

Menu

STARTER

Warm Ciabatta seaweed butter V	\$16
Oysters natural, shallots, forum chardonnay	\$42 / \$80
Oysters beer batter , kewpie mayo, shichimi	\$48 / \$95

SMALL

Caesar Salad baby cos lettuce, white anchovy, guanciale, croutons, poached egg, parmesan	\$27
Eggplant den miso, mozzarella, sesame, spring onion V	\$26
Teriyaki Chicken Skewers 3 PC wasabi-mayo, shichimi, spring onions	\$26
Massimo's Burrata heirloom tomatoes, red bell pepper, kalamata olives, sourdough croutons V	\$28
 Trevally Ceviche ginger gel, pomegranate, cucumber, coconut cream, crispy shallots, coriander, sriracha oil	\$28
Roasted Butternut whipped cashew-ricotta, granola, sage brown butter V	\$26
Beef Tataki ponzu, horseradish mayo, nashi pear, shaved onion	\$29
Rigatoni tomato ragout, smoked provolone, courgette V	\$28
Scallop Ravioli miso beurre blanc, garlic crumble, chilli oil	S/\$31 L/\$46
Australian Tiger Prawns sambal butter, curry leaves, pickled shallots, fried garlic	S/\$32 L/\$46

LARGE

Salt Baked Potato Gnocchi oyster mushrooms, pine nuts, pecorino V	\$38
Scampi Linguine roasted tomatoes, fermented chilli, basil, picada	\$44
Roasted Half Chicken gochujang, sesame, pickled daikon, green chilli, spring onion	\$44
 Line-Caught Snapper scampi bisque, mussels, prawns, burnt tomatoes, fennel	\$46
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	\$52
M Social Wagyu Beef Burger brioche buns, baby cos, pickles, smoked cheddar, chipotle, french fries	\$33

SIDES

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

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



Auckland ICONIC Eats Award Dish



**Beast &
Butterflies**
RESTAURANT & BAR