## Beast \& Butterflies

## Lunch Menu

2 courses

Price $\quad \$ 25,00$
$\begin{array}{ll}\text { Entrée } & \text { Pork bun } \\ \text { two steamed buns with a slab of braised pork belly, sticky sesame } \& \text { hoisin sauce, }, \\ \text { vietnamese mint, coriander \& peanut salad }\end{array}$

Tofu, cashew nut salad
light \& fresh blend of flavours, bean sprouts, mango, young coconut, coriander, crispy shallot, chilli ginger dressing

## Market fish ceviche

pickled ginger gel, coconut, chilli, basil, crispy shallot

$$
\begin{array}{ll}
\text { Main } & \text { Prawn \& chicken laksa } \\
\text { prawn, chicken, tofu, egg noodles, crispy shallots and poached egg. } \\
\text { Ask for our signature sambal to add a bit of spice }
\end{array}
$$

## Beef rendang

a popular indonesian dish served to welcome \& honour guests

## Vegetarian fried rice

Prepared in the traditional 'wok hei' method in a seasoned wok, egg \& vegetables

$$
\begin{array}{ll}
\text { Dessert } & \begin{array}{l}
\text { Rosemary creme brulee } \\
\text { grapefruit, creme fraiche ice cream }
\end{array}
\end{array}
$$

## Royal Rubies

chestnut, jackfruit, sesame, coconut sorbet with aromatic pandan syrup

Drink match Twin Islands Sauvignon blanc, Marlborough \$10/glass
Earthworks Shiraz, Barossa \$10/glass

Subject to availability. Not available in conjunction with any other offer. Booking essential. Choice of 2 courses. Please talk to our team if you have any food allergies or

## Dinner <br> Menu

3 course

## Price $\quad \$ 55,00$

Entrée Angus sirloin tataki onion, balsamic honey mustard, shichimi, garlic chips, chilli lime and ponzu dressing

## Tofu \& cashew nut salad

light \& fresh blend of flavours, bean sprout, mango, young coconut, coriander, crispy shallot, chilli ginger dressing

## Market fish ceviche

pickled ginger gel, coconut, chilli, basil, crispy shallot (GF)

| Main | Seafood laksa <br> tiger prawn, tofu, egg, bean sprout and shallot (DF GF) |
| :--- | :--- |

## Beef rendang

toasted coconut kaffir lime leaf DF GF

## Chicken fried rice

lap cheong, cashew nut, thai basil

$$
\begin{array}{ll}
\text { Dessert } & \begin{array}{l}
\text { Rosemary creme brulee } \\
\text { grapefruit, creme fraiche ice cream }
\end{array}
\end{array}
$$

## Royal rubies

water chestnut, jackfruit, coconut ice cream \& pandan coconut syrup

Hazelnut chocolate mousse
chocolate biscuit, broken meringue and sour cherry

Drink match Twin Islands Sauvignon blanc, Marlborough \$10/glass
Earthworks Shiraz, Barossa \$10/glass

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