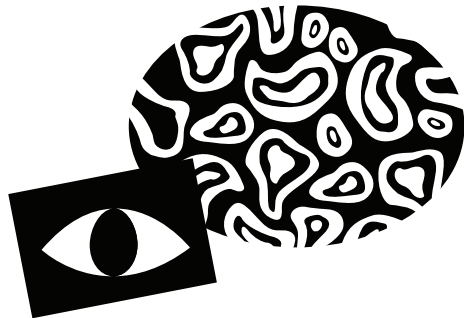


M O N S T E R

MUNCH

A collection of bold flavours, seasonal delights
and local favourites, crafted for sharing
and savouring all day long.



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SNACKS

Edamame sesame, chili salt	13
<i>V, GF, DF, NF, VE</i>	
Corn ribs shio kombu, smoked paprika	18
<i>V, GF, DF, NF, VE</i>	
Pampula Sydney Rock Oysters,	single 8
Fermented Rhubarb, Basil Oil	half dozen 48
<i>GF, DF, NF</i>	dozen 96
Pecorino and green pea arancini with	18
romesco and sumac dukkha (3 pieces)	
<i>GF, V, NFO</i>	
Lamb koftas with tahini labneh (3 pieces)	19
<i>DFO, GF, NF</i>	

SIDES

Shoestring fries with truffle aioli	15
<i>GFO, DF, V, VEO, NF</i>	
Char grilled broccolini with sauce gribiche	18
<i>V, VEO, DF, NF, GF</i>	

DESSERTS

Ovolo misu savoidari, coffee mascarpone	19
<i>NF, V</i>	
Sticky date pudding, salted caramel and vanilla ice cream	19
<i>V, NF</i>	
Vanilla crème brulee with macadamia biscotti	19
<i>V, NFO</i>	
Mulled wine poached pear crumble + lemon gelato	19
<i>VE, NFO, GFO, DF</i>	
3 cheese platter with accompaniments	39
<i>GFO, NFO, V</i>	

ALL DAY MENU

(V)Vegetarian, (VE)Vegan, (VEO)Vegan Option Available
 (GF)Gluten Free, (DF)Dairy Free, (NF)Nut Free, (O)Option

10% SUNDAY SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGE
 1.5% CREDIT CARD SURCHARGE | 3% AMEX SURCHARGE



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MONSTER

MOMENTS BY OVOLO

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