

MONSTER

KITCHEN AND BAR
CANBERRA WINTER 2019

LET'S START AT THE BEGINNING...

GLASS OF CHAMPAGNE

NV PIERRE GIMONNET & FILS
CUVÉE CUIS 1ER CRU BLANC DE BLANCS, CUIS
CHAMPAGNE, FRANCE (VG) 25

OYSTERS

SHANE'S SYDNEY ROCK OYSTERS
4.5 EACH

MOONLIGHT FLAT SYDNEY ROCK OYSTERS
CLAIRE DE LUNES 5 EACH
RUSTY WIRES 6 EACH

SERVED WITH YUZU MIGNONETTE DRESSING & LEMON

GETTING US STARTED

MIXED FEDRA OLIVES
ORANGE, THYME (VG) 9

EDAMAME
SESAME, CHILLI SALT (VG) 10

ORA KING SALMON
WASABI, FENNEL, YARRA VALLEY CAVIAR 20

BOXGUM GRAZING BEEF TARTARE
MISO CURED EGG YOLK, AVOCADO,
BLACK RICE CRISPS 23

HIRAMASA KINGFISH
CHILLI AIOLI, PICKLED CARROT, PONZU 20

LA BOQUERIA CHARCUTERIE PLATTER
FEDRA OLIVES, GUINDILLAS,
FRESH SOURDOUGH BREAD 35

DUCK LIVER PARFAIT
QUINCE, TOASTED BRIOCHE 20

MAY I HAVE SOME MORE

COMTÉ GOUGERES
HORSERADISH, BOTTARGA, AIOLI 20

SPICED LAMB RIBS
CURRY LEAF, CHILLI JAM 17

SPRING BAY MUSSELS
JAMÓN, WHITE WINE, GRILLED TURKISH BREAD 20

ROASTED BEETROOT
SMOKED MEREDITH GOATS CURD,
CARAMELIZED WALNUT, DILL (V) 22

GRILLED BROCCOLINI
NORI, GOMA DRESSING (VG) 19

SEARED KING BROWN MUSHROOM
SILKEN TOFU, SHITAKE PONZU, WAKAME (VG) 20

ROASTED JERUSALEM ARTICHOKEs
CHESTNUT, BLACK BARLEY, PARMESAN (V) 24

SHARE WITH FRIENDS

SEAFOOD PLATTER

FINEST SEASONAL SELECTION

SHANE'S OYSTERS, BLUE SWIMMER CRAB,
KING ORA SALMON, HIRAMASA KINGFISH,
PICKLED BABY OCTOPUS, YARRA VALLEY CAVIAR,
SHIRO SHOYU, WASABI & DASHI SHOYU

PER PERSON 45 MINIMUM TWO PEOPLE

MARKET FISH

ASK OUR TEAM FOR TODAY'S SELECTION MP

TERIYAKI DUCK BREAST

GAI LAN, SNOW PEAS, PICKLED GINGER 34

CARNIVORE

**400G TAJIMA WAGYU
PORTERHOUSE**
GRAIN FED (QLD)
SCORE 6 WAGYU 90

200G FLAT IRON
28-DAY DRY AGED, GRASS FED PINNACLE (NSW)
BLACK ANGUS, BONE MARROW BUTTER,
PANKO, FRITES 34

500G RIBEYE
28-DAY DRY AGED, GRASS FED PINNACLE (NSW)
BLACK ANGUS 70

SERVED WITH
WASABI & YAKINIKU TARE

ON THE SIDE

HAND CUT CHIPS
MONSTER MADE KETCHUP (VG) 11

MIXED ASIAN LEAF SALAD
YUZU VINAIGRETTE (VG) 10

POMMES PURÉE
MASHED POTATO (V) 12

SHOW ME WHAT YOU'VE GOT

SHARED FEED ME

8 COURSES
70 PER PERSON

MINIMUM TWO PEOPLE
PLEASE ASK OUR TEAM FOR DETAILS

EXECUTIVE CHEF DANIEL FLATT

THE END.

CHEESE SELECTION
ASK OUR TEAM FOR TODAY'S SELECTION
SERVED WITH HONEYCOMB
& SEMOLINA WAFERS (V) 35

DARK CHOCOLATE
HAZELNUT, BANANA, PUMPKIN, CARAMEL (VG) 20

NASHI PEAR & MACADAMIA CRUMBLE
TONKA BEAN ICE CREAM (V) 22

WHITE CHOCOLATE NAMELAKA
SANSHO STAWBERRIES, YUZU CURD,
NIKKA WHISKY ICE CREAM (V) 22

HOUSE-MADE ICECREAM
ASK OUR TEAM FOR TODAY'S SELECTION
(V) 5 PER SCOOP

THE END IS ONLY THE BEGINNING

TERRA OLD FASHIONED
RYE WHISKEY, COGNAC, RAW SUGAR,
ORANGE BITTERS, LEMON OIL (VG) 20

MONSTER ESPRESSO MARTINI
VODKA, BROOKIE'S MACADAMIA
& WATTLESEED, ESPRESSO (VG) 20

SWEET NOTHINGs

MADELEINES
CHOCOLATE, SALTED CARAMEL (V) 6

CHURROS
DULCE DE LECHE (V) 4

(V) VEGETARIAN (VG) VEGAN