



## NIGHT MENU

<b>3 Course Tasting Menu</b> <i>(menu varies depending on Chef's mood)</i>	<b>65</b>
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Mushroom Bruschetta   Garam Masala   Chilli   Blue Cheese (1 pc)	6
Pickled Guindilla Peppers	8
Marinated Sicilian Green Olives	9
Beef Croquettes   Roast Garlic Emulsion (3 pc)	13
Avocado Dip   Pappadums \ Hazelnut Dukkah	10
Prawns   Curried Egg Salad Bocadoillo (1 pc)	12
Chicken Terrine   Pistachio   Tomato Chutney	19
Cuca Seafood Tinnies – Ask Waitstaff	12 -20
Squid Ink Linguini   Prawn Mince   Tarragon & Chilli	21 / 28
Pork Sausage Orecchiette   Garlic   Sage   Parmesan	19 / 26
Snapper   Potato Skordalia   Ratatouille	35
Eye Fillet   Celeriac Puree   Remoulade   Rye Crust	41
Sous Vide Lamb Rump   Kipfler Potatoes   Chermoula	32
Chicken Maryland   Braised White Beans   Chorizo   Horseradish Yoghurt	31
Mixed Leaves Salad   Orange Vinaigrette   Feta   Sunflower Seeds	11
Braised Green Beans   Dried Mint   Yoghurt   Sumac	13
Salt Baked Potatoes \ Rosemary Chilli Salt	9
Portuguese Custard   Almond Cake   Mandarin Gel	13
Pumpkin Pie   Whipped Cream   Ginger Biscuit	13
Sticky Apple Pudding   Butterscotch   Mascarpone	13

– NO CHANGES TO THE MENU – DIETARIES EXCEPTED –

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