



# Beast & Butterflies

• RESTAURANT & BAR •

## STARTER

**Warm Ciabatta**, seaweed butter \$12 V

**Oysters**, mignonette sauce MP

**Den Miso Glazed Eggplant**, mozzarella, sesame, spring onions \$18V

## ENTRÉE

**Teriyaki Chicken Skewers 3 PC**, wasabi-mayo, shichimi, spring onions \$24

**Grilled Australian Tiger Prawns**, sambal dip, fried curry leaves, pickled shallots, fried garlic E/\$28 M/\$44

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

**Eye Fillet Carpaccio**, horseradish cream, pickled mustard seeds, baby capers, manchego, croutons, watercress \$25

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

**Spinach Feta Risotto**, almonds, crispy kale E/\$25 M/\$38 V

**Grilled Squid**, sweet corn salsa, caramelised chilli, fried shallots, coriander \$26

**Scallop Ravioli**, miso beurre blanc, garlic crumble, chilli oil E/\$26 M/42

## MAIN

**Salt Baked Potato Gnocchi**, mushroom cream, oyster & shiitake mushrooms, pine nuts, sage, pecorino \$38 V

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

**Roasted Half Chicken**, gochujang, sesame, pickled daikon, green chilli \$39

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

**Hawke's Bay Lamb Rump**, harissa, cumin yoghurt, sweet mini peppers, olives, salsa verde, lamb jus \$44

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

**Whole Yellow Belly Flounder**, a la plancha, confit lemon, capers, parsley, brown butter \$46

**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 Broccolini**, almonds, brown butter \$15 V

**Honey Glazed Carrots**, cashew nut puree, raisins, feta \$15 V

**Twice Cooked Hand Cut Fries**, parmesan, truffle oil, aioli \$16

*Please inform us of any dietary requirements.*

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