

# THE MONARCH

## Breads

Ciabatta garlic & chilli infused olive oil	13.5
Bruschetta vine ripened tomatoes basil parmesan balsamic	15.5

## To Start

Sticky prawn & pork belly fresh ginger snow peas crispy wonton roasted cashews	23.5
Salt & pepper calamari rocket garlic aioli lemon	21.5
Pork dumplings Asian greens soy ginger chilli dipping sauce	21.0
Crunchy panko fried goat cheese butternut puree pomegranate seeds	22.5
House made chicken liver mushroom brandy pate toast date jam	19.5

## Mains

Crispy pork belly miso caramel gourmet potato fennel apple slaw & puree	41.0
Risotto – Chicken chorizo spinach parmesan	36.0
Free range chicken breast bacon cream cheese pear gourmet potatoes lemon sage beurre blanc seasonal veg	39.5
Eye Fillet house made potato croquettes roasted portobello mushrooms seasonal veg red wine jus	49.5
Roasted harissa rack of lamb buttered spinach potato croquettes dukkah tomato saffron sauce (chef recommends medium rare)	49.5
Beef & Reef-300gm scotch fillet lime chilli prawn cutlets confit tomatoes chunky fries	52.5
Market Fish (your waitperson will advise)	
Artisan beer battered fries tartare	33.0
OR	
Pan seared lemon mascarpone risotto seasonal veg salsa verde	37.5
Salad w vinaigrette	14
Fries garlic aioli ketchup	12
Seasonal veg	14
Croquettes	12
Vegetarian & gluten free options available on request	