

THE MONARCH

Set menu dinner Breads and mains

To start

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

Second course

Chicken Parmigiana-parmesan herb crumbed chicken breast marinara sauce
Fresh mozzarella parmesan cheese rustic salad fries

220gm eye fillet house made potato croquettes roasted portobello mushrooms
seasonal veg red wine jus

12 hour roasted lamb shoulder smoked carrot puree dukkha
mint labneh buttered spinach seasonal veg

Artisan beer battered fish chips & tartare

Creamy pork & fennel rigatoni pasta

Scotch fillet salad smashed cucumber avo crispy noodles baby cos
smoky paprika dressing

Pan seared market fish new season potatoes crème fraîche & mint sauce
asparagus lime pistachio salsa verde

\$67.50 per person