

**LUNCH 12PM - 3PM | DINNER 6PM - 9PM**

I

breaking bread: a warm sourdough with smoked seaweed butter to start off a delicious meal | 10

chicken karaage, bursts of umami flavours! with shichimi, pickled cucumber, wasabi mayo plus a soy and mirin dipping sauce on the side--itadakimasu! | 16

deep fried vegetarian spring roll, vietnamese style rice noodle salad, iceberg, bean sprouts, cucumber, peanuts & ginger dressing... super food! | 16 <sup>v</sup>

all hail the char-grilled garlic king prawns served with chimichurri and warm sourdough, wow and roar! | 24

fresh raw tuna sashimi, tobiko, ginger, shallots and spring onions with a ponzu dressing on the side | 19 <sup>GF DF</sup>

✂ salt and pepper squid, a classic 80's, a bit disco, flash fried and served with japanese lemon mayo, shichimi, crushed peanuts, cucumber and caramelised chilli dipping sauce, crisp and tender squid with a hint of spice | 19 ✂

II

✂ chicken, prawns & tofu laksa: numerous varieties of this famous dish exist due to its inception being associated with the original spice route in south east asia; we present our version with egg noodles, bean sprouts, chilli, coriander, crispy shallot & soft boiled egg | 27 ✂

✂ social burger: more than the reliable classic char-grilled pure beef on an artisan brioche bun, layered with smoked harvati cheese, caper mayo, tomato, baby cos, mustard onion, pickled cucumber & handcut fries | 25 <sup>GFR</sup>

long-line caught pan roasted market fish served with miso butter, shallots, butter beans and confit fennel---so simple, so fresh, so good! | 36

an m social best-seller & you are in for a treat! massaman lamb shoulder, agria potatoes garnished mint coriander & peanut salad; served with roti | 38

■ 250g pan roasted angus sirloin, a superb cut of prime beef grilled to your liking, with hand cut fries, gremolata, truffle mayo, madeira port jus | 36

■ pumpkin feta ravioli, walnut, sage pesto, brown butter, a must-try sensational vego dish! | 30 <sup>v</sup>

III

shoestring fries, herbs, aioli dip | 10

garden salad, with heirloom tomato, cucumber, onion, red radish, chive, chardonnay vinaigrette | 10

grilled broccolini, almond dressing | 11

IV

chocolate tart, a classic and desired, also known as chocolate creme pie, with honeycomb and decadent salted hazelnut ice cream, superb! | 15

crème caramel, everyone's favourite custard dessert with a layer of caramel sauce, with almond praline for that extra crunch | 12

from nana doris' cookbook, homemade donuts with light chantilly creme, piped with rich, homemade jam | 12

✂ royal rubies--a dessert gem originating in southeast asia that is loved by many, this tropical dessert is made of water chestnuts, jackfruit, sesame, coconut sorbet with aromatic pandan syrup | 14

chef cheese selection, (30g) with quince paste, house made sesame-fennel lavosh  
1-cheese | 14 2-cheese | 20 3-cheese | 26

✂ a beast & butterflies' signature dish  
✂ denotes spiciness  
■ a restaurant exclusive, unavailable for takeaway

<sup>DF</sup> dairy-free  
<sup>v</sup> vegetarian  
<sup>GF</sup> gluten-free  
<sup>GRF</sup> gluten-free upon request

**GST INCLUDED.**

**KINDLY INFORM US IF YOU HAVE ANY FOOD ALLERGIES.**



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