

BREAKFAST 6:30AM-11AM

Monster "European Table"
Perfect way to start your
day (Ovolo Inclusion)
28

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 your 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 orange juice
8

Organic cold pressed juice
Apple or Orange
7

Bloody Mary
Tomato juice, vodka, lemon,
sriracha, guindillas
18

Mimosa
Fresh orange juice, Prosecco
15

KYO Canberra roasted coffee
4 black or milk coffee
4.5 large
4 filter coffee
+0.5 soy, almond
+0.5 extra shot
+0.5 decaf

Tea by Tea Garden Co
6
"Dark & Stormy" Monster
blend
*Bold black tea with dark
chocolate and velvety vanilla
with a sneaky punch of cardamom*

Vermont chai
*Spicy and warming chai, based
on bold Indian Assam bursting
with the sweetness of Maple.*

Good morning London
*If Queen Lizzie was visiting
this would be the tea you'd
serve for sure!*

Sir Earl
*Perfect Earl Grey, daring and
bold in bergamot, sweet to the
eye with blue cornflower*

Vanilla Jazz
*Traditional Chinese Green Tea
paired perfectly with jasmine
blossoms and French vanilla*

Pyjama party
*Our two favourite mints,
spearmint and peppermint with
some of nature's kindest
relaxing ingredients*

SMALL PLATES 5.30PM-10PM

Moonlight Flat oysters-
Clair de Lune
Rusty wire
5 each

Shane's oysters
4.5 each

Local olives, orange, thyme
9

Cured kingfish, sweet
ginger pickle, daikon,
gochujang
22

Txistora, lemon, grilled
sourdough
20

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

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

Jamón Serrano, guindillas
22

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

Fried spatchcock, soy
glaze, roasted sesame
8

Mixed leaf salad, herbs,
yuzu vinaigrette
7

Hand-cut chips, Monster
made ketchup
10

<p>FEED THE MONSTER 70PP DAILY CHEF'S SELECTION 3 small plates 4 share plates + shared dessert</p>
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SHARED PLATES 5.30PM-10PM

Buffalo mozzarella, bitter
leaves, puffed rice, basil
22

Kinkawooka mussels, fennel,
pancetta, 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

Peju barramundi, celeriac,
smoked almond, pickled
nashi, karkalla
32

Twice cooked duck breast,
carrot, Thousand-acres figs
32

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

Glenlea beef sirloin, miso,
corn, grilled cabbage
34

SWEET PLATES

Cheese of the day
Ask us for today's
selection
25

Nashi pear, green tea,
honey, macadamia
22

Mango, pineapple, yuzu,
lychee
20

Dark Chocolate, hazelnut,
banana, pumpkin, caramel
22

Fig, pecan, goat cheese,
hibiscus
21

Seasonal fruit sorbet and
ice cream
4 each scoop

