

THE MONARCH

To Start or Share

Ciabatta garlic & chilli infused olive oil	15.5
Bruschetta vine ripened tomatoes basil parmesan balsamic	17.5
Toasted flat bread whipped feta ricotta crème fraiche prosciutto pomegranate honey	21.5
Tuna tartare guacamole micro coriander	23.5
Duck wild mushroom risotto mascarpone balsamic parmesan	22.0
Parmesan crumbed lamb cutlets salsa verde lemon	19.5
Salt & pepper calamari rocket garlic aioli lemon	22.5
Pork dumplings Asian greens soy ginger chilli dipping sauce	22.0
Crunchy panko fried goat cheese butternut puree pomegranate seeds	22.5
House made chicken liver mushroom brandy pate toast date jam	21.5

Mains

Free range chicken breast cordon bleu duck fat roasted potatoes chicken white wine tarragon gravy seasonal veg	39.5
Risotto – Chicken chorizo salami roasted pumpkin spinach parmesan	36.0
220gm eye fillet house made potato croquettes roasted portobello mushrooms seasonal veg red wine jus	54.5
12 hour roasted lamb shoulder smoked carrot puree dukkha mint labneh buttered spinach seasonal veg	47.5
300gm scotch fillet pink peppercorn sauce crispy prosciutto onion rings truffle parmesan fries seasonal veg	52.5
Market Fish (your waitperson will advise)	
Artisan beer battered fries tartare	34.0
OR	
Pan seared lemon mascarpone risotto seasonal veg salsa verde	37.5
Salad w vinaigrette	14
Fries garlic aioli ketchup	15
Seasonal veg	14
Croquettes	12
Vegetarian & gluten free options available on request	