

THE MONK

BREWERY & KITCHEN



Our menu is created with quality ingredients and the best locally sourced produce, taking its inspiration from meals foraged off the land. It is simple in design yet gutsy in flavour and crafted perfectly to match the award winning Monk beers brewed onsite. Our chefs utilise the wort, yeast and spent grains in our dishes and beer can be found in our breads, sauces, meats and desserts.

BEER BITES & BAR SNACKS

Monk Garlic Bread	\$7
Pizza bread baked with a herb and garlic butter, finished with sea salt & fresh rosemary. VEG.	
Olives	\$9
Mix of locally grown seasonal olives, served with torn fresh bread. V, GFO.	
Frites	\$9
Spanish style chips. Hand cut potato cubes with paprika and roasted garlic salt. V, GF.	
Vegetable Lumpias	\$12
Crumbed and pan fried thin pancakes filled with potatoes, carrot and celeriac béchamel. VEG.	
Chicken Pâté	\$12
Chicken liver pâté topped with honey rauch jelly served with torn crusty bread and orange glaze.	
Salt & Pepper Calamari	\$15
Asian inspired squid flash fried and seasoned, served with Nahm Jim sauce. GFO.	
Yum Cha Squid	\$15
Szechuan dusted squid tentacles fried with garlic and scallions, served with chilli oil.	
Garlic Tiger Prawns	\$20
Cooked with chilli, garlic butter and flat leaf parsley served on pide. GFO.	
Pork Rilette	\$14
Shredded pork belly with juniper berries, served with oven roasted croutons.	
Spanish Chorizo	\$16
Pan fried with olive oil, paprika, Spanish onion and cornichons. served with fresh bread. GFO.	
Sticky Pork Belly and Seared Scallops	\$22
A Monk favourite. Slow braised pork belly tossed in palm sugar, served with seared scallops and Thai style salad.	
Rauch Cheese Plate	\$14
Our Rauch beer is blended with Capel cheddar, celery salt and mustard served with roasted pancetta, croutons, honey and apple slices. VO.	

BAR MEALS

Four Season Salad with Quinoa	\$22
Salted green beans, quinoa, baby beetroot, roasted sweet potatoes, Persian feta, pine nuts, olives and balsamic dressing. VEG, GFO.	
Tasmanian Salmon salad	\$24
Lightly smoked Atlantic salmon served with mesclun lettuce, green beans, red onion, pink grapefruit segments, sunflower seeds, radish and lemon yuzu dressing. VO, GF.	
Chicken Caesar Salad	\$24
Premium baby cos lettuce, bacon, croutons, shaved parmesan and anchovy dressing tossed with slow roasted chicken breast. VO, GFO.	
Fish and Chips	\$22
Porter beer battered haddock with Monk made Tartar sauce and beer battered chips. GFO.	
Steak Sandwich	\$24
Turkish roll with seared girello steak, roasted Mediterranean salad, tomato relish and caramelised onion served with frites.	
Wagyu Burger	\$24
Prime WA grown Wagyu beef, sliced cheddar, chopped salad and relish served with beer battered chips. VO.	

PIZZAS

Regina Margherita	\$20
Traditional tomato base topped with Buffalo mozzarella, baby Roma tomatoes and fresh basil finished with EVOO. VEG.	
Mediterranean	\$22
Roasted red peppers, roasted tomatoes with fresh basil, Kalamata olives, artichokes and mozzarella. VEG.	
Latino	\$24
Sliced Jamon, fresh chilli, chorizo, basil, mushrooms, artichoke and paprika on traditional tomato and mozzarella base.	
Shaolin Monk	\$24
Chicken with bbq hoisin sauce, shitake mushrooms, king oyster mushrooms, sharp parmesan cheese and tatsoi leaves.	
The Reef	\$25
Tiger prawns, local calamari and garlic slipper lobster topped with seafood dressing on traditional tomato and mozzarella base.	

MAINS

Baked Catalan Stack	\$25
Layered fried eggplant, roasted capsicum and haloumi topped with rocket and shaved parmesan dressed with a fresh tomato and olive oil sauce. VEG, GF.	
Linguini All'Acqua Di Mare	\$29
Fresh Fremantle squid, slipper lobster and tiger prawns cooked with fresh crushed tomatoes, garlic, white wine and EVOO tossed with fresh handmade pasta. VO.	
Catch of the Day	\$MP
Fresh local market fish or seafood, please refer to our daily specials.	
Jimbaran Bay Baked Baby Barra	\$38
Whole Humptydoo baby Barramundi, clay roasted with chilli caramel jam served with Nasi Goreng and herbed salad. GF.	
Chicken Tandoori	\$27
Free range marinated thigh fillets served with channa dhal, garlic naan, raita, bell pepper and chilli chutney with fresh onion slices. GFO.	
Great Southern Lamb	\$36
Twice cooked free range WA lamb rack served with sautéed green beans and almond slices, rosemary chat potatoes and salsa verde. GF.	
Amelia Park Sirloin & Shark Bay Crab	\$39
Grain fed top grade WA beef with Shark Bay crab baked in its shell, served with pea purée, onion soubise and sweet potato gratin.	

SIDE ORDERS

Beer Battered Fries	\$8
Crunchy crispy chips with Monk-made organic ketchup.	
Lemongrass Scented Jasmine Rice	\$6
Royal Blue Mash Potato	\$7
Seasonal Steamed Vegetables	\$8
Green Salad	\$8
Fresh garden salad served with lemon vinaigrette.	

KIDS MEALS

all \$10

Kids pasta with Napoletana sauce
Kids fish & chips
Ham & cheese kids pizza

(GF) – denotes gluten free, (GFO) – denotes gluten free optional, (VEG) denotes vegetarian, (V) denotes vegan, (VO) denotes vegetarian option available.

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, A SURCHARGE OF 15% APPLIES ON EVERY PUBLIC HOLIDAY.