

THE MONARCH

Breads

Ciabatta garlic & chilli infused olive oil	9.5
Bruschetta vine ripened tomatoes basil parmesan balsamic	12.5

To Start

<u>Chef Entrée</u> – Crumbed scallops rocket tomato caper salad aioli	17.5
Pork & prawn dumplings Asian greens soy ginger chilli dipping sauce	18.5
Salt & pepper calamari rocket garlic aioli lemon	19.5
Pistachio crusted goat cheese roasted beetroot ciabatta rocket balsamic	18.5
Beef & pork empanadas chipotle mayo tomato cucumber salad	18.5

Monarch Sharing Platters for two

Pork & prawn dumplings beetroot stack monarch pate	39.5
Salt pepper calamari lime chilli prawns pork & prawn dumplings	39.5

Mains

<u>Chef Main</u> – Pork Belly roasted fennel & cauliflower puree sour cherry jus	36.5
Risotto – Changes Daily (your waitperson will advise)	26.5
Free range chicken bacon roasted chorizo tomato cannellini beans seasonal veg	33.5
Linguine - chicken basil spinach capers creamy white wine sauce chilli breadcrumbs	26.5
Or lemon pepper prawn cherry tomato	29.5
Roasted lamb rack rosemary garlic potatoes lemon zest yoghurt seasonal veg harissa jus (chef recommends medium rare)	42.5
Eye Fillet panko poppy seed croquette beetroot puree seasonal veg jus	42.5
300gram Angus scotch fillet rustic fries mushroom sauce panzanella salad	38.5
Market Fish (your waitperson will advise)	
Artisan beer battered rustic fries salad tartare	29.5
OR	
Pan seared lemon risotto seasonal veg salsa verde	33.0
Salad w vinaigrette	8
Chunky fries garlic aioli ketchup	10
Seasonal Veg	10
Vegetarian & gluten free options available on request	