



## Specials

---

➤ Please ask our friendly staff for today's selections

## Entrée

---

- **Garlic Bread 6.5**
- **Thai Salt & Pepper Squid** – Thai style baby squid tossed with Szechuan pepper and sea salt served on a wild roquette and capsicum salad with lemon aioli **19.5**
- **Caesar Salad** – Fresh baby cos tossed with pecorino, crispy pancetta, croutons and our own house made dressing **18.5** Add chicken **4.9**
- **Tempura Prawns** – Australian banana prawns in crisp tempura batter served with wasabi, pickled ginger and a chilli soy dipping sauce **19.5**
- **Turkish Dips** – A selection of mouth watering dips and toasted breads **16.5**

## Surf

---

- **Seared Salmon** – Fresh Tasmanian salmon marinated in honey soy, seared, then served on a bed of jasmine rice and Asian greens, finished off with sweet chilli soy **28.9**
- **Sweet Lip Snapper** – Grilled sweet Lip snapper served with herb roasted chats and sautéed broccolini and red onion, finished with a balsamic butter glaze **27.5**
- **Pasta Pescatore** – Al dente pasta tossed with Chef's choice of fresh Seafood **MP**

## Turf

---

All Premium cuts of Grazier's beef are char-grilled to your liking and are served with your choice of 'Chunky Munky' wedges or potato mash, steamed vegies or Garden salad with your choice of dressing, and topped with your choice of red wine, wild mushroom or green peppercorn jus...

- **250gm Porterhouse 31.5**
- **300gm Rump 25.5**
- **500gm Rump 33.5**

The Brass Monkey is operating under an accredited food safety program. In the interest of patron safety, all food must be consumed on premise. All prices listed are inclusive of GST. Unfortunately, we are unable to provide separate billing.



### **Veggie Patch**

---

- **Melanzanna Parmigiana** – A stack of crumbed eggplant layered with rich Napoli sauce and bocconcini cheese, served with a wild roquette salad **23.5**
- **Zucchini, Wild Mushroom & Herb Risotto** – Zucchini and wild mushrooms sautéed with fresh herbs in a buttery sauce **23.5**
- **Fusilli Primavera** – Fusilli pasta tossed with seasonal vegetables in your choice of rich Napoli sauce or garlic and lemon olive oil **21.5**

### **Signature Dishes**

---

- **Black Forrest Chicken** – Chicken breast wrapped in real Black Forrest ham served with sweet potato mash and a chive velouté **28.5**
- **Grazier's Eye Fillet** – 300gm Grazier's eye fillet served with rosemary mash, sautéed spinach and sweet potato crisps, served with red wine Jus **41.9**
- **King River Kangaroo** – Grilled kangaroo fillets on a zucchini and herb risotto and drizzled with a pepper-berry jus **28.5**
- **Seared Lamb Loin** – Served on a bed of Moroccan style cous cous with aubergine, carrot, capsicum, dates and Moroccan spices **31.5**
- **Timberhill Pork** – Herb crusted pork rib eye with braised cabbage, bacon and onion medley finished off with sage butter **27.5**

### **Dolce Vita**

---

- **Chocolate Panna Cotta** – served with marinated orange and cointreau syrup **9.5**
- **White Chocolate Cheesecake** – Light and fluffy cheesecake topped with balsamic marinated strawberries **9.5**
- **Gelato Selection** – Your choice of five scoops, just ask you waiter or waitress what flavours are available **9.5** extra scoops **2.5**