

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
Prawn & avocado salad cos lettuce marie rose sauce red onion cucumber chives	23.5
Lamb cutlets parmesan crust 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

12 hour roasted lamb shoulder smoked carrot puree dukkha mint labneh buttered spinach seasonal veg	47.5
Twice cooked pork belly jalapeno creamed corn scallion sugar snap slaw	43.0
Prawn vodka chilli linguine pasta	35.0
Creamy pork & fennel rigatoni pasta	30.0
Scotch fillet salad smashed cucumber avo crispy noodles baby cos smoky paprika dressing	34.5
220gm eye fillet house made potato croquettes roasted portobello mushrooms seasonal veg red wine jus	54.5
300gm scotch fillet chimichurri sauce roasted tomato crispy onion rings truffle parmesan fries new season asparagus	52.5
Market Fish (your waitperson will advise)	
Artisan beer battered fries tartare	34.0
OR	
Pan seared new season potatoes crème fraiche & mint sauce asparagus lime pistachio 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	