

AFTER WORK DRINKS ...

spring rolls, samosas, salt & pepper squid, tempura prawns, and an assortment of three dipping sauces	22.9
toasted turkish bread with an assortment of three dipping sauces	24.9
toasted ciabatta breads, a pot of bruschetta mix, and a side of goats cheese	16.9

COFFEES ...

cappuccino	3.6
flat white	3.6
latte	3.6
long black	3.5
espresso	3.5
macchiato	3.6
affogato	3.6
mocha	3.6
hot chocolate	3.6
iced coffee	5.0
iced chocolate	5.0

TEAS ...

herbal tea bags	3.6
english breakfast, earl grey, chamomile, jasmine, green, peppermint	

LIQUEUR COFFEES...

mexican (kahlua)	8.5
irish (jameson irish whiskey)	8.5
jamaican (tia maria)	8.5
italian (frangelico)	8.5
french (cointreau)	8.5
baileys (baileys irish cream)	8.5

FOR AFTER ...

panna cotta (gf) vanilla and white chocolate panna cotta served with a cointreau syrup	7.9
white chocolate cheesecake (gf) light and fluffy cheesecake topped with a sweet balsamic glaze	7.9
sticky date pudding (v) served with vanilla bean ice cream and warm butterscotch sauce	7.9
kids gelato three scoops of lemon, strawberry, and mango	5.5
additional scoop	3.0

KITCHEN OPEN TIMES

sunday to tuesday 12.00 - 21.00 • wednesday to saturday 12.00 - 22.00

FUNCTIONS

The Brass caters for functions of all types, please contact the venue on (08) 9227 9596 to make an enquiry or booking, or ask our staff members for further information

dietary requirements vegetarian (v) gluten free (gf)

the brass can cater for most dietary requirements, if you require further information please ask our friendly staff

The Brass Monkey is trading under an accredited food safety program. In the interest of patron safety, all food must be consumed on premise. All prices are inclusive of GST

MENU



 SUMMER 2011/2012 

The Brass Monkey
cnr James & William St
Northbridge WA
www.thebrassmonkey.com.au



SOMETHING QUICK ...

garlic & herb bread (v)	6.9
chips with aioli and tomato sauce (v / gf)	8.0
chunky monkeys with sour cream and sweet chilli (v)	9.5
onion rings with bbq sauce (v)	8.9
additional sauce tomato, aioli, bbq, sour cream, sweet chilli	1.5
side garden salad	5.9
side greek salad	8.9
thai fish cakes on an asian slaw with a dipping sauce of nuc chum	14.9
trio of dips turkish bread with an assortment of dips (v)	15.9
brass bruschetta (v) crusty garlic bread, tomato, goats cheese, topped with sea salt & black pepper, drizzled with evo oil	14.9
salt & pepper squid seasoned with sea salt and lemon pepper, with salad greens, lemon, and aioli dipping sauce	15.9

SALADS ...

garden (v / gf) fresh garden greens tossed with balsamic dressing	10.9
greek (v / gf) fresh garden greens, feta, olives, cucumber, capsicum, red onion, and tomato, with a balsamic dressing	13.9
caesar bacon, egg and shaved parmesan cheese topped with croutons and our own caesar dressing	19.9
chicken caesar	23.5
salmon caesar	25.9
goats cheese (v / gf) rocket, cherry tomato, roasted pine nuts, and goats cheese with a light honey & raspberry vinaigrette	20.5
thai beef salad thinly sliced rare beef with mixed lettuce leaves, cucumber, tomato, peanuts, chilli and red capsicum julienne with coriander dressing	19.9
grilled chicken grilled marinated chicken pieces tossed through mesculin, cherry tomatoes, red onion, cucumber, and feta with a balsamic glaze	21.5

HANDS ON ...

wagyu beef burger wagyu beef pattie, swiss cheese, fresh tomato, lettuce, red onion, and beetroot, with bbq sauce	20.9
barramundi burger battered barramundi, cos lettuce, roma tomato, swiss cheese, roasted red onion, and tartare sauce	17.5
brass steak sandwich scotch fillet on toasted turkish bread, mesculin, tomato, swiss cheese, caramelised red onion, and aioli	18.9
b.l.t grilled bacon, avocado, roma tomato and cos lettuce with tomato relish	16.9
chicken melt grilled chicken breast, bacon, avocado, swiss cheese, grilled mushrooms, and crisp cos lettuce with tomato sauce	22.9
add fried egg	1.0
add bacon	2.0
add extra cheese	1.0
add the lot	3.5

all burgers/sandwiches are served with chips and a sauce

PIZZAS ...

margherita roma tomatoes, mozzarella, bocconcini, fresh basil (v)	16.9
hawaiian napoli sauce, ham, pineapple, mozzarella	18.5
three meat bbq sauce, chicken, ground beef, bacon, mushroom, mozzarella	19.5
primavera roasted pumpkin, feta, marinated eggplant, sun dried tomato, pesto (v)	19.5
italiano napoli sauce, prosciutto, mozzarella, fresh rocket, shaved parmesan, evo oil	21.5

SOMETHING MORE ...

fish & chips battered snapper, and chips, side salad, and tartare sauce	19.9
chicken schnitzel crumbed chicken schnitzel, chips and side salad * parmigiana style or your choice of steak sauce	21.9
grilled swordfish with leek and potato mash, asparagus spears, and lemon beurre blanc sauce	31.9
chicken breast filled with porcini mushroom, baby bocconcini, roasted garlic, and basil, on a sweet potato gratin and wilted rocket with a light dijon cream sauce	28.9
three mushroom risotto (v) swiss, button, and porcini mushrooms, bound in a creamy risotto topped with pecorino shavings	22.9
prawn & bruschetta pasta australian prawns, diced tomato, basil, garlic, and evo oil tossed through linguini pasta	26.9
graziers steak pie tender pieces of graziers steak in a rich gravy, encased in flaky pastry, served with mash and peas	18.9
spinach and ricotta cannelloni (v) topped with napoli sauce and parmesan cheese with a side of greek salad	18.9

GRILL ...

graziers rump steak 250g	24.5
graziers sirloin steak 300g	31.0
graziers rib eye steak 400g	38.9
graziers tenderloin grilled beef fillet served on roasted sesame and honey butternut pumpkin, buttered spinach and rich red wine jus	35.9
additional sauce serving	2.5
surf & turf topping (gf)	7.9

all steaks are served with chips and a choice of sauce:
mushroom / pepper / red wine jus (gf) / gravy

all our beef is sourced from cattle grazing in the green pastures of western australia's south west finished on grain and aged to ensure maximum flavour and tenderness

DAILY SPECIALS ...

monday "BARRAMONDAY" (gf) grilled barramundi fillet served with chips and side salad	15.0
tuesday "PIZZA & PINT" your choice of brass monkeys pizza, plus a pint of dry dock	15.0
wednesday "STEAK NIGHT" (gf) 250g graziers rump steak with chips, side salad, and gravy	15.0
thursday "BURGER & PINT" brass burger and chips, plus a pint of dry dock	15.0
friday "STEAK SANGA" graziers rump, lettuce, and cheese, with chips and sauce	15.0
saturday "ARMY NIGHT" chicken parmigiana served with chips and side salad	15.0
sunday "FISH & CHIPS" fish and chips served with side salad	15.0

daily specials are not available on public holidays