings include:

Complimentary venue hire for Beast & Butterflies Private Dining Area

Bubbles on arrival

Festive theming table set up

Complimentary Valet parking for 3 cars

1 x Bed & Breakfast voucher*

*either to be used on the night by the organiser or used as a gift on the night

Optional add-on's available:

Beverage packages

Canapés on arrival

Buffet Menu POA

Av Screens, Portable Speaker and handheld Microphone POA

Custom lighting package

DJ packages with photo booth

For enquiries regarding groups or for any other questions
please contact us at:
msocial.events@msocial.co.nz
or (09) 903 6002

Bookings essential, dining subject to availability.



**Beast &
Butterflies**

• RESTAURANT & BAR •

Lunch set menu valid from 1st November to 24th December 2023





Group Dinner Menu

TO START

Bread Roll, seaweed butter

ENTRÉE

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini

MAIN

Sous Vide Chicken Breast, spring peas, speck, grilled baby cos, truffle jus Market Fish of the Day, prawns, scampi bisque, mussels, burnt tomatoes, fennel salad

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino

SIDES TO SHARE

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary, parsley

DESSERT

Chocolate Mousse popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

Ginger Crème Brûlée, almond crisp, raspberry sorbet

Chefs' Cheese Selection, lavosh, honeycomb, pear & apple chutney



Group bookings
40 or more guests
\$115pp

Group Bookings include:

Complimentary venue hire for Beast & Butterflies Private Dining Area

Bubbles on arrival

Festive theming table set up

Complimentary Valet parking for 3 cars

1 x Bed & Breakfast voucher*

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