



The Bored Monkey Dinner Menu. Tuesday to Sunday 5pm – 9pm

Starters

Garlic Bread (4 pieces) – Oven toasted Turkish style ciabatta bread, topped with garlic, parsley & butter. \$6.00

Mixed Marinated Olives – Sicilian and jumbo Kalamata olives marinated in orange peel and herbs. \$6.50

Tomato Bruschetta (2 pieces) – Vine ripe roma tomatoes, shallots, feta cheese, basil & lemon oil. \$10.50

Homemade Dips (Dips are changed regularly, please ask the waitress) – served with pitta bread and crackers. \$11.00

Sydney Rock Oysters. \$4.50 each. 1/2 Dozen \$24. Dozen. \$42

Entrees/Tapas

Cyprus Grilled Halloumi (Vegetarian) 3 pieces – Served with fried capers, micro herbs & lemon oil \$9.50

Cheesy Wild Mushroom Arancini (Vegetarian) 4 pieces – Served with roasted tomato jam & grated parmesan \$12.00

Fried Monkey Chicken Wings (Gluten Free) any choice of - American hot sauce/ mild BBQ bourbon sauce/Southern fried with homemade seasoning. \$12.00

Tequila Poppers (Vegetarian) 3 pieces – Crumbed jalapenos filled with three cheeses & tequila served with chipotle aioli. \$12.00

Bangalow Crispy Pork Belly (Gluten Free) 3 pieces – With chorizo jam and apple puree.
\$14.00

Smoked Salmon Crostini (2 pieces) – Served with cream fraiche, Tasmanian smoked salmon & pickled radish \$14.00

Zucchini Flowers (Vegetarian) 3 pieces – Filled with ricotta and goats cheese, fried and served on fresh caponata. \$14.00

Karaage Chicken (Gluten Free) – Deep fried Japanese chicken with a sesame sauce.
\$15.00

Salt and Pepper Squid – Lightly dusted and served with a zesty lime aioli. \$15.00

Sake Scallops (3 pieces) – Victoria Bay scallops cooked with garlic, Negara sauce, soy sauce and shallots. \$16.00

Skull Island King Prawns (4 pieces) – Grilled with basil, chilli oil, flakes of salt & fresh herbs. \$18.00

Mains

From the Land

Aubergine Lasagne (Vegetarian) – Roasted eggplant, zucchini, capsicum, mushroom, sun-dried tomatoes, parmesan cheese and béchamel sauce. \$25

Pumpkin and Sage Ravioli (Vegetarian) – Served with creamy sun-dried tomatoes, pesto and ricotta cheese and garnished with fried basil. \$25

Chicken Supreme – French trimmed chicken breast, spiced with aromatic Cajun spice served with cumin kipfler potatoes, roasted roma tomato, green beans & zesty lime aioli.
\$29

From the Sea

Beer Battered Flathead – Wild caught flathead in pale ale beer battered served with steak chips, salad, lemon cheeks and tartare sauce. \$26

Linguine Marinara – Andante linguine cooked with selection of fresh seafood, chilli, garlic, white wine & homemade cherry tomato sauce. \$30

Kinkawooka Black Mussels (Gluten Free Available) – South Australian black mussels steamed and tossed with chilli, garlic and homemade tomato sauce or creamy white wine sauce. \$31

Nagu Salmon (Gluten Free) – Grilled Atlantic Salmon served with avocado, cherry tomato, eshallots, parsley, red daikon pickle and mirin lime dressing. \$32

Crispy Skin Barramundi (Gluten Free) – Humpty Doo Barramundi fillet served with roasted capers, olives, fennel and noisette sauce. \$33

Spaghetti Spanner Crab – Pristine tropical water Queensland spanner crab cooked with spicy prawn oil, Italian parsley, blistered cherry tomato, sea salt & grated parmesan Reggiano. \$33

Seafood Tasting Plate for Two (Gluten Free) – Battered Flathead fillet, Skull island king prawns, Sydney rock oysters, Moreton bay bug, salt and pepper squid, sake scallops, steak chips, lemon cheeks and aioli. \$88

From the Grill

Sirloin (Gluten Free)– Grain fed premium sirloin MB2+ cooked your way and served with any side and sauce. \$29

Scotch Fillet (Gluten Free) – Riverina Black Angus MB2+ scotch fillet cooked your way and served with any side and sauce.

Surf and Turf (Gluten Free) – Grain fed premium sirloin MB2+ served with asparagus, scallops, port wine jus and your choice of any side. \$36

Add Yamba Prawns \$5/Add Moreton bay bug \$11.5

Smoked Pork Ribs – Rack of smoked pork ribs, glazed with honey, sherry and French BBQ sauce, served with grilled sweet corn and Steak Chips\$41.5

Eye Fillet Mignon – Juicy grass-fed eye fillet wrapped in double smoked bacon, served with broccolini, onion rings, rosemary chat potatoes & mushroom sauce. \$42

Sides – Choice of

Broccolini, steamed with chilli, garlic and EVO. Small \$5/Large \$8

Potato mash (Gluten Free). Small \$5/Large \$8

Greek Salad served with French vinaigretteSmall \$5/Large \$8

Garden Salad served with French vinaigrette Small \$5/Large \$8

Steak Chips/French Fries/Seasoned FriesSmall \$5/Large \$8

Homemade Sauce – choice of

Mushroom Sauce\$4

Peppercorn Sauce\$4

Red Wine Jus\$4

Salads

Portuguese Chicken Salad (Gluten Free) – Grilled peri peri marinated chicken breast served with mixed lettuce, sun-dried tomato, Lebanese cucumber, red capsicum and mango salsa. \$25

Salt and Pepper Squid – Tender pieces of squid served with bean shoots, mint, coriander, cucumber and roasted peanuts with chilli lime dressing. \$26.5

Thai Beef Salad (Gluten Free) – Grass fed marbled beef fillet served medium rare on top of Asian mixed leaf and julienne salt with mint, coriander, cashew nuts and Nam Jim dressing. \$28.5

Pizza. Gluten free base can be added for \$2 extra

Margarita (Vegetarian) – Tomato, fresh parmesan and basil. \$19

Halloumi and Eggplant (Vegetarian) – Grilled Cyprus halloumi, marinated eggplant, red pepper, Spanish onion, truffle oil & wild rocket. \$20

Hawaiian – Ham, pineapple, mozzarella cheese and shaved parmesan cheese \$20

Deluxe Meat Lovers – Italian pork sausage, Danish salami, smoked ham, bacon, onion with BBQ sauce. \$24

Peri Peri Chicken – Marinated chicken breast in Peri Peri sauce, roasted capsicum, Spanish onion, shallots and Peri Peri sauce. \$26

Garlic Prawns – Marinated prawn, roasted capsicum, fetta, sun-dried tomato, shallots & basil. \$27

Kids Meal (under 12)

Kids eat free from the 3 selections below:

Fish and Chips

Spaghetti with tomato sauce and parmesan cheese

Chicken Nuggets and Chips

Kids Pizza (Margarita/Hawaiian/Cheese)\$8

Chicken Schnitzel and Chips or salad (Parmigiana, add \$2)\$10

Kids Steak and chips or salad\$10

Dessert

Lemon Lime Tart – served with vanilla bean anglaise, berries coulis & vanilla gelato\$10

Semi Freddo – served with poached rhubarb and pistachio crumble \$10

Walnut Brownie – served with chocolate ganache, vanilla ice cream and French Chantilly cream. \$10

Affogato – served with vanilla bean gelato, espresso and liquor of your choice (Baileys, Frangelico or Kahlua). \$12