

# MISTER MUNRO

## RESTAURANT & BAR

### APPETIZER

CIABATTA (v)	8
Served with Balsamic Vinegar & Extra Virgin Olive Oil	
GUACAMOLE (v)	14
Served with Tortilla Chips	
HALLOUMI CHIPS (v)	16
Served with Herb Sour Cream	
HOUSE MADE OLIVES (vg, gnr, v)	8
Marinated Olives	

### ENTREES

ARANCINI (v)	15
Pumpkin & Mozzarella Cheese with Herb Aioli	
KARAAGE CHICKEN	16
Lightly Coated Fried Chicken Pieces with Citrus Aioli	
PAKORA	16
Fried Vegetable & Chickpea Fritters served with Tomato Relish	
SALT & PEPPER CALAMARI	18
Lightly Fried Calamari on a bed of Rocket with Lemon Aioli	
ROAST PUMPKIN SALAD (vg, v, gnr, n)	19
Roasted Pumpkin with Rocket, Cashew Cheese, Balsamic Reduction & Shaved Almonds	
CHARCUTERIE BOARD (n)	35
A selection of Cured Meats with Beetroot Relish, Guindillas, Cornichons & Ciabatta	

### SIDES

FRIES WITH AIOLI (v, n, gnr)	9
SEASONAL STEAMED VEGETABLES (vg, v)	13
CRISP BABY POTATOES (vg, gnr)	13
GARDEN SALAD (vg, gnr)	12
ROCKET SALAD (v, gnr, n)	12

### MAINS

250G PORTERHOUSE STEAK (gnr)	39
Sous-vide with Potato Puree & Green Beans. Comes medium rare, medium or well done.	
CHICKEN MUNRO (gnr)	32
Baked Chicken Breast with Sweetcorn Puree, Asparagus & Red Wine Jus	
PORK SCOTCH (gnr)	34
Served with Pumpkin & Spinach Salad & Miso Dressing	
LAMB RAGU	32
Overnight Slow Braised Lamb with Pappardelle Pasta, Parsley Butter & Grated Pecorino	
GNOCCHI (v,n)	28
Red Pepper & Cashew Sauce with House Made Vegan Parmesan	
MARKET FISH	MP
Please ask your waiter for today's option	
BANGERS AND MASH	26
Sicilian Pork Sausage with Creamy Mash Potato, Caramelised Onion & Gravy	
<b>AUSSIE CLASSICS</b>	
BEER BATTERED FISH & CHIPS	24
Beer Battered Whiting served with Tartare Sauce & Fries	
CHICKEN PARMIGIANA	26
Chicken Schnitzel with Smoked Ham, Napoli Sauce & Melted Cheese served with Fries & Salad	
CLASSIC CHEESE BURGER	22
Beef Patty, Double Cheese, Caramelised Onion, Tomato, Pickles & Secret Sauce served with Fries	
HALLOUMI BURGER	23
Grilled Halloumi, Caramelised Onion, Tomato, Pickles & Burger Sauce served with Fries	

Dietary Guide - GNR = Gluten Not In Recipe, N = Has Nuts, V = Vegetarian, VG = Vegan.

Please let your waiter know of any allergies or dietary restrictions you have.

No Split Bills. 15% Surcharge on Public Holidays.

**M I S T E R M U N R O**