

# MENU

WINTER 2023

<b>.04</b>	<b>FOOD</b>
<b>.06</b>	<b>WINES BY THE GLASS</b>
<b>.08</b>	<b>BEER + CIDER</b>
<b>.9</b>	<b>COCKTAILS</b>
<b>.10</b>	<b>SPARKLING / CHAMPAGNE</b>
<b>.13</b>	<b>WINES BY THE BOTTLE</b>

# MONSTER

KITCHEN AND BAR | CANBERRA

## WELCOME

### MONSTER IS A HERBIVORE.

Monster Kitchen and Bar recognises the importance of sustainability. Our journey continues to champion vegetarian cuisine and celebrate our love of all things veg. Calling on all the talent, skills and experience of our culinary and service teams, we endeavour to turn the innocent veg into the life of the party.

Also on offer is an eclectic range of cocktails, wines and spirits. Be adventurous and do something different, fabulous, unconventional and never ever boring. That's how we roll.



## SNACKS | BREAD TO SHARE

2PM - 10PM EVERYDAY

<b>EDAMAME</b> + sesame, chilli salt (VG/GF/NF)	11
<b>MOUNT ZERO MIXED OLIVES</b> (VG/GF)	8
<b>CHAR-GRILLED PADRON PEPPERS</b> + whipped ricotta, parsley oil (GF/NF/VGO) <b>**SPICY**</b>	16
<b>SUNDRIED TOMATO BREAD</b> + cultured butter (NF)	14
<b>CORN RIBS</b> + shio kombu, smoked paprika (GFO/VG/NF)	16
<b>MONSTER'S FLATBREAD</b> + cherry tomato, burrata, mount zero olives (NF)	26
<b>MONSTER CHIPS</b> + truffle ponzu kewpie (VGO/NF)	12
<b>MONSTER SMASH BURGER</b> + plant based pattie, potato bun, siracha mayo, coleslaw, monster chips (VG/NF)	29

## SMALL PLATES | SALADS

<b>SWEET POTATO CHAAT</b> + mint and tamarind chutney, sweetened yoghurt, pomegranate (GF/VGO/NF)	18
<b>SALT BAKED CELERIAC SALAD</b> + brown butter, hazelnuts, sherry vinegar – Add Canberra Truffle +\$5 (subject to availability)	19
<b>BEET TARTARE</b> + sheep's yoghurt, pickled shallots, beet tapioca cracker (GF/NF/VGO)	19
<b>BURRATA</b> + pistachio dukkah, zucchini, house made focaccia (GF)	28
<b>MISO EGGPLANT</b> + jalapeno salsa, miso aioli, house pickles, walnuts (VG)	26

(V)Vegetarian, (VG)Vegan, (VGO)Vegan optional, (GF)Gluten free, (DF) Dairy free, (NF)Nut free



## MAINS | SHARE PLATES

<b>CABBAGE AND COTTAGE CHEESE MOMOS</b> + red chili, sesame seeds, tomato <i>(GF/NF)</i>	<b>27</b>
<b>SPINACH GNUDI</b> – burrata, brown butter, sage & pine nuts	<b>28</b>
<b>ZA'ATAR ROASTED CAULIFLOWER</b> + macadamia hummus, aleppo chili, raisin emulsion, pine nut agro dulce <i>(NFO/VG/GF)</i>	<b>32</b>
<b>BUTTERNUT SQUASH KATSU</b> + wild rice, spring onion, katsu curry, coriander <i>(VG/GF/NF)</i>	<b>32</b>
<b>STUFFED SAVOY CABBAGE</b> + bloom providore mince, crispy sage, sriracha butter emulsion. Comte cheese <i>(GF/NF)</i>	<b>29</b>

## SIDES

<b>KIPFLER POTATOES</b> + miso & seaweed butter, fried capers, truffle pecorino <i>(GF/NF)</i>	<b>18</b>
<b>TOMATO AND PUMPKIN ROTOLO</b> + stuffed pasta, sage, comte cheese <i>(NF)</i>	<b>18</b>
<b>CHARRED BROCCOLINI</b> + ssamjang dressing, peanuts (VG)	<b>19</b>

## DESSERTS

<b>LAVENDER CRÈME BRULEE</b> + banoffee foam, apple crisp, shortbread, cinnamon ice cream, apple puree <i>(NF)</i>	<b>19</b>
<b>SNICKERS</b> + peanut parfait, milk soft chocolate, banana ice-cream, peanut brittle	<b>19</b>
<b>VEGAN CHOCOLATE MOUSSE</b> + poached winter fruit, chestnuts, pedro ximenez <i>(GF/VG)</i>	<b>19</b>
<b>THREE CHEESE SELECTION</b> + quince, honeycomb, semolina cracker, oat cookies, muscatels	<b>32</b>

# by the glass

## champagne and sparkling

		GLS
<i>NV</i>	<b>TAITTINGER PRESTIGE CUVÉE</b> Reims, FRN	<b>27/122</b>
<i>NV</i>	<b>BILLECARTE SALMON BRUT</b> Mareuil-sur-ay, FRN	<b>28/128</b>
<i>NV</i>	<b>BORGIO MOLINO PROSECCO</b> Ormelle, ITA	<b>20/90</b>
<i>NV</i>	<b>ATE (SPARKLING)</b> Adelaide, SA	<b>12/55</b>

## white

<i>2020</i>	<b>BERRIGAN (SAUVIGNON BLANC)</b> Mount Benson, SA	<b>16/72</b>
<i>2021</i>	<b>RA NUI (PINOT GRIS)</b> Marlborough, NZ	<b>19/86</b>
<i>2021</i>	<b>MISS ZILM (RIESLING)</b> Clare Valley, SA	<b>18/81</b>
<i>2020</i>	<b>DOMAINE LAROCHE (CHARDONNAY)</b> Chablis, FRN	<b>20/90</b>
<i>2022</i>	<b>ATE (PINOT GRIGIO)</b> Adelaide, SA	<b>12/55</b>

## rose

2022	<b>BONDAR (ROSE)</b> McLaren Vale, SA	17/76
2020	<b>ROSS HILL 'JESSICA' (ROSE)</b> Orange, NSW	17/77
2022	<b>A WORLDS APART (ROSE)</b> McLaren Vale, SA	18/81
2022	<b>ATE (ROSE)</b> Adelaide, SA	12/55

## red

2022	<b>FREDERIC STEVENSON 'PINATA' (RED BLEND)</b> Eden Valley, SA	19/86
2018	<b>LINEAR (GAMAY)</b> Tumbarumba, NSW	17/82
2020	<b>LUNAR ESTATE (PINOT NOIR)</b> Martinborough, NZ	18/81
2022	<b>NICK SPENCER PF (SHIRAZ)</b> Gundagai, NSW	17/77
2022	<b>ATE (SHIRAZ)</b> Adelaide, SA	12/55

# beer tinned and bottled

<b>CAPITAL BREWING</b> coast ale	13
<b>CAPITAL BREWING</b> summit session ale	11
<b>STONE AND WOOD</b> pacific ale	13
<b>BALTER</b> xpa	14
<b>KOSZIUSKO</b> pale ale	13
<b>COOPERS PREMIUM</b> light lager	11
<b>CAPITAL BREWING ALC-LESS</b> lager (non-alcoholic)	10

# beer on tap

<b>YOUNG HENRYS SEASONAL TAP</b>	12
<b>CAPITAL BREWING SEASONAL TAP</b>	12
<b>BENTSPOKE</b> morts gold	12
<b>LITTLE CREATURES</b> pale ale	12

# other

<b>ALPINE CIDER</b> sweet	13
<b>ALPINE CIDER</b> dry	13
<b>BROOKVALE UNION</b> ginger beer	13



