

MONARCH  
CAFÉ

GARLIC & HERB LOAF W OLIVE OIL & BALSAMIC 12.5

BRUSCHETTA W VINE RIPENED TOMATOES, FRESH BASIL, PARMESAN,  
BALSAMIC, ROCKET & GARLIC OLIVE OIL 12.5

MOROCCAN HARRISA SPICED CHICKEN SKEWERS OVEN ROASTED  
W MESCLUN, CAPSICUM & FETA SALAD & TZATZIKI DIPPING SAUCE  
18.5

SLOW ROASTED PORK SCOTCH FILLET ON PUMPKIN PUREE W  
CAPERS & CARAMALIZED APPLE FINISHED W SAGE CRISPS &  
CRACKLING 18.5 / 32.0

SALT & PEPPER CALAMARI W ROCKET, GARLIC AIOLI & LEMON  
WEDGE 18.5 / 28.5

CRUMBED SCALLOPS ON A FRESH ROCKET, TOMATO AND CAPER  
SALAD SERVED W A LIME DRESSING AND AIOLI 18.5/34.0

MONARCH TASTING PLATTER FOR TWO W CRUMBED SCALLOPS,  
SALT & PEPPER CALAMARI, BRUSCHETTA & HARRISA SPICED  
CHICKEN SKEWERS 35.0

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST\*\*

**MONARCH  
CAFÉ**

PASTA OF THE EVENING POA  
(YOUR WAIT PERSON WILL ADVISE)

FRESH SNAPPER FILLETS W HEINEKEN BATTER, FRIES, TARTARE &  
LEMON CHEEK 28.5

MARKET FISH OF THE DAY POA  
(YOUR WAIT PERSON WILL ADVISE)

CRANBERRY, CREAM CHEESE & LEMON ZEST STUFFED CHICKEN BREAST  
W ROASTED PUMPKIN & KUMARA, SAUTEED SPINACH & VANILLA BUTTER  
SAUCE 32.0

SLOW BRAISED LAMB SHANKS W MINTED PEAS, WHIPPED POTATO  
MASH, TOMATO, GARLIC & RED WINE SAUCE HALF 26.5  
FULL 35.0

SEARED VENISON FILLET W PORCINI MUSHROOM, SWEETCORN &  
PEA COUSCOUS, CHARGRILLED SUMMER VEGETABLES & ROASTED  
CASHEWNUT & THYME JUS 36.0

PRIME EYE FILLET OF BEEF W ROASTED GOURMET POTATOES,  
CARAMALISED BABY ONIONS & ITALIAN SALAMI, SAUTEED FRESH  
GREEN BEANS & ROASTED ALMOND JUS 35.0

MIXED SALAD GREENS W HOUSE VINAIGRETTE 8  
CHUNKY FRIES W GARLIC AIOLI & KETCHUP 8  
FRESH SEASONAL VEGETABLES 8

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