

Menu

STARTER

Warm Ciabatta seaweed butter V	\$14
Oysters natural mignonette	\$39 / \$78
Oysters beer batter , kewpie mayo, shichimi	\$42 / \$84
Mini Lobster Roll	\$15 Each
Chicken Liver Parfait pickled cherry, lavosh	\$20

SMALL

Den Miso Glazed Eggplant mozzarella, sesame, spring onions V	\$18
Roasted butternut cashew nut, ricotta, brandy raisin, sage, sesame V	\$22
Teriyaki Chicken Skewers 3 PC wasabi-mayo, shichimi, spring onions	\$26
Grilled Australian Tiger Prawns sambal dip, curry leaves, pickled shallots, fried garlic	S/\$28 L/\$44
Tuna Ceviche pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil	\$26
Beef Carpaccio horseradish cream, pickled mustard seeds, baby capers, manchego, croutons, watercress	\$25
Massimo's Burrata heirloom tomatoes, kalamata olives, pickled red onions, basil, sourdough crostini V	\$25
Scallop Ravioli miso beurre blanc, garlic crumble, chilli oil	S/\$27 L/\$44

LARGE

Salt Baked Potato Gnocchi mushroom cream, shiitake & oyster mushrooms, pine nuts, pecorino V	\$38
Scampi Linguine roasted tomatoes, fermented chilli, basil, picada	\$42
Roasted Half Chicken gochujang, sesame, pickled daikon, green chilli, spring onion	\$39
Market Fish of the Day scampi bisque, mussels, prawns, burnt tomatoes, fennel	\$43
Butcher's Premium Beef Cut truffle-mayonnaise, shiitake, baby onions, garlic crumble, port jus	MP
Whole Yellow Belly Flounder a la plancha, confit lemon, capers, parsley, brown butter	\$47

SIDES

Asian Slaw edamame, wakame, sesame dressing V	\$15
Green Goodness Salad red witlof, chardonnay vinaigrette V	\$15
Grilled Asparagus almonds, brown butter V	\$16
French Fries parmesan, truffle oil, garlic aioli	\$16
Sweet Corn chipotle mayo, feta, coriander	\$15

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*Please talk to our team if you have any food allergies or specific dietary requirements.



**Beast &
Butterflies**

• RESTAURANT & BAR •