

## TO EAT

Monica Loves uses a range of fresh ingredients from local suppliers, including Mister D, Chantal Organics and Hands Down.	
EDAMAME: Salted, steamed soybean (ve,gf)	9
FRIES: Steak cut beer battered fries with smoked paprika and herb seasoning	9
POLENTA CHIPS: Deep fried with Sriracha mayonnaise (gf, v)	10
LAMB WONTONS: 6 Minced lamb wontons, with Thai sweet chilli sauce	12
CHORIZO SPRING ROLLS: 3 Spiced tomato and chorizo spring rolls with Monica's smoked barbeque sauce	12
<b>SQUID:</b> Crispy squid, smoked paprika and chilli w/ jalapeno salsa (gf)	15
FISH TACOS: 3 freshly made traditional corn tortillas from local producer "Hands Down", grilled gurnard fish fillet, greens, chargrilled pineapple and corn salsa	15
COCONUT CHICKEN: Coconut coated crispy chicken with Monica's lemon aioli (gf)	16
EYE FILLET CROSTINIS: Served on a french baguette with horseradish crème fraiche, avocado and feta whip and balsamic glaze (5 pieces)	17
CHEESE PLATTER: Kikorangi blue cheese, creamy Brie, whipped feta, Mister D toasted ciabatta, crackers, basil pesto and sundried tomatoes (GF crackers available)	38
ANTIPASTO PLATTER: Shaved Pastrami, pepperoni, chorizo, Kikorangi blue cheese, creamy Brie,	

Menu created by Taine Reid.

(GF crackers available)

marinated olives, gherkins, cocktail onions, zucchini pickle, tomato relish, Mister D toasted ciabatta, crackers

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