

THE MONARCH

Set menu dinner

Platters of baked ciabatta garlic chilli olive oil
Bruschetta vine ripened tomatoes fresh basil
parmesan balsamic garlic olive oil

Second course

Free range chicken breast bacon cream cheese pear roasted walnut
potato corn chipotle puree seasonal veg

Roasted harissa rack of lamb glazed baby carrot butternut puree labneh
salsa verde dukkah potato croquette
(chef recommends medium rare)

Artisan beer battered fish chips & tartare

Eye Fillet house made potato croquettes roasted portobello mushrooms
seasonal veg red wine jus

Risotto – Changes Daily (your waitperson will advise)

Pan seared market fish lemon mascarpone risotto seasonal veg salsa verde

Final course

The monarch cheesecake
(your waitperson will advise)

Warm sticky toffee pudding burnt orange caramel vanilla ice cream

\$75 Per Person