

# M O N S T E R

## VEGETARIAN FEED ME

\$85 PER PERSON | WINE PAIRING \$55 PER PERSON

**Smoked scarmorza stuffed zucchini flowers with chimmi churri**

(V,NF)

**Chickpea panisse, dill, creme fraiche, finger lime**

(VO,VGO,GF,DFO,NF)

*2023 Mayfield Sparling Cuvee, Orange NSW*

**Stracciatella, babaganoush, fried eggplant, black garlic,  
puffed white rice, lime and pomegranate dressing**

(V,GF,NF)

*2022 Linear Estate Gruner Veltliner, Murrumbateman NSW*

**Braised sugar-loaf cabbage, red wine lentils,  
pickled onions**

(V,VGO,GF,DF,NF)

**Baby cos lettuce, pickled shallots, Fresh herbs,  
buttermilk dressing**

(V,GF,DFO,NF)

**Braised snake beans with soffrito**

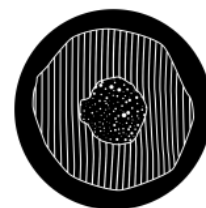
(V,VGO,GF,DF,NF)

*2022 Somos Mencia, McLaren Vale SA*

**Pavlova, seasonal fruits, negroni jelly**

(V,GF,NF)

*2023 Domaine Des Bernardins  
Muscat De Beaumes De Venise FRA*





# MONSTER

## OMNIVORE FEED ME

\$99 PER PERSON | WINE PAIRING \$55 PER PERSON

**Abrolhos Island Scallop, Hazelnut and coriander butter**

(GF, DFO, NFO)

**Pork belly skewer salsa negra, pepita crumble and aioli**

(GF, DFO, NFO)

*2023 Mayfield Sparling Cuvee, Orange NSW*

**Tuna tartar, fermented hot sauce, black bean, hummus,  
finger lime, cured egg yolk, potato wafer**

(GF, DF, NF)

*2022 Linear Estate Gruner Veltliner, Murrumbateman NSW*

**Adobo marinated whole spatchcock, pickled green tomatoes,  
blood orange, watercress salad**

(GF, DF, NF)

**Baby cos lettuce, pickled shallots,  
fresh herbs, buttermilk dressing**

(V, GF, DFO, NF)

**Braised snake beans with sofrito**

(V, VGO, GF, NF)

*2022 Somos Mencia, McLaren Vale SA*

**Pavlova, seasonal fruit, negroni jelly**

(V, GF, NF)

*2023 Domaine Des Bernardins  
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