



**Beast &
Butterflies**

• RESTAURANT & BAR •

SNACKS

Grilled Sourdough, seaweed butter \$12 V

Oysters, naam jim, crispy shallots MP

Den Miso Glazed Eggplant, sesame, spring onions \$16 V

Teriyaki Chicken Thigh Skewers 2 PC, wasabi-mayo, shichimi, spring onions \$16

Grilled Australian Tiger Prawns Skewers 2 PC, sambal dip, coriander, garlic chips \$20

SMALL

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25

Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, \$25

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini \$24 V

Roasted Butternut Pumpkin Risotto, feta, almonds, crispy kale \$25 V

Thai Style Grilled Loligo Squid, cabbage, caramelised chilli sauce, fried shallots \$26

Scallop Ravioli, miso beurre blanc, fried garlic, chilli oil \$26

BIG

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino \$36

Scampi Linguine, roasted tomatoes, fermented chilli, basil, picada \$41

Roasted Half Chicken, gochujang, sesame, daikon, pickled green chilli \$38

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

Hawke's Bay Lamb Rump, harissa, cumin yoghurt, capsicum, chickpeas, salsa verde, lamb jus \$41

Butcher's Premium Beef Cut, truffle-mayonnaise, shiitake mushrooms, baby onions, garlic crumble, port jus MP

Roasted Whole Market Fish, confit lemon, capers, parsley, brown butter MP

Slow Cooked Half Lamb Shoulder, caramelised onion, sicilian green olives, white anchovies, parsley \$65

SIDES

Green Garden Salad, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V

Grilled Asparagus, brown-butter vinaigrette \$15 V

Twice Cooked Hand Cut Fries, parmesan, truffle oil, aioli \$15

SWEET

Chocolate Delice, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream \$18

Ginger Crème Brûlée, almond crisp, raspberry sorbet \$18

Churros, vanilla ice cream, chocolate sauce \$16

Trio, three scoops of chef's selection of house-made ice cream or sorbet \$16

Chefs' Cheese selection, lavosh, honeycomb, pear & apple chutney
1 cheese 40g \$20 / 2 cheese \$28 / 3 Cheese \$34

Please inform us of any dietary requirements.

Please note that the dishes on the menu are subject to change.