

BOTTOMLESS BRUNCH MENU

BREAKFAST

EGGS ON TOAST

Poached, scrambled or fried on your choice of toast
Plain sourdough, Grain sourdough OR Gluten free toast

VANILLA AND BUTTERMILK PANCAKES (V)

Fresh strawberries & banana, passionfruit coulis, raspberry crumble and vanilla creme fraiche

HEALTHY BREAKFAST BOWL (V) (DF) (GF)

Avocado, broccolini, roasted pumpkin, shoots, buckwheat, beetroot relish, kale crisps finished with dukkah and a soft boiled egg

SMASHED AVOCADO ON TOAST (V)

Smashed avocado served with toasted sourdough, fresh mozzarella cheese, poached eggs, lemon and olive powder

ROASTED PUMPKIN & CORN FRITTERS (V)

Romesco sauce, poached eggs, feta finished with kale crisps & dukkah

SIDES

Bacon, Mushrooms, Homemade hash brown,
Spinach, Grilled tomato, Avocado, Haloumi

\$6 ea

Shoestring fries

\$9

Tomato sauce, BBQ sauce, Chilli sauce,
American Mustard, Aioli sauce

50c ea

TOASTIES

GRILLED MUSHROOM & SPINACH TOASTIE (V)

Sauteed mushroom, spinach & melted cacciocavollo with truffled béchamel on toasted sourdough

HARRISA CHICKEN TOASTIE

Spicy confit chicken, spinach, spring onions, melted cheese, aioli on toasted sourdough

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan
All dishes may contain traces of nuts, dairy, gluten and egg

NO DOUBLE PARKING

NO SPLIT BILL

LUNCH

SPAGHETTI MEATBALLS

Pork and fennel meatballs cooked in a rich succulent tomato sugo finished with shaved parmesan

CASARECCE & BROCCOLINI

Sauteed broccolini, shallots and garlic finished with basil and fresh mozzarella

MARGHERITA (V)

Tomato sugo, Fior di latte, basil & E.V.O

PEPPERONI

Tomato sugo, fior di latte, double pepperoni, red onion & olives

MONROE BEEF BURGER

Beef patty, cheese, pickles, tomato, lettuce, sassy sauce, mayo

SASSY FRIED CHICKEN

Buttermilk fried chicken, cabbage and apple slaw, cheese, chipotle aioli, charcoal bun

SASSY PEOPLE (V)

Chickpea and pumpkin patty, grilled haloumi, beetroot relish, roasted capsicum, rocket, mint yoghurt, matcha bun

Gluten free pizza base \$3

MOCKTAILS

WATERMELON NOJITO

Watermelon, mint, lime, soda

VIRGIN MARY

Tomato, Worcestershire sauce, tabasco, salt, pepper, lemon juice

PASSIONFRUIT FIZZ

Passionfruit syrup, fresh lime juice, mint soda

BEERS

FURPHY

PERONI RED

PERONI LIGHT

CIDER

APPLE CIDER

COCKTAILS

APEROL SPRITZ

Aperol, prosecco, soda

COCONUT NEGRONI

Coconut pisco (homemade), sweet vermouth, campiri

SIDE CAR

Cognac, cointreau (triple sec), fresh lime juice, sugar syrup

PASSIONFRUIT MOJITO

Light rum, passionfruit syrup, fresh lime juice

ESPRESSO MARTINI

Vodka, kahlua, coffee, sugar syrup (optional)

WINE

WHITE WINE

PINOT GRIGIO

CALDORA-ITALY | Light crispy, floral, strong citrus with a hint of honey suckle

SAUVIGNON BLANC

ASHER MARLBOROUGH | The palate is layered with tropical fruit flavours

CHARDONNAY

HASELGROVE MACLAREN VALE S.A | Beautiful, balanced, light honey with toffee notes

RED WINE

PINOT NOIR

TOMISH GALLERY COLLECTION DUCK & WEAVE | Cherry, plum & clove. On the nose: light dry & crunchy

CABERNET SAUVIGNON

FRIDAY MONKEY CLARE VALLEY | Concentrated berry aromas, black olives and well rounded soft tannins

SHIRAZ

RUSTIC BAY HEATHCOTE | Cherry & plums. On the nose light white peppe, liquorice fruit forward finish

SPARKLING WINE

PROSECCO