

# THE MONASTERY BRASSERIE

## DINNER MENU

### The Monastery Breads

*Bruschetta* of our own marinated baby tomatoes sat on toasted ciabatta with Bocconcini and fresh basil 12.50

*A trio of fresh breads* with accompanying dips 12.50

*Baked garlic and herb focaccia* 9.50

### The Monastery Antipasti Plate

*A selection of cured meats, olives, grilled vegetables, gourmet chutney and crusty bread* 2 people 28.50

**Fresh Oysters** 3.00 ea

*Served with wedges of fresh lemon and lime*

*Hot oysters of the day*

*Smoked chicken and avocado salad* with a lemon aioli and crispy garlic croutes E17.00 M27.00

*Duo of rabbit*, roast loin wrapped with bacon, served with slow braised leg, sat on a celeriac puree with vermouth grape and tarragon sauce M29.50

*Blue eye cod* wrapped with prosciutto, roasted and served on lemon, crab and shallot salad, with salsa verde and grilled asparagus spears E19.50 M29.50

*Rotolo of spinach, mushrooms and baked ricotta*, served with brown sage butter and finished with lemon dressed wild rocket E18.00 M28.50

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*Twice cooked pork belly served with spring greens, and seared scallops, sat on a sweet corn puree, with a madeira sauce* M31.50

*Grilled scotch fillet with a shaved fennel and crushed potato salad, with a black pepper dressing with jerusalem artichoke crisps* M31.00

*Grilled moroccan style marinated chicken supreme on a sultana and tomato cous cous, with a coriander and honey yoghurt* M28.50

*Roasted lamb rump served with crushed minted green peas, sweet potato fondant and a red current and mint sauce* E18.50 M29.50

### ***On the Side***

*Garden Salad*  
*Steamed mixed greens with garlic oil*  
*Hand cut chips with Murray River Salt*  
*Rocket and fresh parmesan salad* 6.50ea