



DINNER

Menu



Starters

Garlic Bread (4 pieces) \$6

Oven toasted organic focaccia bread, topped with garlic, parsley & butter

Mixed Marinated Olives \$7

Sicilian & jumbo Kalamata olives marinated in orange peel & herbs

Tomato Bruschetta (2 pieces) \$11

Vine ripe tomato, eshallots, fetta cheese, basil & lemon oil on organic sourdough bread

Homemade Dips \$12

Served with pitta bread & crackers (as Dips are changed weekly, please ask the waitress/waiter)

Salads

Salt & Pepper Squid Salad \$27

Tender pieces of squid served with bean shoots, mint, coriander, cucumber & roasted peanuts with chili lime dressing

Thai Beef Salad \$29

Grass fed marbled beef fillet served medium rare on top of an Asian mixed leaf & Julienne salad with mint, coriander, cashew nuts & Nam Jim Dressing



SYDNEY ROCK OYSTERS

Lime Soya Oysters

Japanese Style Oysters

Natural Oysters

\$24 1/2 DOZ

\$42 1 DOZ



\$4.5 EA



Entrees / Tapas

Cyprus Grilled Halloumi (3 pieces) \$10

Served with fried capers, micro herbs & lemon oil

Cheesy Wild Mushroom Arancini (4 pieces) \$12

Served with roasted tomato jam & grated parmesan

Tequila Poppers \$13

3 piece poppers stuffed with feta, cream cheese and mozzarella and tequila and served with sour cream and chipotle mayo

Gourmet Fish Cocktails \$13

Wild caught flathead fillet cooked in a light beer batter served with homemade tartare sauce

Chinese Pork Skewers \$13

Chinese style marinated pork loin cooked to perfection and served with mild tomato chutney

Prawn & Chorizo Skewers \$14

Portuguese style curried prawns & chorizo served with homemade peri peri sauce



\$17

SALT & PEPPER SQUID

Lightly dusted & served with a zesty lime

Italian Meatballs \$15

baked with homemade Napolitano sauce, smoked mozzarella & toasted sourdough

Karaage Chicken \$15

Deep fried Japanese chicken with a sesame sauce

Sake Scallops (3 pieces) \$16

Victoria Bay scallops cooked with garlic, Negara sauce, soy sauce & shallots

FRIED MONKEY CHICKEN WINGS

YOUR CHOICE OF:

American hot sauce

Mild BBQ bourbon sauce

Southern fried with homemade seasoning

\$13



From the Grill

Sirloin \$29

Grain fed premium sirloin MB2+ cooked your way & served with your choice of any side & sauce

Scotch Fillet \$34

Riverina Black Angus MB2+ scotch fillet cooked your way & served with your choice of any side & sauce

Victorian Lamb Backstrap \$35

Tender victorian lamb backstrap cooked medium rare and served with potato and leek puree, sautéed asparagus, sweet potato crisps and red wine jus

Surf & Turf \$36

Grained fed premium sirloin MB2+ cooked your way & served with broccolini, scallops, port wine jus & your choice of any side

Add Yamba Prawns \$5

Add Moreton Bay Bug \$115

Beef and Ribs \$42

Riverina premium 300g sirloin cooked your way and a half rack of pork ribs served with a side of chips or salad, chargrilled corn and your choice of homemade sauce

EYE FILLET MIGNON

\$42

Juicy grass-fed eye fillet wrapped in double smoked bacon, served with broccolini, char grilled red capsicum, rosemary chat potatoes & mushroom sauce



\$42



SMOKED PORK RIBS

Rack of smoked pork ribs, glazed with honey, sherry & French BBQ sauce, served with grilled sweet corn & steak chips

SIDES

YOUR CHOICE OF:

Broccolini, chili, garlic & EVO
Small \$5 / Large \$8

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

Kipfler Potatoes – chili, garlic, rosemary & butter
Small \$5 / Large \$8

Potato Mash
Small \$5 / Large \$8

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

French Fries

HOMEMADE SAUCE

YOUR CHOICE OF:

Mushroom \$4
Peppercorn \$4
Red Wine Jus \$4

From the Land

POTATO GNOCCHI (V)

Pan Fried gnocchi cooked on rose sauce, fresh basil & sage topped with freshly grated parmesan cheese

\$25



\$29

PRAWN & CHICKEN SUPREME

Crispy skin chicken, pan fried Yamba prawns served with potato mash, sautéed broccolini, semi-dried tomato & zesty lime & aioli sauce



\$25

AUBERGINE LASAGNE (V)

Roasted eggplant, zucchini, capsicum, mushroom, sun dried tomato, parmesan cheese & béchamel sauce

From the Sea



Beer Battered Flathead \$26

Wild Caught flathead in pale ale beer batter served with steak chips, salad, lemon cheeks & tartare sauce

Linguine Marinara \$30

Andante linguine cooked with selection of fresh seafood, chili, garlic, white wine & home-made cherry tomato sauce



\$33

KINKAWOOKA BLACK MUSSELS

South Australian black mussels steamed & tossed with garlic, chili & homemade tomato or creamy white wine sauce

Barramundi \$33

Crispy Skin Barramundi served with mushroom and asparagus risotto and truffle butter sauce

Atlantic Salmon \$34

Crispy skin salmon served with avocado, cherry tomato, escallops salsa and mirin lime dressing



SEAFOOD TASTING PLATE FOR TWO

Battered flathead fillet, Yamba prawns, Sydney rock oysters, Moreton Bay bug, salt & pepper squid, sake scallops, steak chips, aioli & lemon cheeks



\$88



Kids Meals



Children under 12 eat free one of the below with each adult main meal order:

Fish & Chips

Spaghetti with tomato & cheese sauce

Chicken Nuggets & Chips



Kids Spaghetti & meatballs \$8

Chicken Schnitzel & Chips / Salad \$10

Kids Steak & Chips / Salad \$10



Gift Vouchers Available!

The Bored Monkey Narrabeen

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