

MONARCH

EASTER BRUNCH

125 per person

STARTERS

FOR THE TABLE

WARM BREAKFAST PASTRIES

banana bread, buttermilk biscuit, lemon poppyseed raspberry muffin, seasonal fruit & jam, whipped ricotta, honey

ANTIPASTA BOARD

marinated tomatoes, hummus, grilled focaccia, salumis

ADDITIONALLY AVAILABLE

SEAFOOD TOWER | 75

island creek oysters, giant prawn cocktail, tuna tartare

CAVIAR DEVEILED EGGS | 24

osetra caviar, whipped crème fraîche, chives

ENTREES

CHOICE OF

LOBSTER BENEDICT

housemade muffins, avocado, creamed spinach, hollandaise

RIGATONI CARBONARA

pancetta, three cheese fonduta, cured egg yolk

STEAK & EGGS

7oz filet, smoked tomato butter, fire roasted peppers, barolo jus, béarnaise

EGGS IN PURGATORY

Monarch meatballs, tomato crudo, poached eggs

GRILLED LAMB CHOPS

garlic confit salsa verde, rosemary lamb jus

RICOTTA PANCAKES

blueberry compote, meyer lemon marmalade

ADDITIONALLY AVAILABLE

BRIOCHE FRENCH TOAST | 18

strawberries, whipped mascarpone, grand marnier

WOOD OVEN ROASTED TIGER PRAWNS | 39

sea salt, salsa verde, cilantro, fennel pollen, calabrian chile jus

SIDES

FOR THE TABLE

CRISPY YUKON HASH BROWNS

pecorino-aise, parsley, basil

WAGYU ITALIAN SAUSAGE

caramelized onions, pepper conserva, giardinara, grilled focaccia

PORCHETTA

calabrian honey, salsa verde

DESSERT

FOR THE TABLE

LEMON BLUEBERRY SHORTCAKE

ADDITIONALLY AVAILABLE

TABLESIDE TIRAMISU | 35

mascarpone mousse, homemade lady fingers, coffee & chocolate shavings

CHOCOLATE CAKE | 18

chocolate budino, peanut butter, banana mousse & banana ice cream

APPLE | 20

vanilla mousse, granny smith apples, & ginger honey ice cream

KIDS MENU

KIDS PLATE | 35

crispy yukon hash brown, smoked bacon, scrambled eggs, ricotta pancake, seasonal jam

