



OUR MENU OPERATES 'FIRE TO ORDER'
MEANING DISHES WILL COME TO THE
TABLE AS SOON AS THEY ARE READY

MØNK
CRAFT BREWERY KITCHEN

DRINK BUDDIES

FRESH CIABATTA BREAD	\$7
Served with seasoned EVOO VEG V	
GARLIC AND ROSEMARY BREAD	\$6
Flat bread with garlic oil, sea salt VEG (Add 8 garlic prawns)	\$19
ROTTNEST SCALLOPS	\$21
with Chinese chorizo, sweet breads, butter polenta GF	
JERK FISH TACO	\$17
with Mexican chopped salad and lime	
CORN PIKELETS	\$13
Soft corn patties topped with spanish salsa, artichoke and sour cream VEG	
CAROLINA PULLED BEEF BUNS	\$16
with shredded salad	
LAMB RIBETTES	\$16
with rosemary and garlic grilled lemon GF	
TACKLE BOX	\$17
Fried squid, fried white bait with crispy onion and chilli-lime aioli	
GAI YANG WINGS	\$12
Sweet and spicy chicken wings, served with Thai dipping sauce	
KRISHNA PLATE	\$20
Dahl, onion Bhaji, eggplant, pappadums, raita VEG VO GFO	
SEASONED POTATO SKINS with onion aioli VEG	\$9
OLIVES + CIABATTA	\$14
Locally grown seasonal olive mix, served with ciabatta DF GFO V	
CLEAVED WHOLE SNAPPER	\$17
Crispy sticky fried snapper with mint and sprout salad (served on the bone)	
STICKY PORK SHORT RIBS	\$30
Sweet potato chips and achar pickled vegetables	

SIDE ORDERS

CHIPS GF	\$6
MASH GF	\$6
VEGETABLES V	\$6
FRIED RICE	\$12
Made to order fried rice / fried onion, egg, red chili, garlic, fresh mint and fresh coriander DF GF VEG	
MARKET SALAD V DF GF VEG	\$10
Seasonal leaves, tomato and cucumber tossed with sherry vinaigrette	

FUNCTIONS

functions@themonk.com.au

LOFT + BREWERY + BARREL ROOM

MONK FEAST

JAMON CHICKEN	\$32
Chicken breast wrapped with Manchego, Spanish leg ham served with seasoned asparagus & Skordalia GF	
PINOT PEAR SALAD	\$22
Wine poached pear, mingled with tatsoi leaves, avocado, spiced chickpeas, mizzled with pinot dressing VEG GF V	
FISH AND CHIPS	\$23
Aussie pale ale battered local fish and rustic chips GFO	
OFF THE HOOK	\$39
Steamed cod, Masala spiced sauce with pickled fennel and saffron kipfler potatoes. GF	
TUSCAN STYLE SHANK	\$35
Slow cooked Lamb with winter root vegetables and rissoni	
STIFADTHO (SLOW COOKED BEEF)	\$32
Sticky beef cheeks enriched with eschallots and shiraz, served with an Irish colcannon and topped with fried, salted jerky(GF)	
CAPRETTO	\$29
Roasted marinated juvenile goat tossed with Pappardelle pasta & fresh rocket VEGO	
AMELIA PARK SIRLOIN STEAK	\$36
MSA grade Sirloin grilled served alongside potato Lyonnaise, topped with roasted vine tomatoes and finished with porcini jus GFO	
ARTICHOKE AND MUSHROOM RISOTTO	\$25
Creamy Arborio rice tossed with globe artichoke, medley of seasonal mushrooms and grated Parmesan cheese VO VEG GF	

PIZZA

GARLIC PIZZA BIANCA	\$13
Oven baked herb & garlic butter, parmesan cheese finished with sea salt	
ROSEMARY POTATOES AND PECORINO	\$15
Potato galette with garlic and rosemary oil, toasted pecorino	
MARGARITA	\$22
Tomatoes, basil, torn buffalo mozzarella, EVOO, sea salt	
IL PADRINO	\$25
Fresh tomato sauce, sliced salsiccia, mushrooms, sliced prosciutto	
SURFERS POINT	\$27
Garlic infused oil with fresh cherry tomatoes, Prawns, calamari and local sharks	

MONK HEAVEN

STICKY DATE PUDDING	\$12
with butterscotch sauce and candied walnuts, ice cream	
SPICED APPLE AND STRAWBERRY CRUMBLE	\$12
with Monk Apple Cider Sabayon	
CHOCOLATE BAVARIAN	\$12
with clotted cream, Jalebi pastry	
ITALIAN GELATO	\$12
Coconut and cherry gelato	

