

# MENU

2022

.03	FOOD
.07	WINES BY THE GLASS
.09	BEER + CIDER
.10	CHAMPAGNE
.11	COCKTAILS
.13	WINES BY THE BOTTLE

# MONSTER

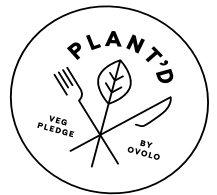
KITCHEN AND BAR | CANBERRA

**WELCOME**

**MONSTER IS A HERBIVORE.**

Monster Kitchen and Bar recognises the importance of sustainability. Our journey continues to champion vegetarian cuisine and celebrate our love of all things veg. Calling on all the talent, skills and experience of our culinary and service teams, we endeavour to turn the innocent veg into the life of the party.

Also on offer is an eclectic range of cocktails, wines and spirits. Be adventurous and do something different, fabulous, unconventional and never ever boring. That's how we roll.



# FEASTING MENU

2022 TUESDAY - SATURDAY

MIN 6 GUESTS

3 COURSE \$75PP / MATCHED BEVERAGE \$45PP

EDAMAME | SESAME + CHILLI SALT (GF/VG/NF)

MANCHEGO CHEESE & CORN CROQUETTES WITH  
HOUSE BBQ SAUCE (NF)

BUSH TOMATO TARTARE | WASABI + SESAME |  
TOMATO ESSENCE | CRISPY QUAIL EGGS (GF/DF/VGO/NF)

---

TOM'S FAMOUS DUMPLINGS | BLACK SOY VINEGAR |  
GOJI | CHILLI (VG/NF)

GRILLED BROCCOLINI | PEANUT + HONEY SOY + GINGER |  
GOCHUJANG EMULSION (DF/GFO/VGO)

BUTTERNUT SQUASH KATSU | WILD RICE |  
SPRING ONIONS | KATSU CURRY SAUCE (GF/NF/VG)

NEW SEASON ROASTED CAULIFLOWER | MACADAMIA  
EMULSION + PERI PERI, CHIMMICHURRI (VG/GF)

---

OVOLO MISU | COFFEE | AMARETTI | ALMOND |  
CHOCOLATE + MARSCAPONE

BLUEBERRY CHEESECAKE | VEGAN MERINGUE |  
COCONUT + BLUEBERRY SORBET | MACADAMIA |  
CASHEW (GF/VG)

THREE CHEESE SELECTION | QUINCE | MUSCATELS |  
OAT COOKIES



## SET MENU 2022

**THURSDAY – SATURDAY**

MIN 2 GUEST

8 COURSE \$95PP / MATCHED BEVERAGE \$75PP

### **SNACK**

CARROT TAPIOCA CRACKER | PICKLED BABY ONIONS |  
CARROT CREME

---

SUGARLOAF CABBAGE "SUSHI" | NORI | CRISPY TOFU

---

EDAMAME FLAN | BROAD BEANS | EDAMAME SHITAKE  
BROTH | SALT BAKED KOHLRABI

---

BUSH TOMATO TARTARE | WASABI & SESAME |  
CRISPY QUAIL EGGS

---

HOKKAIDO PUMPKIN | SMOKED ALMOND VELOUTE |  
COMTE CHEESE ROASTED SEEDS

---

PURPLE CAULIFLOWER STEAK | AKA MISO |  
MUSHROOM MEDLEY | BURNT ONION JUS

---

HONEY & BUCKWHEAT PUDDING | WHISKY GEL |  
LAVENDER | MANUKA

---

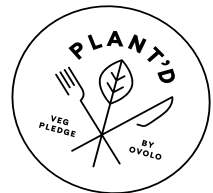
ELDERFLOWER & CHAMOMILE ICE CREAM | ORANGE  
BLOSSOM MERINGUE | WHITE CHOCOLATE | LIME

*(V)Vegetarian, (VG)Vegan, (VGO)Vegan optional,  
(GF)Gluten free, (DF) Dairy free, (NF)Nut free*

