

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

Terra Preta truffled eggs
25

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-
Sauteed 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
4.0 black coffee
4.0 milk coffee
4.5 large
+0.5 soy
+0.7 almond
+0.5 extra shot
+0.5 decaf

Cold brew coffee
5.0

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, hazelnut, Terra
Preta truffle
28

Snapper, celeriac, burnt
butter, leek
34

Flinders island wallaby,
smoked beetroot, macadamia
36

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

Grilled flank, truffled
and caramelised parsnip
38

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