

**BREAKFAST 6:30AM-12PM**

Monster All In Breakfast  
Toast, granola, juice,  
coffee or tea  
28

House made crumpets with  
Hive #3 honey  
11

Three Mills toast, Pepe  
Saya cultured butter,  
Lynwood preserves  
9

House made bacon, pickled  
green tomato, Monster HP  
and fried egg ciabatta  
14

Spelt and maple granola,  
roasted rhubarb, berries,  
whipped ricotta  
13

Coconut rice pudding,  
citrus and sesame  
15

Ribbolita, slow cooked  
egg, Reggiano, charred  
sourdough 19

Taramasalata, poached  
eggs, pide, dill, lemon  
20

Avocado, poached eggs,  
whipped chèvre, dukkah  
20

Çilbir, pide, Aleppo  
pepper  
19

Eggs any way on toast  
13

Sides-  
Sautéed kale 5  
House made bacon 7  
Smoked salmon 7  
Smashed avocado 6  
Meaty beans 7  
Mushrooms 5  
Chorizo 7

**BREAKFAST DRINKS**

Fresh juice-  
Orange  
8

Oracle organic juice-  
Cloudy apple  
Orange  
Apple guava  
6

Bloody Mary-  
Tomato juice, 666 vodka,  
lemon, Worcestershire  
sauce, sriracha, celery  
bitters, guindillas  
18

Mimosa-  
Fresh orange juice,  
Prosecco  
15

Canberra roasted coffee  
4 black coffee  
4 milk coffee  
4.5 large  
+0.5 soy  
+0.5 extra shot  
+0.5 decaf

Cold brew coffee  
5.0

Cold brew green tea  
8.0

Filter coffee  
4.0

House blended chai-  
5 small pot  
8 large pot

Tea by Teacraft

English Breakfast  
Earl Grey  
Gunpowder Green  
Chamomile  
Peppermint

Small 4 large 6

Jasmine  
Cloud and mist green  
Hibiscus and rose  
Lemongrass and ginger

Small 5 large 8

**BAR MENU 12PM-11PM**

Moonlight Flat oysters-  
*Clair de lune*  
*Rusty wire*  
5 each

Shane's oysters  
4.5 each

Local olives, orange, thyme  
9

Kefalograviera, hive #3 honey,  
almonds  
18

Gin cured ocean trout, apple,  
fennel, horseradish  
23

Pickled sardines, split pea  
puree, caperberries, dried  
olive  
18

Boxgum Grazing beef tartare,  
miso cured egg yolk, avocado,  
horseradish, crisp black rice  
23

Jamón Serrano, guindillas  
22

Spiced lamb ribs, curry leaves,  
chilli jam, lime  
17

Wagyu tongue sandwich, mustard,  
sauce gribiche  
10

Mixed leaf salad, herbs, yuzu  
vinaigrette  
7

Hand cut chips, house made  
ketchup  
10

Seasonal fruit sorbet and  
icecream  
4 each scoop

**PINTXOS HOUR 5.30PM-6.30PM**

Pintxos  
8 each

**MONSTER ALL IN  
CHEF SELECTION 70PP**

3 bar menu  
4 share plates  
+ shared dessert

**SHARED PLATES 12PM-10PM**

That's Amore  
stracciatella, mushroom,  
black garlic, brioche  
crumbs  
24

Spring bay mussels,  
fennel, n'duja, prosecco  
25

Roasted carrots, almond,  
cumin, shankleesh  
22

Brussel sprouts, morcilla,  
migas, fried egg  
22

Eggplant, smoked goat's  
curd, katsuobushi, sesame  
20

Cauliflower, farro,  
taleggio custard,  
hazelnuts  
21

Snapper, celeriac, burnt  
butter, leek  
34

Flinders island wallaby,  
smoked beetroot, macadamia  
36

Pulled lamb shoulder,  
pistachio, yoghurt, vine  
leaf, pomegranate, brik  
33

Grilled wagyu  
intercostals, soubise,  
celery, bone marrow 36

**SWEET PLATES**

Roasted pumpkin puree,  
cardamom, smoked maple ice  
cream, candied pecan, chai  
19

Chocolate, coffee,  
hazelnut, mint, fernet  
branca  
21

Chestnut, Italian  
meringue, hazelnut and  
blueberry  
18

Coconut tapioca, mandarin,  
lychee, lime  
19