

M O N S T E R

SUMMER BAR MENU

Available from 12PM-10PM in the bar

Pampula Sydney rock oysters, fermented rhubarb, basil oil (GF,DF,NF)	7.5
Smoked scarmorza stuffed zucchini flowers, chimmi churri (V,NF)	9
Chickpea panisse, dill, crème fraiche, with Yarra Valley caviar (VO,VGO,GF,DFO,NF)	9
Marinated Fedra Olives (V,VG,GF,DF,NF)	12
Edamame, sesame, chilli salt (V,VG,GF,DF,NF)	13
Corn ribs, shio combu, smoked paprika (V,VG,GFO,DF,NF)	18
Stracciatella, babaganoush, black garlic, puffed wild rice, mint, lime and pomegranate dressing (V,GF,NF)	24
Guacamole served in a stone bowl with seasonal condiments (GF,NF)	26
Duck liver parfait, spiced plum jam, sour dough (GFO,DFO,NF)	26
Caesar salad, cos lettuce, anchovies, boiled egg, bacon, croutons, parmesan, caesar dressing (VO,VGO,NF,DFO,GFO) add chicken	24 6
Moules Mariniere 'Sailors Mussels', sour dough (GFO,DFO,NF)	26
Pasta Mafaldine, basil pesto, parmesan, blistered cherry tomatoes (V,VGO,GFO,DFO,NF)	28
Monster cheese burger, maple smoked bacon, (DFO,NF) zuni pickles and fries	30
Riverina Angus Sirloin 200gm, red wine butter jus, fries (GF,DFO,NF)	32
Braised cabbage, red wine lentils, pickled onion, fresh herbs (V,VGO,GF,DF,NF)	35
Baby cos lettuce, pickled shallot, buttermilk dressing (V,GF,DFO,NF)	18
Braised snake beans with sofrito (V,VGO,GF,DF,NF)	18
Shoe-string fries, truffle aioli (V,VGO,GF,DF,NF)	15
3 cheese pltter, Saint Agur Blue, Woombye Ash Brie, La Couronnea Comte, candied walnuts (V,GFO)	38
Antipasto for 2 – Pork and fennel salami, prosciutto, aged bresaola, olives, grilled seasonal vegetables, sour dough (GFO,DF,NF)	38

(V)Vegetarian, (VO)Vegetarian Option, (VG)Vegan, (VGO)Vegan Option ,

(GF) Gluten Free, (GFO)Gluten Free option, (DF) Dairy Free, (DFO) Dairy Free option

(NF)Nut Free, (NFO)Nut free option

Sunday Surcharge 10% | Public Holiday Surcharge 15%