

BREAKFAST 6:30AM-12PM

House made crumpets with
Hive #3 honey
11

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

Ciabatta, harissa,
Monster made bacon, hash
brown, pickled green
tomatoes, fried egg
14

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

Coconut rice pudding,
mango, mint, vanilla
15

Shakshouka, baked eggs,
feta, tomato, coriander,
grilled Turkish bread
19

Eggs any way on toast
13

Avocado, poached eggs,
whipped chèvre, dukkah
20

Smoked trout, asparagus
and gruyere omelette
19

Poached eggs, roasted
tomato, roquette, shaved
Reggiano, mojama
19

Sides
Tomato 5
House made bacon 7
Smoked salmon 7
Smashed avocado 6
Meaty beans 7
Hash brown 5
Mushrooms 5
Chorizo 7

BREAKFAST DRINKS

Fresh juice
Orange
8

Organic juice
Cloudy apple or
Orange
7

Bloody Mary
Tomato juice, 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
+0.7 almond
+0.5 extra shot
+0.5 decaf

Cold brew coffee
5

Filter coffee
4

House blend 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

SMALL PLATES 12PM-10PM

Moonlight Flat oysters-
Clair de Lune
Rusty wire
5 each

Shane's oysters
4.5 each

Local olives, orange, thyme
9

Cured kingfish, dashi jelly,
pork bubble, furikake
20

Txistora, lemon, grilled
sourdough
20

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, Monster made
ketchup
10

PINTXOS HOUR 5.30PM-6.30PM

Pintxos
8 each

**MONSTER ALL-IN
CHEF SELECTION 70PP**

3 small plates
4 share plates
+ shared dessert

SHARED PLATES 12PM-10PM

Stracciatella, heirloom
tomatoes, jamon, basil
22

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

Szechuan pepper tofu,
garlic shoot, wild rice
22

Eggplant, smoked goats
curd, katsuobushi, sesame
20

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

Snapper, pickled zucchini,
confit tomato, capers
32

Twice cooked duck breast,
carrot, pickled cherries
32

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

Glenlea beef sirloin,
miso, corn, grilled
cabbage
34

SWEET PLATES

Mango, pineapple, yuzu,
lychee
20

Poached peach, coconut,
raspberry, halva
19

Fig, pecan, goat cheese,
hibiscus
21

Dark chocolate, vanilla,
blackcurrant, boozy
cherries
21

Seasonal fruit sorbet and
ice cream
4 each scoop