# BAR SNACKS | STARTERS

2PM - 10PM EVERYDAY

<b>EDAMAME</b> + sesame, chilli salt (VG/GF/NF)	11
<b>OLIVES</b> + mount zero medley (VG/GF)	8
<b>PICKLED SHISHITO PEPPERS</b> + labne, parsley oil, smoked paprika (GF/NF)	14
<b>MONSTER MADE YAM BUN</b> + black sesame butter (NF)	13
<b>HOUSE CEASAR SALAD</b> + baby cos, caesar dressing, shitake anchovy parmesan (NF)	22
<b>BURRATA</b> + mandarin, radicchio, walnuts, sherry & honey dressing apricot (GF)	24
<b>CHEESE &amp; CORN CROQUETTES</b> + manchego, jalapeño, house-made bbq sauce (NF)	16
<b>PATATAS BRAVAS</b> + vegan aioli, tomato, fermented chilli (VG/GF/NF)	18
<b>MONSTER CHIPS</b> + truffle ponzu kewpie	11
<b>GRILLED BROCCOLINI</b> + peanut, honey, soy ginger, gochujang emulsion (VGO/GFO/DF)	16



(V) Vegetarian, (VG) Vegan, (VGO) Vegan optional,  
(GF) Gluten free, (DF) Dairy free, (NF) Nut free

## MAINS | SHARE PLATES

- TOM'S FAMOUS DUMPLINGS** + black soy vinegar, goji berry, mushrooms medley, fermented chilli (VG/NF) 26
- CHARRED SUGARLOAF CABBAGE** + crispy onions, jalapeno, romesco, parmesan crumb, ranch (GF) 27
- NEW SEASON ROASTED CAULIFLOWER** + peri peri, chimichurri, macadamia emulsion (GF) 32
- BUTTERNUT SQUASH KATSU** + wild rice, spring onion, katsu curry, coriander (VG/GF/NF) 32
- MONSTER SMASH BURGER** + plant based pattie, potato bun, siracha mayo, coleslaw, monster chips (VG/NF) 28

## DESSERTS

- BLUEBERRY CHEESECAKE** + coconut, vegan meri (GF) 22
- YUZU CUSTARD** + sake kasu ice cream, matcha meringue, poached pear, shortbread (GF/NF) 19
- OVOLO MISU** + coffee, amaretti, marscapone chocolate 19
- THREE CHEESE SELECTION** + quince, honeycomb, semolina cracker, oat cookies, muscatels 32

## SUITE DESSERT

### \$249 FOR TWO

feeling spontaneous? take the night upstairs and indulge in the suite dessert in the privacy of your very own suite.

\*original and snug rooms only

# BY THE GLASS

## CHAMPAGNE AND SPARKLING

		GLS
NV	<b>BILLECART SALMON BRUT RESERVE (PINOT MUNIER+ NOIR+ CHARDONNAY)</b> Mareuil-sur-aÿ, Champagne, Frn	26 / 135
NV	<b>ANDRE DELORME BLANC DE BLANC BRUT RESERVE (CHARDONNAY)</b> Vin de Frn	14
NV	<b>DEVIATION ROAD ALTAIR BRUT ROSE (PINOT NOIR + CHARDONNAY)</b> Adelaide Hills, SA	18

## WHITE

2018	<b>PIERRO LTC SEMILLION (SAUVIGNON BLANC)</b> Margaret River, WA	18
2020	<b>MOUNT MAJURA (RIESLING)</b> Canberra, ACT	16
2019	<b>LARK HILL MR V (MARSANNE ROUSANNE VIOGNIER)</b> Bungendore, NSW	17
2018	<b>MAUDE (PINOT GRIS)</b> Central Otago, NZ	16
2018	<b>COLLECTOR TIGER TIGER (CHARDONNAY)</b> Collector, NSW	19



## ROSE

- 2021 **NICK SPENCER (GREN, SANG, GRAC, MERLOT)** 14  
Hilltops, NSW
- 2021 **CRAGGY RANGE ROSE (SYRAH, TEMP, MERLOT)** 18  
Hawkes Bay, NZ

## RED

- 2020 **SPINIFEX GARCON (GRENACHE)** 18  
Barossa, SA
- 2019 **EDEN ROAD (PINOT NOIR)** 16  
Tumbarumba, NSW
- 2019 **BABO CHIANTI (SANGIOVESE)** 15  
Tuscany, Ita
- 2019 **COLLECTOR "MARKED TREE RED" (SHIRAZ)** 18  
Collector, NSW
- 2019 **NICK O'LEARY (TEMPRANILLIO)** 17  
Canberra District

