

MONKEY BUSINESS

5 Course Tasting Menu

75

(Depending on Chef's Mood)

Sourdough – Almogrote Gomero (Manchego Tomato Paste)	5
Pickled Guindilla Peppers	6
Fried Octopus Balls \ Mayo \ Nori Salt (5)	9
Marinated Sicilian Green Olives	8
Pate \ Pomegranate \ Toast	14
Spanish White Anchovies	8
Trout Waffle \ Crème Fraiche \ Roe	8
Avocado Dip \ Pappadums \ Hazelnut Dukkah	9
Mortadella Sandwich \ Chilli & Pickle	7
Profiterole \ Cherry Glaze \ Bacon Powder	6
Cuca Seafood Tinnies – Ask Waitstaff	12 -15
Duck Ham \ Beetroot \ Charred Onion \ Almond	20
Sardine Escabeche	19
Squid Ink Linguini \ Prawn Mince \ Tarragon \ Vermouth	21 /28
Lamb Sausage Ragout Pappardelle \ Rosemary \ Parmesan	18 /26
Trevally \ Dromana Mussels \ Jamon \ Sherry \ Cream	33
Gippsland Rump Steak \ Mushrooms \ Spring Onions	32
Organic Bannockburn Chicken Thigh \ Braised Leek \ Sugar Snaps	30
Lamb Two Ways \ Cutlet & Croquette \ Barley \ Mint \ Cucumber	30
Braised Green Beans \ Yoghurt \ Sumac	11
Salt Baked Potatoes \ Rosemary Chilli Salt	9
Baby Gem Lettuce \ Bacon Ranch	10