# Cocktails SEASONAL

<b>EXPERIMENTAL</b>	25
<i>Ask our team what this weeks experiment is!</i>	
<b>MONSTER BREEZE</b>	20
Reyka Vodka, Pineapple, Coconut, Lemongrass, Ginger, Orange, Cream, Lime	
*\$1 from each drink will be donated to the Bali Children Foundation*	
<b>EL SABOR</b>	24
Espolon Blanco, Pumpkin, All Spice, Nutmeg, Lime	
<b>TEA TIME</b>	24
Hendricks Gin, Wintermelon, Kakadu Plum, Cream, Lime, Whites	
<b>PURPLE HAZE</b>	24
Makers Mark Bourbon, Beetroot, Honey, Mint, Lemon	
<b>CAPTAIN'S CUTLASS</b>	24
Pampero Blanco, Pimento, Lemon, Whites	
<b>PO</b>	25
Toki Japanese Whiskey, Shochu, Lemon, Pandan, Salt	
<b>WILDLINGS</b>	22
Reyka Vodka, Regal Rouge Wild Rose Vermouth, Apple, Rhubarb	
<b>RYE 'N NUTS**</b>	24
Bulliet Rye Whiskey, Hazelnuts, Orange, Bitters	
<b>STRAWBERRY SMASH**</b>	22
Big River Pink Gin, Strawberry, Shochu, Lemongrass, Basil, Yuzu	

\*\* - Can be 0 proof

# sparkling + champagne

<i>NV</i>	<b>GALLAGHER DUET BRUT RESERVE (PINOT NOIR / CHARDONNAY)</b> Murrumbateman, NSW	<b>75</b>
<i>NV</i>	<b>GALLAGHER (SPARKLING SHIRAZ)</b> Murrumbateman, NSW	<b>105</b>
<i>NV</i>	<b>DEVIATION ROAD ALTAIR BRUT ROSE (PINOT NOIR / CHARDONNAY)</b> Adelaide hills, SA	<b>93</b>
<i>NV</i>	<b>ANDRE DELORME BLANC DE BLANCS BRUT RESERVE (CHARDONNAY)</b> Vin de FRN	<b>68</b>
<i>2020</i>	<b>ANGELO BORTOLIN PROSECCO SUPERIORE DOCG</b> Valdobbiadene, ITA	<b>110</b>
<i>NV</i>	<b>DESPINA QUATRICELLO EMILIA (MALVASIA PET NAT)</b> Montecchio, ITA	<b>155</b>
<i>NV</i>	<b>SAINT-GALL BRUT TRADITIONAL</b> Champagne, FRN	<b>145</b>
<i>NV</i>	<b>BILLECART BRUT RESERVE ROSE</b> Mareuil-sur-ay, FRN	<b>220</b>
<i>2009</i>	<b>BILLECART VINTAGE EXTRA BRUT</b> Mareuil-sur-ay, FRN	<b>390</b>

# white

local / aus

2021	<b>BOURKE STREET (SAUVIGNON BLANC)</b> Canberra, ACT	70
2021	<b>MT MAJURA (RIESLING)</b> Canberra, NSW	97
2019	<b>BREAM CREEK (SCHONBURGER)</b> Marion Bay, TAS	88
2020	<b>GROSSET POLISH HILL (RIESLING)</b> Clare Valley, SA	200
2020	<b>SALOMON FLEURIEU (VIOGNIER ON SKINS)</b> McLaren Vale, SA	88
2021	<b>NICK O'LEARY TUMBARUMBA (CHARDONNAY)</b> Canberra, ACT	82
2019	<b>PEPPERTREE ALLUVIOUS (SEMILLION)</b> Hunter Valley, NSW	99
2019	<b>PICARDY (SAUVIGNON BLANC, SEMILLON)</b> Pemberton, WA	92
2020	<b>SEVEN EYES CARBONIC (PINOT GRIS)</b> McLaren Vale, SA	88
2021	<b>SWINGING BRIDGE 'MRS PAYTEN' (CHARDONNAY)</b> Orange, NSW	64

# white

2021	<b>COLLECTOR "TIGER TIGER" (CHARDONNAY)</b> Collector, Canberra District	90
2021	<b>TOLPUDDLE (CHARDONNAY)</b> Coal River Valley, TAS	230
2019	<b>ROSS HILL PINNACLE (CHARDONNAY)</b> Orange, NSW	88
2020	<b>PIERRO LTC (SEMILLON / SAUVIGNON BLANC)</b> Margaret River, WA	110

