



## NIGHT MENU

<b>3 Course Tasting Menu</b> <i>(menu varies depending on Chef's mood)</i>	<b>65</b>
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Pickled Guindilla Peppers	8
Marinated Sicilian Green Olives	9
Beef Croquettes   Roast Garlic Emulsion (3 pc)	13
Avocado Dip   Pappadums \ Hazelnut Dukkah	10
North Queensland Prawns Cocktail   Marie Rose Sauce   Lettuce   Avo	25
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   Asparagus   Garlic   Mint   Parmesan	19 / 26
Sous Vide Dory   Spring Vegetables   Herbs   Hollandaise	35
Eye Fillet   Mushroom Forestry Mushrooms   Pave   Beurre Rouge	41
Lamb Rump   Kipfler Potatoes   Chermoula   Sour Cream	33
Duck Maryland   Cauliflower   Cassis   Blackberries	37
Ice Berg Wedge   Fennel   Sherry Vinaigrette	7
Ox Heart Tomatoes   Pickled Garlic   Aged Balsamic   Feta	11
Salt Baked Potatoes \ Rosemary Chilli Salt	9
Portuguese Custard   Almond Cake   Mandarin Gel	13
Hot Chocolate Tart   Crème Chantilly	13
Strawberry & Cream   Pink Pepper	13

- NO CHANGES TO THE MENU - DIETARIES EXCEPTED -

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