WINTER 2016

V = VEGAN

VEG = VEG

GF = GLUTEN FREE

DF = DAIRY FREE



#themonkbrewery



the monk brewery & kitchen



#monkbrewery

Please note credit card surcharges apply. Amex - 2.5% Visa / MasterCard - 1%

BEER TASTING PADDLE / the best way to taste the whole range / 120ml tasters of all 6 beers + recipe cards + tasting notes \$20



200ml 425ml 560ml
\$5.5 \$9.0 \$11.0

Our table beer. A refreshing clean pale ale showcasing European hops and malts. [5.0%]



200ml 425ml 560ml
\$5.0 \$7.5 \$10.0

Reserved in Alcohol, not flavour / Reduced alcohol American Pale Ale. [3.5%]



200ml 425ml 560ml
\$6.0 \$9.5 \$12

Delicious hop driven IPA showcasing the glory of U.S. hop flavor and aroma [5.8%]



200ml 425ml 560ml
\$5.5 \$9.5 \$11.5

Malt-driven / the Vintage Ale uses a complex malt bill including smoked malts. [5.2%]



200ml 425ml 560ml
\$5.5 \$9.5 \$11.5

Changing with the seasons / Currently an American Red Ale. Dank, hoppy & delicious [4.9%]



Our brewers Mal + Rhys unleash their creative minds & produce experimental small batches of beer. Ask us what's pouring today.

WHITE WINE

	750ml	150ml
MONK SAUVIGNON BLANC SEMILLON / margaret river WA '13	\$38	\$9
MONK ROSE / margaret river WA '14	\$38	\$9
CHARDONNAY / white label / margaret river WA '13	\$42	\$10
SAUVIGNON BLANC / baby doll / marlborough NZ '14	\$45	\$11
PINOT GRIGIO / spring seed poppy / mclaren vale SA '15	\$49	\$12
DRY RIESLING / claymore 'Joshua Tree' / frankland river WA '15	\$50	\$13

RED WINE

	750ml	150ml
MONK CABERNET MERLOT / margaret river WA '12	\$38	\$9
SHIRAZ / gypsie jack / langhorne creek SA '13	\$46	\$11
PINOT NOIR / 5 trees / margaret river WA '13	\$47	\$12
TEMPRANILLO / kt 'tinta' tempranillo / watervale SA '14	\$50	\$13
SHIRAZ / teusner 'the family' shiraz / barossa SA '14	\$60	

SPARKLING WINE

	750ml	150ml
MONK BRUT / Monk nv sparkling / clare valley SA	\$40	\$9
SPARKLING CHARDONNAY / Mcpherson, VIC '15	\$42	\$10
MOSCATO / spring seed poppy / mclaren vale SA '15	\$44	\$11
CHAMPAGNE / Veuve Clicquot / reims, france	\$95	

COCKTAILS

PUNCH / schnapps, spiced rum, apple, orange, barrel-aged bitters, white wine	\$39 (serves 4)	\$10
SANGRIA / strawberry + orange liqueurs, rosé, fresh fruit	\$39 (serves 4)	\$10
BLOODY MARY / vodka, fresh lemon, house spice sauce, tomato juice		\$16
NEGRONI / campari, gin, dolin red vermouth, orange ice sphere		\$16
MOJITO / stolen white rum, fresh mint, lime, sugar topped with soda		\$16
RHUBARB PATCH / peach + strawberry liqueurs, rhubarb bitters topped with soda		\$16
DARK N STORMY / stolen spiced rum, goslings brewed ginger beer, fresh lime		\$16
BASE SPIRITS / starting at ...		\$9.5

CIDER

MONK CIDER 4.8% APPLE	425ml	560ml
	\$9.0	\$11.5
SPICED APPLE PIE CIDER	\$9.0	\$11.5
APPLE, BLACK BERRY & BASIL	\$9.0	\$11.5
APPLE, PLUM & POMEGRANATE	\$9.0	\$11.5
APPLE & STRAWBERRY	\$9.0	\$11.5
APPLE & PASSIONFRUIT	\$9.0	\$11.5

CIDER TASTING PADDLE - ALL 6 \$20

SOFT

SOFT DRINK	\$5.5
coke, coke zero, lemonade, lift, dry ginger, tonic	
goslings brewed ginger beer	\$6.0
JUICE	\$6.0
orange, apple, cranberry, pineapple, tomato	
WATER	\$10.5
Cape Grim bottled water 750ml / sparkling or still	

TEA ☉ COFFEE

TEA / selection of herbal teas from	\$3.5
COFFEE / prices starting from	\$3.5

FROM THE CAULDRONS....

HOT BUTTERED CIDER / mug	\$9.0
cider, brown sugar, butter, spiced dark rum and Monk spices	
MULLED WINE / mug	\$9.0
red wine, cloves, cinnamon, sugar, nutmeg, orange and apple	

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