## international

2019	<b>LIEU DIT (CHENIN BLANC)</b> California, USA	182
2019	<b>ARNDORTER STRASSER WEIBERGE (RIESLING)</b> Kamptal, AUSTRIA	138
2017	<b>CARLO NORO ONCIA BIANCA (MALVASIA / PASSERINA)</b> Lazio, ITA	112
2017	<b>LA PETITE PERRIERE (SAUVIGNON BLANC)</b> Loire Valley, FRN	70
2017	<b>SMITH - CHAPEL (ALIGOTE)</b> <b>PRESERVATIVE FREE</b> Burgundy, FRN	212
2017	<b>GREYWACKE WILD (SAUVIGNON BLANC)</b> Marlborough, NZ	128
2019	<b>SOHO MAREN (RIESLING)</b> Marlborough, NZ	78

# rosé

local / aus / International

<i>2021</i>	<b>NICK SPENCER (GREN/ SANG/ GRAC/ MERLOT)</b> Hilltops, NSW	<b>68</b>
<i>2018</i>	<b>FILIPPO MANETTI (GEA)</b> Campiune, ITA	<b>95</b>
<i>2022</i>	<b>BONDAR (ROSE)</b> McLaren Vale, SA	<b>76</b>
<i>2018</i>	<b>VINO BIANCO (GEA)</b> Emilia-Romagna, ITA	<b>130</b>

## local / aus

2021	<b>EDEN ROAD (PINOT NOIR)</b> Tumbarumba, NSW	80
2017	<b>PRESSING MATTERS (PINOT NOIR)</b> Coal River, TAS	162
2021	<b>LIVING ROOTS 'DEPTHS OF THE EARTH' (RED BLEND)</b> McLaren Vale, SA	86
2021	<b>RESHCKE BOS (CABERNET)</b> Coonawarra, SA	138
2019	<b>TORBRECK CUVÉE "JUVENILES" (GSM)</b> Barossa, SA	86
2018	<b>TORBRECK THE DESCENDANT (SHIRAZ)</b> Barossa, SA	280
2019	<b>CLONAKILLA "SHIRAZ VIOGNIER"</b> Murrumbateman, Canberra District, NSW	330
2018	<b>SINAPIUS ESME ROUGE (GAMAY)</b> Pipers Brook, TAS	88
2016	<b>SINAPIUS CLOSE PLANTED (PINOT NOIR)</b> Pipers Brook, TAS	165
2020	<b>SINGLE FILE CLEMENT V (GRENACHE, SYRAH, MATARO)</b> Frankland River, WA	112
2018	<b>ROS RITCHIE (PINOT MEUNIER)</b> Mansfield, VIC	110
2018	<b>ROSS HILL (CABERNET FRANC)</b> Orange, NSW	98

## Local / aus

2018	<b>SOMOS (AGLIANICO)</b> McLaren Vale, SA	90
2018	<b>TOLPUDDLE (PINOT NOIR)</b> Coal River, TAS	230
2018	<b>UNICO ZELO 'HALCYON DAYS' (NERO D'AVOLA)</b> Riverland, SA	84
2018	<b>MCHENRY HOHNEN (ZINFANDEL)</b> Margaret River, WA	158
2017	<b>CASA FRESCHI RAGAZZI (NEBBIOLO)</b> Langhorne Creek, SA	71
2022	<b>BERRIGAN (SYRAH NOVEAU)</b> Mount Benson, SA	78

## International

2018	<b>CHATEAU JONC BLANC ROUGE (MALBEC/MERLOT/CABSAUV)</b> Bergerac, FRN	144
2015	<b>LUIS SEABRA XISTO CRU (INDIGINOUS FIELD BLEND)</b> Douro, POR	280
2017	<b>ANTONIO MADEIRA A PALHEIRA TINTO (INDIGINOUS FIELD BLEND)</b> Dao, POR	90
2019	<b>MALENCINI CHIANTI (SANGIOVESE)</b> Tuscany, ITA	88
2020	<b>SAN POLO BRUNELLO DI MONTALCINO (SANGIOVESE)</b> Tuscany, ITA	290
2019	<b>DICEY (PINOT NOIR)</b> Bannockburn, NZ	144
2019	<b>LA JAVA ROUGE (GAMAY/MALBEC/CAB FRANC)</b> Touraine, FRN	110
2019	<b>AMISFIELD (PINOT NOIR)</b> Central Otago, NZ	176
2019	<b>MT EDWARD 'TED' (PINOT NOIR)</b> Central Otago, NZ	98