# BEER TINNED AND BOTTLED

CAPITAL BREWING coast ale	11
KOSZIUSKO pale ale	10
STONE AND WOOD pacific ale	11
BALTER xpa	13
ASAM BOI GOSE farmhouse sour ale	14
YOUNG HENRYS HAZY pale ale	11
COOPERS PREMIUM light lager	8
HEAPS NORMAL lager (non-alcoholic)	8

# BEER ON TAP

ORION DRY LAGER (JPN)	12
MENEBREA AMBER ALE (ITA)	13
ASAHI "SUPER DRY BLACK" DARK LAGER (JPN)	14

# CIDER

ALPINE CIDER - BATLOW	
PINK LADY SWEET	12
PINK LADY DRY 5.9%	12

# BILLECART SALMON

## MAREUIL-SUR-AY CHAMPAGNE FRANCE

In our committment to quality, we are pleased to bring you some of the finest cuvee's ever produced by our chosen house of champagne all for your drinking and sharing pleasure

NV	<b>BRUT RESERVE</b> <b>(PINOT MUNIER + NOIR + CHARDONNAY)</b> 30/30/40 - the house dry style, elegant, clean, bright white flowers, brioche	27 / 135
NV	<b>BRUT RESERVE ROSE</b> <b>(PINOT MUNIER + NOIR + CHARDONNAY)</b> 30/30/40 Floral, dry and long lasting	190
2009	<b>VINTAGE EXTRA BRUT</b> <b>(PINOT NOIR + CHARDONNAY)</b> 65/35 9 years of lees (Only 100,000 bottles made)	390
NV	<b>BLANC DE BLANC GRAND CRU (CHARDONNAY)</b> 5 years on lees up to 40% reserve wines 100% grand cru vines	225
NV	<b>BRUT NATURE</b> <b>(PINOT MUNIER + NOIR + CHARDONNAY)</b> 40/30/30 - 4 years on lees, up to 60% reserve wines, ageing. 2-4 years in bottle. Mineral, citrus, white fruits	180
NV	<b>BRUT SOUS BOIS</b> <b>(PINOT MUNIER + NOIR + CHARDONNAY)</b> 40/30/30 - 4 years on lees, ageing in oak only	200

*Blend: Chardonnay / pinot noir / pinot munier*

# COCKTAILS SEASONAL

<b>SPRING GIN BOWL</b>	<b>24</b>
never never triple juniper gin, macadamia & wattleseed orange, lemon myrtle, fever tree mediterranean tonic	
<b>VELVET MORNING</b>	<b>19</b>
larios gin, fino sherry, curaçao, pinot noir, raspberry, kaffir, lime	
<b>RUBY MAMA</b>	<b>19</b>
espolon blanco, beetroot & black peppercorn syrup campari, lemon, ginger	
<b>SHAKE APPEAL</b>	<b>20</b>
ancho chilli infused bulleit rye, gentian, rockmelon lemon, grapefruit zest, bitters	
<b>JUNGLE FEVER</b>	<b>22</b>
appleton jamaican rum, amaro montenegro, chartreuse, pomegranate molasses, pineapple, lime, nutmeg	
<b>MONSTER ESPRESSO MARTINI NO2</b>	<b>19</b>
coconut fat washed ketel one vodka, macadamia & wattleseed liqueur, espresso, herbal honey bitters	

# TWISTED CLASSICS

<b>VESPER MARTINI</b>	<b>21</b>
ketel one vodka, tanqueray gin, lillet blanc	
<b>THE LAST WORD</b>	<b>18</b>
larios gin, chartreuse, maraschino, lime	
<b>JALAPEÑO MEZCAL MARGARITA</b>	<b>19</b>
vida mezcal, espolon blanco, jalapeño, curaçao, lime	
<b>PASSIONFRUIT PISCO SOUR</b>	<b>19</b>
passionfruit infused pisco, lime, sugar, vanilla, whites	
<b>SMOKED BOULEVARDIER NO2</b>	<b>24</b>
amaro montenegro, rosso antico, laphroaig, jim beam	
<b>MOCKTAILS</b>	
<b>SEEDLIP SOUTHSIDE</b>	<b>16</b>
seedlip garden, mint, lemon, lychee, apple	
<b>NON RASPBERRY CHAMOMILE SPRITZ</b>	<b>16</b>
Non raspberry chamomile, kaffir, tonic, grapefruit, agave	

