

# M O N S T E R

## 2PM TO 10PM EVERYDAY

### SNACKS & BREAD TO SHARE

EDAMAME Sesame, Chilli Salt (VG/GF/NF)	11
MOUNT ZERO MIXED OLIVES (VG/GF/NF)	9
CHAR-GRILLED PADRON PEPPERS Labneh, Parsely Oil (GF/NF)	16
MONSTER CHIPS Truffle Ponzu Kewpie (VGO/NF)	12
ROSEMARY BRIOCHE Truffle Butter, Smoked Sea Salt (NF)	16
MANCHEGO CHEESE & CORN CROQUETTES Brown Sauce (NF)	16
MUSHROOM & SAGE FLATBREAD Truffle Paste, Burrata, Onion (NF)	22

### SMALL PLATES & SALADS

BEETROOT TARTARE Sheeps's Yoghurt, Pickled Shallots, Bronze Fennel (GF/VGO/NF)	18
JERUSALEM ARTICHOKE VELOUTE Cannabra Truffle, Hazelnuts, Artichoke Crisps (GF/VG)	22
BURRATA Pistachio Pesto, Basil, Confit Almonds, Preserved Lemon, Sourdough Crisp	24
HOUSE CAESAR SALAD Baby Cos, Caesar Dressing, Shitake 'Anchovies', Grated Parmesan, Sourdough (VGO/GFO/NF)	22

### MAINS & SHARE PLATES

BUTTERNUT SQUASH KATSU Black Rice, Spring Onions, Katsu Curry Sauce (VG/GF/NF)	32
TOM'S FAMOUS DUMPLINGS Black Soy Vinegar, Fermented Chilli, Shitake Mushrooms (VG/NF)	28
MONSTER SMASH BURGER Plant Based Pattie, Potato Bun, Siracha Mayo, Coleslaw, Monster Chips (VG/NF)	28
PERI PERI ROASTED CAULIFLOWER Macadamia Emulsion, Chimi Churri, Pangrattato (VG/GFO)	32
WINTER PUMPKIN Smoked Goat's Curd, Almonds, Burnt Honey, Crispy Sage, Pumpkin Seed Dressing (GF)	28

### SIDE WINGERS

CHARRED BROCCOLINI Ssamjang Dressing, Peanuts (VG)	16
MONSTER CHIPS Truffle Ponzu Kewpie (VGO/NF)	11
PATATAS BRAVAS Potatoes, Aioli, Tomato Fermented Chilli Sauce (VG/GF/NF)	18

### DESSERTS

THREE CHEESE SELECTION Quince & Muscatel, Honeycomb, Lavosh, Oat Cookies	32
YUZU CUSTARD Vanilla Ice Cream, Matcha Meringue, Nashi Pear (GF/NF)	22
OVOLÒ-MISU Coffee, Marscapone, Chocolate Shards (GF)	19
RHUBARB CRUMBLE Salted Oat & Wattleseed Crumble, Rhubarb Sorbet (GF/VG)	19

### WINTER SET MENU FROM 6PM THURSDAY - SATURDAY MIN 2 GUEST

<b>8 COURSE \$85 P.P. / MATCHED BEVERAGE \$59 P.P.</b> Monster's Bao Bun - Spiced Cauliflower, Siracha, Pickles * Beetroot Tartare - Sheep's Yoghurt, Pickled Shallots, Bronze Fennel * Celeriac & Fable "Meat" Wontons - Master Stock, Goji Berries, Chives * Hokkaido Pumpkin - Smoked Almond Veloute, Comte Cheese, Roasted Seeds Oyster & Shitake Mushrooms - Miso Butter, Smoked Salsa Verde, Sous Vide Egg, Sourdough Crackers * Rhubarb & Custard - Lavender, Honey, Rhubarb Sorbet * Pandan Ice Cream - Pistachio Cake, Yoghurt, Meringue, Coconut
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### WINTER FEASTING MENU FROM 6PM EVERYDAY MIN 6 GUEST

<b>3 COURSE \$75 P.P.</b> Beetroot Tartare - Sheep's Yoghurt, Pickled Shallots, Bronze Fennel (GF/VGO/NF) Burrata - Pistachio Pesto, Basil, Confit Almonds, Preserved Lemon, Radicchio, Sourdough Edamame - Sesame, Chili Salt (GF/VG/NF) * Tom's Famous Dumplings - Black Soy Vinegar, fermented Chilli (VG/NF) Butternut Squash Katsu - Black Rice, Spring Onions, Katsu Curry Sauce (GF/NF/VG) Peri Peri Roasted Cauliflower - Macadamia Emulsion, Chimi Churri, Pangratto (VG/GFO) Charred Broccolini - Ssamjang Dressing, Peanuts (VG) * Ovolo - Miso - Coffee, Marscapone, Chocolate Shards Rhubarb Crumble - Salted Oat & Wattleseed Crumble, Rhubarb Sorbet (VG/GF) Three Cheese Selection - Quince & Muscatel, Honeycomb, Lavosh, Oat Cookies (GFO)
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**10% SURCHARGE ON PUBLIC HOLIDAYS**  
NF - NUT FREE  
GF - GLUTEN FREE  
VG - VEGAN