

THE MONK

BREWERY & KITCHEN

BREAKFAST MENU



Sat & Sun 8.30-11.30

FROM THE KITCHEN

Clay baked field mushrooms \$14
Eco-friendly home-grown oyster, Portobello and Shitake mushrooms on a toasted fresh pide with onion marmalade, rocket salad, shaved parmesan and lemon infused olive oil. **VEG, VO, GFO**
add Serrano Jamón \$3

Eggs Bonny \$15
A Monk take on the classic eggs benedict. Poached eggs on Arepas* with Portobello mushrooms, wilted tatsoi, haloumi, black pig bacon topped with passionfruit hollandaise. **VEGo. GF.**
add ham \$2 / add smoked salmon \$3

Smoked salmon on corn and asparagus pikelets \$16
Sliced Tasmanian Salmon on sweet corn and asparagus pikelets served with lemon and chive crème fraîche, steamed kale and organic red quinoa. **GF.**

French Toast \$15
Honey roasted ham leg with Gruyère de Comté and aioli dipped in egg custard, pan fried and served with smoked pink salt and baked herbed Roma tomatoes. **VEGo.**

Feijoada* \$15
Portuguese energy kick of black pig bacon, Serrano jamon, chorizo, black bean cassoulet topped with coddled egg and kale, served with fresh ciabatta. **GFO.**

Martabak* \$16
Thin pastry filled with shredded chicken, spinach, celery and duck eggs iron grilled and served with a corn and tomato salsa.

Dockers Breakfast \$21
Grilled streaky bacon with seasoned herbed hash potatoes, garlic field mushrooms, sliced weisswurst, a baked herbed Roma tomato and scrambled eggs served with fresh ciabatta. **VEGo.**

FROM THE BAR

Granola Trifle \$8
Honey toasted oats with spent grain muesli layered with Greek yoghurt and macerated strawberries and watermelon.

Torta Española \$9
Classic Spanish potato and onion frittata, served warm with side of green salad. **V.**

Choc banana bread \$8
Served with malted butter

Raspberry cheesecake \$4.5

Chocolate brownie \$5

Assorted friands.GF. \$3.9

Mixed Berry Muffin \$5

DRINKS

Freshly squeezed OJ \$5.5 / \$7
Juices \$4.5
Pineapple, apple, cranberry and orange.

Milkshakes \$5.5
Chocolate, strawberry, banana, caramel and vanilla.

Hot Beverages from \$4
Espresso, macchiato, flat white, cappuccino, free macchiato, long black, latte, mocha, chai latte, hot chocolate

Tea Range \$4.5
English Breakfast, Earl Grey, Chamomile, Darjeeling Green Tea, Peppermint, Darjeeling

KIDS BREAKY

Homemade muesli and milk \$7.5

French toast \$8

Dockers Mini \$10

Glossary & History

True to The Monk ethos our Breakfast menu is globally inspired and influenced by various cultures and the history that is behind their culinary trends. This menu was designed by our head chef Bonny's recent travels to South America. That inspiration was combined with classic favourites and a Monk twist to create our breakfast menu.

Eco-friendly oyster mushrooms grown using our brewery's spent grain and used coffee grounds.

Pide is a Turkish style flat bread topped with sesame seeds.

Serrano Jamón is like Parma ham or prosciutto, which is simply white pork leg, salted and hung over a period of months. The term Serrano is defined as 'off the mountain', indicating the region and that it is aired in high altitude in fresh mountain air.

Arepas is a staple bread from the South American Indios made from corn meal.

Pikelet is a small thick savoury pancake.

Tatsoi is an Asian spinach used in various South American dishes.

Gruyère de Comté is the French equivalent of the famous Swiss Gruyère, and comes from the French region of Comté.

Feijoada is a stewed dish made famous by the Brazilian Carnivale and used to layer the stomach before the day of heavy drinking. It's made from black beans and flavored with dried meats such as Jamón, pancetta and chorizo.

Cassoulet is a French term for slow cooked beans with sausage.

Martabak is a unique pastry filled dish which originated in Africa made famous by Indonesians through their travels from the Mediterranean sea to South-East Asia.

(GF) – denotes gluten free, (GFO) – denotes gluten free optional, (VEG) denotes vegetarian, (VEGo) denotes vegetarian optional, (VO) denotes vegan optional. We cannot guarantee any of our dishes won't contain traces of nuts.

Please be advised that all card transactions will incur a surcharge. We do not accept separate or split billing

15% surcharge automatically added to all public holidays.