# SPARKLING

<i>NV</i>	<b>GALLAGHER DUET BRUT RESERVE (PINOT NOIR / CHARDONNAY)</b> Murrumbateman, NSW	<b>68</b>
<i>NV</i>	<b>GALLAGHER (SPARKLING SHIRAZ)</b> Murrumbateman, NSW	<b>79</b>
<i>MV</i>	<b>DEVIATION ROAD ALTAIR BRUT ROSE (PINOT NOIR + CHARDONNAY)</b> Adelaide hills, SA	<b>68</b>
<i>NV</i>	<b>ANDRE DELORME BLANC DE BLANCS BRUT RESERVE (CHARDONNAY)</b> Vin de Frn	<b>57</b>
<i>2019</i>	<b>ANGELO BORTOLIN PROSECCO SUPERIORE DOCG</b> Valdobbiadene, ITA	<b>78</b>
<i>2018</i>	<b>DESPINA QUATRICELLO EMILIA (MALVASIA PET NAT)</b> Montecchio, ITA	<b>85</b>
<i>2019</i>	<b>GATTI PIERO MOSCATO DOC</b> Piedmonte, ITA	<b>375ml 45 / 86</b>

# WHITE ZESTY, AROMATIC

## LOCAL / AUS

2020	<b>MT. MAJURA (RIESLING)</b> Canberra District, NSW	78
2020	<b>RAVENSWORTH LONG WAY AROUND (CHENIN BLANC)</b> Murrumbateman, Margret River fruit	83
2020	<b>GROSSET POLISH HILL (RIESLING)</b> Clare Valley, SA	135
2019	<b>LARK HILL MR V (MARSANNE/ROUSANNE/VIOGNIER)</b> Bungendore, Canberra District, NSW (BIO + VG)	81
2019	<b>SALOMON FLEURIEU (VIOGNIER ON SKINS)</b> McLaren Vale, SA	68
2020	<b>UNICO ZELO RIVERSAND (FIANO)</b> Riverland, SA	71
2019	<b>PEPPERTREE ALLUVIOUS (SEMILLION)</b> Hunter Valley, NSW	95

## INTERNATIONAL

2019	<b>GREYWACKE WILD (SAUVIGNON BLANC)</b> Marlborough, NZ	77
2019	<b>INAMA SOAVE CLASSICO (GARGANEGA)</b> Alsace, Frn	71
2017	<b>DOMAINE VACHERON (SAUVIGNON BLANC)</b> Sancerre, Frn	125
2018	<b>CANTINA COLTERENZIO (PINOT GRIGIO)</b> Südtirol Alto Adige, Italy (BIO + VG)	68

# WHITE TEXTURED, REFINED

## LOCAL / AUS

2018	<b>COLLECTOR "TIGER TIGER" (CHARDONNAY)</b> Collector, Canberra District	80
2019	<b>TOLPUDDLE (CHARDONNAY)</b> Coal River Valley, TAS	148
2018	<b>PIERRO LTC (SEMILLION / SAV BLANC)</b> Margaret River, WA	72
2016	<b>CASTAGNA HARLEQUIN (FIELD BLEND)</b> Beechworth, VIC	81

## INTERNATIONAL

2017	<b>ARNDORTER STRASSER WEIBERGE (RIESLING)</b> Kamptal, Austria	111
2018	<b>BOUCHARD PERE &amp; FILS BEAUME (CHARDONNAY)</b> Cote D'Or, Frn	140
2017	<b>DOMAINE PINSON CHABLIS (CHARDONNAY)</b> Burgundy, Frn (VG)	139
2017	<b>JOSMEYER LE FROMENTAU (PINOT GRIS)</b> Alsace, Frn	122
2019	<b>SMITH - CHAPEL (ALIGOTE) PRESERVATIVE FREE</b> Burgundy, Frn	118
2019	<b>LUPUSIN FABULA DOCG (VERMENTINO)</b> Gallura, Ita	112



# ROSÉ

- 2021 **NICK SPENCER (GREN, SANG, GRAC, MERLOT)** 65  
Hilltops, NSW
- 2018 **FILIPPO MANETTI (GEA)** 95  
Campiune, Ita
- 2021 **CRAGGY RANGE ROSE (SYRAH, TEMP, MERLOT)** 75  
Hawkes Bay, NZ

