

Menu

STARTER

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

SMALL

Caesar Salad baby cos lettuce, white anchovy, guanciale, croutons, poached egg, parmesan	\$26
Grilled Eggplant den miso, parmesan, filo pastry V	\$24
Teriyaki Chicken Skewers 3 PC wasabi-mayo, shichimi, spring onions	\$26
Massimo's Burrata heirloom tomatoes, red bell pepper, kalamata olives, sourdough croutons V	\$26
Tuna Ceviche ginger gel, blood orange, coconut cream, crispy shallots, coriander, sriracha oil	\$27
Beef Tataki yuzu ponzu, horseradish mayo, radish, crispy potato	\$27
Rigatoni tomato ragout, smoked provolone, asparagus V	\$26
Scallop Ravioli miso beurre blanc, garlic crumble, chilli oil	S/\$28 L/\$44
Australian Tiger Prawns sambal butter, curry leaves, pickled shallots, fried garlic	S/\$28 L/\$44

LARGE

Salt Baked Potato Gnocchi 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
Pork Chop Jerusalem artichoke, silverbeet, pine nuts, grape salsa	\$42
Market Fish of the Day scampi bisque, mussels, prawns, burnt tomatoes, fennel	\$43
Hawke's Bay Lamb Rump harissa, cumin yoghurt, sweet mini peppers, olives, hazelnut, lamb jus	\$44
Butcher's Premium Beef Cut truffle mayo, potato terrine, shiitake, baby onion, port jus	MP
Whole Yellow Belly Flounder a la plancha, lemon confit, capers, parsley, brown butter	\$47
Slow Cooked Half Lamb Shoulder caramelised onion, sicilian green olives, white anchovies, parsley	\$65

SIDES

Asian Slaw edamame, wakame, sesame dressing V	\$15
Grilled Broccoli almonds, brown butter V	\$16
French Fries parmesan, truffle oil, garlic aioli	\$16
Kumara honey, chilli, ricotta, coriander, sesame V	\$16

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



**Beast &
Butterflies**
RESTAURANT & BAR