

GARLIC & HERB LOAF W OLIVE OIL & BALSAMIC 9.5

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

CHEF SPECIAL ENTRÉE - PORK FILLET SERVED ON CHILLED STICKEY RICE W  
STEAMED BOK CHOY & FINISHED WITH AN ORANGE CHILLI GLAZE 14.5

SEAFOOD CHOWDER, CREAMY SEAFOOD BROTH FILLED W SNAPPER,  
CALAMARI, PRAWNS & MUSSELS & SERVED W BREAD 14.5

CHICKEN LIVER, MUSHROOM & BRANDY PATE SW TOASTED CIABATTA &  
DATE JAM 12.5

STEAMED PORK GYOZA DUMPLINGS SERVED WITH A PICKLED AND FRESH  
GINGER SOYDIPPING SAUCE 14.5

SALT & PEPPER CALAMARI SERVED ON FRESH ROCKET W GARLIC AIOLI  
& LEMON CHEEK 16.5/28.5

CRUMBED SCALLOPS ON A FRESH ROCKET, TOMATO & CAPER SALAD  
W A LIME DRESSING & AIOLI 17.5/29.5

MONARCH TASTING PLATTER FOR TWO; CRUMBED SCALLOPS,  
SALT & PEPPER CALAMARI, BRUSCHETTA & CHICKEN LIVER PATE 36.0

CHEF SPECIAL MAIN - BEEF & GUINNESS PIE SERVED WITH CREAMY MASH AND PEAS 22.5

CREAMY CHICKEN & WILD MUSHROOM FETTUCINE FW TRUFFLE OIL, FRESH HERBS & SHAVED PARMESAN 27.5

TWICE COOKED PORK BELLY RESTING ON A MUSTARD POTATO CAKE SERVED WITH SEASONAL VEGETABLES AND FINISHED WITH A MONTIETHS APPLE CIDER SAUCE & CRACKLING 30.5

MONARCH SEAFOOD RISOTTO , FRESH MUSSELS, SNAPPER, PRAWNS & SALMON IN A CREAMY RISOTTO INFUSED WITH VANILLA & CITRUS & FW BASIL PESTO 26.5

PRIME EYE FILLET OF BEEF W CREAMY MASH, OVEN ROASTED VINE TOMATO, PORTOBELLO MUSHROOM, CARAMELISED ONIONS, SEASONAL VEGES & FINISHED W A RED WINE JUS 36.5

CHICKEN BREAST FILLED W CREAM CHEESE, PINE NUTS, SPINACH & SUNDRIED TOMATO, WRAPPED IN STREAKY BACON & SERVED W SEASONAL VEGETABLES & MOZARELLA & TOMATO GNOCCHI & FW A CREAMY PESTO SAUCE 29.5

FRESH SNAPPER FILLETS W HEINEKEN BATTER, FRIES, TARTARE & LEMON 29.5

MIXED SALAD GREENS W HOUSE VINAIGRETTE 8

CHUNKY FRIES W GARLIC AILI & KETCHUP 8

FRESH SEASONAL VEGETABLES 8

CREAMY MASH 8

VEGETERIAN & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST