



MONARCH
SANDTON

Starters

Char Grilled Haloumi - Lemon wedge, micro herb salad, olive oil	85
Baby spare ribs - 200g basted in smokey BBQ over fries	115
Chicken kebabs - with Sriracha mayo	85
Pulled chicken sliders - 3 mini burgers with slow roasted chicken and Asian Slaw on sesame buns	125
Char grilled livers - Mozambican style in peri-peri with toasted Ciabatta	85
White wine steamed mussels - in creamy garlic and Chardonnay sauce with toasted Bruschetta	105
Oysters - Fresh Knysna oyster	
- 3	105
- 6	210

Salads

Green - fresh herbs, avo, parmesan shavings, apple, celery, honey mustard dressing	115
Smoked chicken - fetta, cranberries, fresh mixed leaves, peppers, tomatoes, sesame and herb dressing	125
Greek - mixed Mediterranean tossed leaves, feta, calamata olives, cucumber, balsamic dressing	115

Grilled

Sirloin Steak - flame grilled and basted in our home crafted glaze	
- 200g	155
- 300g	195
- 500g	275
Fillet	
- 200g	195
- 300g	225
T-Bone -	
- 300g	155
- 600g	225
Full Ribs - pork spare ribs	270
- 600g	

Grilled

Continued

Lamb cutlets - marinated in rosemary, olive oil and lemon

- 300g

- 600g

180

275

Mozambican spring chicken - flame grilled and basted with our in-house hot peri-peri

195

Half chicken combo

- Calamari

- 6 King Prawns

320

350

Mains

Burger's - flame grilled and basted 200g patties served with fries

- Basic with lettuce, tomato, onions and gherkin

- Gourmet with lettuce, tomato, double cheese, bacon and caramelised onion

- Double

90

145

185

Prego Rolls - grilled and drizzled with our home-made hot peri- peri, served with fries

- Beef 200g

- Chicken 200g

165

145

Buffalo chicken wings - flame grilled with smokey BBQ or Peri-peri

- 4

- 6

- 8

85

115

150

Fish of the day - (ask your waitron) grilled in lemon and herb butter

SQ

Falklands calamari - grilled in creamy lemon butter

215

6 King Prawns - grilled and served with our lemon butter or peri-peri sauce

285

Oxtail - slow braised in red wine and served with truffle mased potato

225

Durban style Lamb curry – with basmati rice, sambal salad and popadom served medium or hot

225

Sides

Fries / Onion rings / Garlic and parmesan mash / Pap and chakalaka / Creamed spinach / Baby veg of the day / Savory Spicy Rice

35

Sauces

Madagascan pepper

Cheese

Wild mushroom and brandy

35

35

45

Pasta

Ultimate Bolognese - beef and tomato Ragu with spaghetti and fresh basil leaves	145
Penne Arrabiata - with olive oil and parmesan shavings in Neapolitan sauce	110
- Veg	165
- Beef	135
- Chicken	
Wild mushroom ravioli - with creamy wine, parmesan and garlic chive sauce	135
Seafood tagliatelle - with vodka, cream, prawns, mussels, line fish and parmesan cheese	350

Platters

serves 3-4

Central - peri-peri chicken wings, chicken livers with toasted ciabatta, cheddar and herb cheese pops, BBQ spare ribs, fries	450
Carnivore - crispy lamb cutlets, peri-peri wings, BBQ ribs, chicken and beef kebabs, beef chipolata and fries	850
Gold Standard - 500g steak strips, 4 lamb chops, ½ chicken, 6 king prawns, calamari tubes, grilled haloumi and lemon skewers	1200
Traditional Platter - boerwors, spiced beef short rib & chicken wings served with Pap & Chakalaka	R430

Desserts

Baked cheesecake with raspberry coulis	85
Tiramisu with espresso reduction and almond brittle	95
Warm Malva pudding with vanilla iced cream and butterscotch sauce	95
Amarula panna cotta with fresh berries	95

