



Spring Menu

\$55 PP | 2-course

Lunch | Dinner

SMALL

Fried Chicken, gochujang, iceberg lettuce, cucumber, mustard mayo, brioche bun

Tuna Ceviche, ginger gel, blood orange, coconut cream, crispy shallots, coriander, sriracha oil

Grilled Eggplant, den miso, parmesan, filo pastry, spring onion powder V

LARGE

Braised Short Rib Rendang, pickles, chilli, coriander, fried shallot, puffed rice

Market Fish of the Day, scampi butter, mussels, prawns, burnt tomatoes, fennel

Salt Baked Potato Gnocchi, oyster mushrooms, pine nuts, pecorino V

ADD ON SIDE

Asian Slaw, edamame, wakame, sesame dressing V \$15

Grilled Broccoli, almonds, brown butter V \$16

French Fries, parmesan, truffe oil, garlic aioli V \$16

WINE MATCH \$15/glass

Two Rivers 'Phoenix' Pinot Gris 2024, Marlborough, VEGAN

Te Kano 'Kin' Chardonnay 2022, Central Otago, VEGAN

Te Kano 'Kin' Pinot Noir 2022, Central Otago, VEGAN



Beast & Butterflies
RESTAURANT & BAR

