

Breakfast 6.30AM to 12PM

House made crumpets with hive # 3 honey	\$11
Three Mills toast, Pepe Saya cultured butter, Lynwood preserves	\$9
Spelt and maple granola, roasted rhubarb, berries, whipped ricotta	\$13
Poached eggs, avocado, whipped chèvre, dukkah	\$20
Taramasalata, poached eggs, pide, dill, lemon	\$20
Ribbolita, slow cooked egg, Reggiano, charred sourdough	\$19

Lunch 12PM to 5PM

Tomato, provolone and basil toastie	\$9
Curried egg, baby cos and caper sandwich	\$9
Today's salad	\$17

All Day 12PM to 10PM

Labneh, dukkah, rose, toasted sourdough	\$13
Salt and Sichuan pepper calamari, miso mayonnaise	\$18
Crispy eggplant chips, chilli and black vinegar	\$15
Crumbed haloumi and black olive skewers	\$15
Ham hock and gruyere toastie, ghost pickles	\$14
Pork Belly bahn mi	\$16
Cheese/charcuterie plate	\$27
Mixed leaf salad, herbs, yuzu vinaigrette	\$7
Hand cut chips, house made ketchup	\$10
Today's pasta	\$22
Chana dhal, roti, tamarind and green mango chutney	\$24
Osso Bucco, polenta, tapenade salad	\$28
Furikake crumbed pork katsu, cabbage and nori salad, bulldog sauce	\$28

Best of Monster

12PM to 10PM

Local olives, orange, thyme	\$9
Clair de Lune oysters (each)	\$5
Rusty Wire oysters (each)	\$5
Shane's oysters (each)	\$4.5
Gin cured ocean trout, apple, fennel, horseradish	\$23
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
Spring bay mussels, fennel, n'duja, prosecco	\$25
Roasted carrots, almond, cumin, shankleesh	\$22
Eggplant, smoked goat's curd, katsuobushi, sesame	\$20
John Dory Chraymeh, Kohlrabi, Watercress dressing	\$32
Pulled lamb shoulder, pistachio, yoghurt, vine leaf, pomegranate, brik	\$33

Sweet stuff 12PM to 10PM

White chocolate, pistachio and strawberry shortcake	\$20
Apple and ginger namelaka, salted caramel, rose meringue, crisp rhubarb	\$20
Churros con dulce de leche	\$14

Please check the web link for our kids menu options and the most up to date menu.
monsterkitchen.com.au/chop-chop