

BREAKFAST 6:30AM-12PM

House made crumpets with
Hive #3 honey
11

Three Mills toast, Pepe
Saya cultured butter,
Lynwood preserve
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-
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
7

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-LATE

Moonlight Flat oysters-
Clair de lune
Rusty wire
5 each

Shane's oysters
4.5 each

Local olives, orange, thyme
9

Gin cured ocean trout, apple,
fennel, horseradish
23

Whipped feta, pistachio, honey,
rose, toasted sourdough
20

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

Fried chicken, soy glaze,
roasted sesame
8

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

Burrata, beans, peas,
Ortiz anchovies, mustard
24

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

Roasted carrots, almond,
cumin, shankleesh
22

Szechuan pepper tofu,
garlic shoot, wild rice
22

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

Roasted pumpkin, black
barley, radicchio,
mountain pepper chèvre
20

John Dory Chraymeh, kohl
rabi, watercress dressing
32

Pork belly, cabbage
kimchi, pickled daikon,
kimchi mayonnaise
34

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

Grilled flat iron, black
garlic, chimichurri
32

SWEET PLATES

Citrus curd, matcha, burnt
honey ice cream, pink
peppercorn
19

White chocolate, pistachio
and strawberry shortcake
20

Apple and ginger namelaka,
salted caramel, rose
meringue, crisp rhubarb
20

Chocolate, coffee,
hazelnut, mint, fernet
branca
21

