

# Monet's Cafe Restaurant Evening Menu

Sat 5 February 2011

## TO BEGIN

### GARLIC & HERB BREAD

6

Toasted Turkish roll with garlic, herbs & parmesan cheese.

### OYSTERS NATURAL

6 - \$14 / for 12- \$26

The best Sydney Rock Oysters come from the Clyde River and we like to serve them as naturally as possible with Monet's seafood sauce and a dipping vinaigrette.

### DUKKAH CHIABATA

10

Locally baked crusty bread, made to be dipped in virgin olive oil and then topped with our hand-made Macadamia Dukkah

### OCEAN TROUT LINGUINI

16

Finely sliced Smoked Ocean Trout tossed with fresh dill, watercress and fine pasta strips in a creamy garlic sauce. .

### THAI BEEF SALAD

16

Marinated and roasted fillet steak. Finely sliced and served on a herb salad with chilli peanuts and Thai style dressing.

### AVOCADO PRAWN COCKTAIL

16

King Prawns in a lightly spiced cocktail sauce on half avocado, topped with melon balls.

### SEAFOOD PEARLS

17

A mixed platter of oysters, prawns, taramasalata, breads & smoked salmon

### CALAMARI SALT N PEPPER

15

From Ulladulla comes the best calamari. We lightly dust it with salt, different peppers and Chinese spices, then quickly fried. Served with lemon aioli

*Please note we are a Licensed Restaurant, Sorry no BYO  
For Bookings Ph. 44 725 717*

# Monet's Cafe Restaurant Evening Menu

## MAINS

### RED SNAPPER 29

Fresh fillets pan fried in olive oil with baby Roma tomatoes, olives and lemon thyme. Served with side salad  
And beer batter chips.

### WAREHAUTEMPURA 32

Fresh fillets from Eden in a fine herb and citrus batter, with salad, chips and lemon aioli.

Served with beer batter chips

### MUSSELS PESCATORE 23

Black mussels from Eden sautéed in a herbed tomato broth. Served with Ciabatta.

### PEPPER STEAK 34

Prime Sirloin grilled to your liking and topped with a creamy green pepper corn  
and brandy sauce. Served with salad and chips, or vegetables.

### SEAFOOD PLATTER FOR 2 88

A selection of hot and cold seafood including Chilled Crystal Bay Prawns and Chilli Garlic Prawns served hot.

Tempura battered fish, Mussels in tomato concasse, Salt n Pepper Calamari, Clyde River Oysters.

With beer battered chips, Cocktail sauce and lemon.

### CHICKEN AFRASIA 24

Chicken breast pan fried in An African and Asian spice mix. Served with stir fried vegetables and rice.

### SUMMER.LAMB 36

Lamb Rump marinated with fresh herbs then grilled, served on crushed creamed potato and leek with

Red Onion Jam, Roma tomatoes and basil oil.

## TO FINISH

### STICKY DATE PUDDING with toffee sauce 12

### COINTREAU CHOCOLATE MOUSSE 12

### CHEESE PLATTER with fresh fruits 22

*Please note we are a Licensed Restaurant, Sorry no BYO  
For Bookings Ph. 44 725 717*