# RED EARTHY ELEGANT

## LOCAL / AUS

2019	<b>EDEN ROAD (PINOT NOIR)</b> Tumbarumba, NSW	72
2018	<b>AMISFIELD (PINOT NOIR)</b> Central Otago, NZ	115
2017	<b>PRESSING MATTERS (PINOT NOIR)</b> Coal River, TAS	138
2019	<b>PHILLIPPA FARR (PINOT NOIR)</b> Morninton Penninsula, VIC	105
2017	<b>BANNOCKBURN (PINOT NOIR)</b> Geelong, VIC	145
2019	<b>LARK HILL (SANGIOVESE)</b> Bungendore, NSW	75
2019	<b>YANGARRA OLD VINE (GRENACHE)</b> Mclaren Vale, SA	76
2020	<b>SPINIFEX GARCON</b> <b>(GRENACHE, SYRAH, MOUVERDRE)</b> Barossa, SA	78
2018	<b>NICK O'LEARY "SEVEN GATES" (TEMPRANILLO)</b> Canberra District, NSW	68

## INTERNATIONAL

2019	<b>JEAN PAUL DUBOST (GAMAY)</b> Beaujolais, Frn	92
2019	<b>BABO CHIANTI (SANGIOVESE)</b> Tuscany, Ita	65
2018	<b>JONC BLANC ROUGE</b> <b>(CABERNET MERLOT) PRESERVATIVE FREE</b> Bergerac, Frn	85

# RED INTENSE OPULENT

## LOCAL / AUS

2018	<b>TORBRECK CUVÉE "JUVENILES" (GSM)</b>	86
	Barossa, SA	
2018	<b>TORBRECK THE DESCENDANT (SHIRAZ)</b>	145
	Barossa, SA	
2018	<b>JASPER HILL GEORGIA'S PADDOCK (SHIRAZ)</b>	160
	Heathcote, VIC	
2016	<b>COLLECTOR "MARKED TREE RED" (SHIRAZ)</b>	88
	Collector, NSW	
2020	<b>NICK SPENCER PRESERVATIVE FREE (SHIRAZ)</b>	72
	Hilltops, NSW	
2018	<b>CLONAKILLA "SHIRAZ VIOGNIER"</b>	220
	Murrumbateman, Canberra District, NSW	
2018	<b>PENLEY ESTATE "TOLMER" (CABERNET)</b>	75
	Coonawarra, SA	
2009	<b>RESHCKE BOS (CABERNET)</b>	135
	Coonawarra, SA	
2017	<b>WOODLANDS (CABERNET MERLOT MALBEC)</b>	145
	Margaret River, WA	

## INTERNATIONAL

2015	<b>LUIS SEABRA XISTO CRU (INDIGINOUS FIELD BLEND)</b>	175
	Douro, Por	
2017	<b>ANTONIO MADEIRA A PALHEIRA TINTO (INDIGINOUS FIELD BLEND)</b>	165
	Dao, Por	
2018	<b>MALENCHINI CHIANTI (SANGIOVESE)</b>	125
	Tuscany, Ita	

# SWEET

NV	<b>CHAMBERS ROSEWOOD OLD VINE (MUSCAT)</b> Rutherglen, VIC	15 / 65
2016	<b>FROGMORE CREEK ICED RIESLING</b> <b>(SWEET RIESLING)</b> Cambridge, TAS	72
2017	<b>PRIMO ESTATE JOSEPH BOTRYTIS (RIESLING)</b> Mclaren Vale, SA	18 / 89
2018	<b>GATTI PIERO MOSCATO DOC</b> Piemonte, Ita	375ml 45 / 86

# BRANDY / SHERRY

	<b>DON ZOLIO OLOROSSO 12YR</b> Caba, Arg	11
	<b>DON ZOLIO PEDRO XIMENEZ 12YR</b> Caba, Arg	14
	<b>DON GUIDO PEDRO XIMENEZ SOLERA 20YR</b> Jerez, Spn	25
	<b>JOADJA DISTILLERY PEDRO XIMENEZ</b> Joadja, NSW	20
	<b>JOADJA DISTILLERY BRANDY (SHIRAZ)</b> Joadja, NSW	20
	<b>FREDERIC MESTREAU NO28 FINE CHAMPAGNE 25/50YR</b> Cognac, Frn	55
	<b>JEAN FILLIOUX GRANDE CHAMPAGNE "CIGAR CLUB" 35YR</b> Cognac, Frn	65