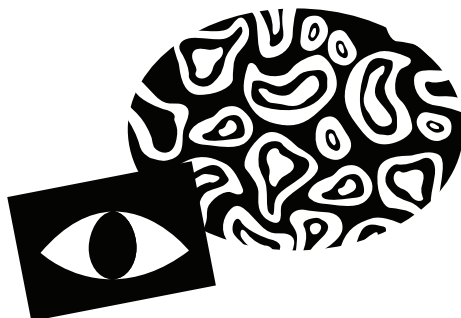


M O N S T E R

MUNCH

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



S O F E T E R	SMALL PLATES	
	Caesar Salad cos leaves, anchovies, boiled eggs, bacon, fresh parmesan, crouton, Caesar dressing	26
	<i>GFO, VEO, DF, VO, NF</i> Add roasted chicken 9.00	
	Guacamole served in a stone bowl with seasonal condiments, corn chips	26
	<i>GF, DF, NF, VG</i>	
	Antipasto for 2 - Pork and fennel salami, prosciutto, aged bresaola, served with today's selection of seasonal grilled vegetables, olives, and bread	39
	<i>GFO, DF, NF</i>	
	Burrata, basil pesto cherry tomato and three mills toast	29
	<i>GF, V</i>	
	MAINS	
	Monster cheeseburger, Maple smoked bacon, Zuni pickles and fries	34
	<i>GFO, DFO, NF</i>	
	Riverina Angus Striploin with red wine butter with side of shoestring fries	39
	<i>GF, DFO, NF</i>	
	Pasta pappardelle, alla norma with parmesan cheese <i>DFO, NF</i> add chicken 9.00	32
	Braised cabbage and red wine lentils, pickled onion and fresh herbs	38
	<i>VE, DF, NF, GF</i>	

(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

SNACKS

Edamame sesame, chili salt	13
<i>V, GF, DF, NF, VE</i>	
Corn ribs shio kombu, smoked paprika	18
<i>V, GFO, DF, NF, VE</i>	
Pecorino and green pea arancini with romesco and sumac dukkha (3 pieces)	18
<i>GF, V, NFO</i>	
Lamb koftas with tahini labneh (3 pieces)	19
<i>DFO, 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>	

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M O N S T E R

MOMENTS BY OVOLO

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