



NIGHT MENU

3 Course Tasting Menu <i>(menu varies depending on Chef's mood)</i>	65
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Ham Hock Bocadillo Mustard Cream Pickled Zucchini (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
Haloumi Roasted Pumpkin Quinoa Tabouleh	16
South Australian Sardine Escabeche	19
Cuca Seafood Tinnies – Ask Waitstaff	12 -20
Squid Ink Linguini Prawn Mince Tarragon & Chilli	21 / 28
Braised Lamb Shoulder Trofie Pasta Pesto Parmesan	19 / 26
Sous Vide Salmon Black Garlic Romesco Creamed Leeks	35
Eye Fillet Mushroom Forestry Mushrooms Potato Pave	41
Rolled Pork Soft Polenta Sage Pine Nuts	31
Duck Leg Beets Celeriac Puree Hazelnuts	32
Baby Gem Lettuce French Dressing Split Egg	11
Brussel Sprouts Bechamel Bacon Gorgonzola	13
Salt Baked Potatoes \ Rosemary Chilli Salt	9
Portuguese Custard Almond Cake Mandarin Gel	13
Pumpkin “Pie” Whipped Cream Ginger Biscuit	13
Hot Chocolate Tart	13

– NO CHANGES TO THE MENU – DIETARIES EXCEPTED –

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