

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> – Prawn mango avocado salad lime coriander chilli dressing	19.5
Salt & pepper calamari rocket garlic aioli lemon	19.5
Pork dumplings Asian greens soy ginger chilli dipping sauce	18.5
Pistachio crusted goat cheese roasted beetroot ciabatta rocket balsamic	18.5
Beef & pork empanadas chipotle mayo tomato cucumber salad	18.5

Monarch Platters

Pork dumplings pistachio crusted goat cheese beetroot stack beef & pork empanadas	39.5
Salt pepper calamari lime chilli prawns pork dumplings	41.5

Mains

<u>Chef Main</u> – Pork belly roasted fennel kumara orange star anise sauce	36.5
Risotto – Changes Daily (your waitperson will advise)	26.5
Free range chicken supreme bacon wrapped pears roasted baby kumara watercress chipotle mayo walnuts	33.5
Pappardelle carbonara crispy pancetta parmesan lemon	26.5
Roasted lamb rack rosemary garlic potatoes lemon zest yoghurt seasonal veg harissa jus (chef recommends medium rare)	42.5
300gram Angus scotch fillet	
Mushroom sauce rustic fries panzanella salad	38.5
Garlic & lemon tiger prawns Café de Paris butter rustic fries panzanella salad	44.5
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	