

# 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*

## KIDS MENU

### KIDS PLATE | 35

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

