



## HEARTY MAINS

### CLASSIC STEAK

Angus Beef Ribeye Steak with Grilled Tomato, Asparagus in Red Wine Veal Jus. Served with a side of Fries  
Add Eggs Sunny side up (+\$5)

\$40

### HEAVENLY HALIBUT

Pan-Seared Halibut in Dashi Broth, Japanese Fried Leek, Confit Zucchini, Brussel Sprouts, Mushroom

\$30

### GRILLED RACK OF LAMB

Lamb Rack with Butter Mashed Potatoes, Chicken Sausage, Garlic Confit, Onion Marmalade, Zucchini in Red Wine Mustard Sauce

\$35

### CONFIT DE CANARD

Crispy Duck Confit with Honey Orange Glaze, Haricot Beans, Butter Mash and Dried Cherry Tomatoes

\$30



### FISH AND CHIPPIES

Deep Fried Halibut, Monk's Spiced Fries, Tartare Sauce. Served with a Side Salad in Apple Vinaigrette dressing

\$25

### PASTA PUTTANESCA

Tomato Pomodoro, Kalamata Olives, Capers, Cherry Tomato, Italian Parsley and Anchovies. Served with garlic bread  
Choice of Spaghetti or Penne Pasta  
Vegetarian option available

\$22

### KATHI ROLL

Our take on the classic Frankie. Chicken or Paneer - Cottage Cheese Sauteed with Capsicum, Onions, Tomatoes and Chef's Signature Spices in a crunchy wrap with Monk's Yogurt Sauce and Mint Chutney. Served with sides of Salad and Fries  
Add Eggs (+\$5)

\$20



### CHICKEN SLIDER

Fried Chicken Slider, Monk's Special Citrus Sauce, Monk's Yogurt, Onions, Lettuce, Tomato. Served with a Toast of Olive Bread and a side of Salad or Fries

\$22

### FALAFEL FUSION BURGER

Falafel Patty, Grilled Basil Oregano Paneer-Cottage Cheese, Tomatoes, Lettuce, Monk's Special Burger Sauce, Kale Pesto. Served on a Brioche Bun. Served with a side of Salad or Fries  
Make it vegan with a Potato Bun

\$22



## SOUPS AND SALADS

### SOUP

Check with our crew for the Chef's Daily Special

\$12

### CAESAR SALAD

Romaine Lettuce, Croutons, Grilled Chicken, Bacon Bits, Cherry Tomatoes and Boiled Egg dressed with Caesar Dressing and Anchovies  
\*Make it veggie by swapping Anchovies, Bacon, Chicken and Eggs with Basil Oregano Paneer-Cottage Cheese, Olives and Corn (\$20)

\$20



### POACHED EGG SALAD

Poached Eggs, Tomatoes, Beetroot, Cucumber, Walnuts, Raisins, Cranberries, Chilled Eggplant, Flower Seeds, Basil Oregano Paneer-Cottage Cheese, Apple Vinaigrette Dressing. Served with a Slice of Toast

\$20



## MUNCHIES TO SHARE

Fried Brussel Sprouts with Cherry Tomatoes and Monk's Curry Verde Sauce

\$10

Crispy Fried Cauliflower with Monk's Spice Seasoning. Served with Monk's Yogurt Dip

\$10

Crispy Fried Chicken Drumlets. Served with Monk's Yogurt Dip

\$10

Crispy Fries with Monk's Spice Seasoning. Served with Monk's Yogurt Dip

\$10

Mini Samosas with Potato filling. Served with Monk's Yogurt Dip

\$10

Monk's Masala Peanuts: A beloved and timeless Indian snack with a Monk's twist

\$10

## SWEET SENSATIONS



### "TIREME-SU"

A modern take on the age old Tiramisu. This boozy Deconstructed Chocolate & Old Monk Rum version takes a classic tiramisu and turns it into a decadent, and indulgent dessert that will leave you asking for more

\$15

### BEST DARN CRÈME BRULEE

Creamy, luscious chocolate underneath a crunchy caramelized sugar crust is the best way to describe our chocolate creme brulee. It's wholesome, delicious and the perfect ending to a hearty dinner

\$15

### BASQUE CHEESECAKE

An adaptation of the traditional cheesecake with a flan-like twist. Caramelised on top, jiggly in the centre, served with no garnish, tossed across the bar with nothing more than a fork

\$15



### MINI WAFFLE

### BERRIES

Mixed Berries, Froot Loops, Marshmallows, Maple Syrup, Strawberry Ice Cream

\$12

### CHOCOLATE

Coco Crisps, Bananas, Hazelnuts, Coconut Flakes, Marshmallows, Chocolate Shavings, Chocolate Ice Cream

\$12

### SUPER SCOOPS

Chocolate, Vanilla, Strawberry, Fig & Manuka Honey

\$6

### PASTRIES

Daily Selection

\$6-\$8

Vegetarian  
 Vegan

Timings: 5:00 pm to 10:30 pm  
Wednesday to Sunday