



## NIGHT MENU

<b>3 Course Tasting Menu</b> <i>(menu varies depending on Chef's mood)</i>	<b>65</b>
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Padron Peppers	9
Avocado Dip   Pappadums \ Hazelnut Dukkah	10
Marinated Sicilian Green Olives	9
Beef Croquettes   Roast Garlic Emulsion (3 pc)	14
Triple Cheese Spring Rolls (3 pc)	13
Moreton Bay Bug   Curry Butter	29
Chicken Terrine   Nectarine   Clove	19
Cuca Seafood Tinnies – Ask Waitstaff	14 -22
Squid Ink Linguini   Prawn Mince   Tarragon & Chilli	22 / 29
Pork Sausage Orecchiette   Asparagus   Garlic   Mint   Parmesan	20 / 27
Rockling   Black Garlic Romesco   Chorizo Butter	36
Gippsland Beef Rump   Potato Croutons   Charred Onion   Dijon Mustard	35
Sous Vide Lamb   Almond Skordahlia   Harissa   Moghrabieh	33
Chicken Maryland   Braised Summer Veg   Prosciutto	29
Baby Red Cos   Buttermilk Dressing   Croutons   Black Olives	11
Blistered Greens   Black Bean Vinaigrette   Bonito	12
Salt Baked Potatoes \ Rosemary Chilli Salt	9
Portuguese Custard   Almond Cake   Mandarin Gel	14
After Dinner Mint	14
Peaches   Whipped Maple Ricotta   Saffron Tuille	14

**- NO CHANGES TO THE MENU - DIETARIES EXCEPTED -**

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