

Menu

STARTER

Warm Ciabatta, seaweed butter V	\$16
Oysters natural mignonette	\$39 / \$78
Oysters beer batter , kewpie mayo, shichimi	\$42 / \$84

SMALL

Baby Cos Lettuce white anchovy, prosciutto, crouton, caesar dressing	\$24
Grilled Eggplant den miso, parmesan, filo pastry V	\$24
Teriyaki Chicken Skewers 3 PC wasabi-mayo, shichimi, spring onions	\$26
Australian Tiger Prawns sambal butter, curry leaves, pickled shallots, fried garlic	S/\$28 L/\$44
Tuna Ceviche pickled ginger gel, pomegranate, coconut cream, crispy shallots, coriander, sriracha oil	\$26
Venison Carpaccio horseradish, baby capers, pickled mustard, manchego	\$26
Massimo's Burrata heirloom tomatoes, red bell pepper, kalamata olives, sourdough croutons V	\$26
Scallop Ravioli miso beurre blanc, garlic crumble, chilli oil	S/\$28 L/\$44

LARGE

Salt Baked Potato Gnocchi oyster mushrooms, pine nuts, pecorino V	S/\$27 L/\$38
Scampi Mafaldine Pasta 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 Black garlic confit, shiitake, watercress, port, jus	MP
Whole Yellow Belly Flounder a la plancha, lemon confit, capers, parsley, brown butter	\$47

SIDES

Asian Slaw edamame, wakame, sesame dressing V	\$15
Grilled Broccolini almonds, brown butter V	\$16
French Fries parmesan, truffle oil, garlic aioli	\$16

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



**Beast &
Butterflies**

• RESTAURANT & BAR •