

# THE MONARCH

## Set menu dinner

### First course

Sharing platters of bruschetta vine ripened tomato fresh basil

Pork dumpling, salt & pepper calamari & House made chicken liver mushroom brandy pate

### 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

**\$85.00 per person**