

# THE MONARCH

## To Start or Share

Ciabatta garlic & chilli infused olive oil	16.5
Bruschetta vine ripened tomatoes basil parmesan balsamic	18.5
Toasted flat bread whipped feta ricotta crème fraiche prosciutto pomegranate honey	22.5
Tuna tartare guacamole micro coriander	24.5
Tiger prawn yellow curry homemade roti	26.5
Lamb cutlets parmesan crust salsa verde lemon	23.5
Pork ribs plum bbq sauce cucumber red onion pickle	23.5
Salt & pepper calamari rocket garlic aioli lemon	23.5
Pork dumplings Asian greens soy ginger chilli dipping sauce	22.0
Mushroom ricotta tortellini w burnt butter crème fraiche crispy sage	22.5
Sweetcorn jalapeno cheddar croquettes chipotle mayo	21.5
House made duck liver mushroom brandy pate toast date jam	21.5

## Mains

Monarch Premium Cuts served with seasonal veg truffle fries and onion rings

220 gram Grass Fed Eye Fillet	54.5
300 gram Aged Sirloin	42.0
300 gram Scotch Fillet	48.0

Choose the following to complement your steak

Red wine Jus or Mushroom Sauce or Peppercorn Sauce or Café de Paris Butter

Add an egg \$3

12 hour roasted lamb shoulder smoked carrot puree raita zesty tomato mint Israeli cous cous	42.5
Confit duck leg sour cherry pomegranate jus celeriac puree charred broccolini	39.5
Linguine alfredo chicken bacon mushroom sage cream	34.0
Rigatoni bolognese slow cooked wagu-beef red wine tomato gremolata	36.0
Market Fish (your waitperson will advise)	
Artisan beer battered fries tartare	36.0
OR	
Pan seared lemon crème fraiche risotto seasonal veg lime pistachio salsa verde	37.5
Salad w vinaigrette	10
Fries garlic aioli ketchup	large 15.0    small 7
Seasonal veg	10
Onion Rings	10
Vegetarian & gluten free options available on request	