

# Menu

## STARTER

<b>Caramelised Onion Focaccia,</b> seaweed butter V	\$16
<b>Oysters</b> natural mignonette	\$39 / \$78
<b>Oysters</b> beer batter , kewpie mayo, shichimi	\$42 / \$84

## SMALL

<b>Baby Cos</b> white anchovy dressing, 'nduja, crouton	\$24
<b>Roasted Butternut</b> cashew nut, sesame, brandy raisin, sage V/VG	\$24
<b>Teriyaki Chicken Skewers 3 PC</b> wasabi-mayo, shichimi, spring onions	\$26
<b>Grilled Australian Tiger Prawns</b> sambal dip, curry leaves, pickled shallots, fried garlic	S/\$28 L/\$44
<b>Tuna Ceviche</b> pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil	\$26
<b>Venison Tartare</b> horseradish, baby capers, pickled red onion, egg yolk, potato crisps	\$26
<b>Massimo's Burrata</b> heirloom tomatoes, kalamata olives, red bell pepper, sourdough croutons V	\$26
<b>Scallop Ravioli</b> miso beurre blanc, garlic crumble, chilli oil	S/\$28 L/\$44

## LARGE

<b>Ricotta Agnolotti</b> oyster mushrooms, pine nuts, pecorino V	S/\$27 L/\$38
<b>Scampi Mafaldine Pasta</b> roasted tomatoes, fermented chilli, basil, picada	\$42
<b>Roasted Half Chicken</b> gochujang, sesame, pickled daikon, green chilli, spring onion	\$39
<b>Market Fish of the Day</b> scampi bisque, mussels, prawns, burnt tomatoes, fennel	\$43
<b>Butcher's Premium Beef Cut</b> black garlic purée, shiitake, watercress, port jus	MP
<b>Whole Yellow Belly Flounder</b> a la plancha, confit lemon, capers, parsley, brown butter	\$47

## SIDES

<b>Asian Slaw</b> edamame, wakame, sesame dressing V	\$15
<b>Grilled Asparagus</b> almonds, brown butter V	\$16
<b>French Fries</b> parmesan, truffle oil, garlic aioli	\$16
<b>Sweet Corn</b> 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 •