

Something Light..

Chorizo croquettes

Chorizo, potato, mozzarella, truffled mayo 12.0

Salt & pepper squid (GF)

Chipotle mayo, Asian slaw 11.0

Pork tacos

Soft shell tacos, pickled onions, red cabbage, lemon mayo, jalapeño peppers 15.5

San Choy Bow (GF)

Iceberg pockets of aromatic beef & pork with bean shoots, carrots, hoisin sauce & chilli 15.0

Spicy meatballs

Served with Napoli & herbed yoghurt 11.0

Salmon tartare

House-cured Atlantic salmon, avocado, capers, lavosh 15.5

Trio of hotcakes (GF, VGO)

Avocado & caviar, beetroot & goat's cheese, salsa 11.0

Vietnamese beef salad (GF)

Grilled beef strips, Asian slaw, crispy vermicelli 19.0

Quinoa salad (V, GF, VGO)

Roasted pumpkin, beetroot, goat's cheese, pistachio, mixed lettuce, Spanish onions, fresh herbs 16.5

Add calamari or chicken 5.5

Add lamb 8.0

Braised lamb shoulder (GF)

Tender lamb slow-cooked over 12 hours served on a bed of spinach, roasted capsicum, pumpkin, pine nuts, goat's cheese with a balsamic dressing 19.5

Chips (V, GF)

Chipotle mayo 8.5

Feed me..

Chef's selection of 5 dishes 33.0pp
(Minimum 2 guests)

Main plates..

Soft shell crab burger

Soft shell crab with chimichurri, chilli mayo, coleslaw, chips 21.5

Braised bourbon beef ribs

Slow-cooked beef short ribs, onion rings, chimichurri 24.0

Monks pan-fried gnocchi (V)

Pan-fried gnocchi served with goat's cheese, heirloom tomato, rocket, fresh herbs & parmesan 23.5

Confit of pork belly

Crispy crackles, potato croquettes, fennel slaw & apple sauce 24.5

Crispy skin Atlantic salmon

Parsnip purée, greens, pomegranate seeds, caviar 25.0

Wagyu burger

Brioche bun, American cheddar, bacon, crisp lettuce, house made pickles, mayo, relish, steak fries 21.5

Our famous Ruben

House-made pickles, pastrami, Swiss cheese, saukraut, Russian dressing on rye bread, steak fries 20.5

Fish & chips (GF)

Crispy golden-fried market fish with chips, petit salad & house made tartare 22.0

Sorry no split bills on weekends & public holidays.

Love brunch?

(Served until 3pm)

Twisted up avocado smash (V, GFO, VGO)

Avocado, basil pesto, cherry tomato, crumbled goat's cheese, quinoa, tomato salsa, spring onions, mixed seeds with 2 poached eggs on sourdough 18.5

Farm yard eggs

Slow-cooked BBQ beef brisket with poached eggs on toasted brioche, Hollandaise, dressed greens 21.0

Corn fritters – Mediterranean Style (V, GF)

Avocado, beetroot hummus, shaved carrot & zucchini, poached egg 19.5
Add smoked salmon 4.5

Fat Monks breakfast (GFO)

Bacon, eggs (how you like), chorizo, hash brown, marinated mushrooms, roast tomatoes, spinach & toasted sourdough 22.5

Vego breakfast (V,GFO)

Eggs (how you like), hash brown, avocado, haloumi, mushrooms, cherry tomatoes, mixed seeds, coriander, fresh chili, sauce rouge, toasted sourdough 20.5

Mushroom benedict (V, GFO)

Toasted brioche, poached eggs, exotic mushrooms, vincotto, truffled Hollandaise, broad beans, crisp shallots & goat's cheese 19.5

Eggs on toast (V, GFO)

Fried, poached or scrambled 10.9

Little Monks.. 9.0

Fish & chips (GF)

Cheeseburger & fries

Penne pasta with Napoli sauce

Waffle with ice cream & maple syrup



Cocktails

Goldentini

Think espresso martini with a chai infused vodka & a sprinkle of cinnamon over the top 17.0

Pisco or whiskey sour

Embark on a trip to Peru with our Pisco sour. Pisco, egg white, fresh lemon juice, dash of bitters 18.0

Tipsy lemongrass & ginger tea

Iced tea, vodka, honey, ginger ale, mint 16.0

Pimm's jar

Pimm's, lime, orange, strawberries, dry ginger 16.0

Lychee GT

Gin, lychees, lychee liqueur, lemon, soda 17.0

Margarita – Strawberry or passionfruit

Tequila, liqueur, fresh fruits, lime 18.0

Mojito – Classic, passion or strawberry

Try the original or our sweetened version. White rum, lime, mint leaves 17.0

Tapped beers

Asahi 7.0/9.0
Cricketer's spearhead pale ale 7.0/9.0
Mountain goat steam ale 7.0/9.0

Bottled beers

Stone & wood Pacific ale 10.0
4 Pines American amber 10.0
James Squire 150 lashes pale ale 10.0
Little creatures IPA 10.0
White Rabbit dark ale 10.0
Corona 9.0
Cascade premium light 6.5
Napoleone apple cider 10.0

Bubbles

Monks sparkling 7.5/30.0
Serafini & Vidotto prosecco-Italy 9.0/40.0
Champagne Taittinger 374mL-France 50.0

White

Monks pinot grigio 9.0/40.0
Monks chardonnay 7.5/30.0
Monks sauvignon blanc 7.5/30.0
Metricup Road semillon sauvignon blanc-WA 39.0
Under & over pinot gris-NSW 38.0
Last horizon Riesling-VIC 9.0/42.0
Mount Pleasant chardonnay-NSW 44.0

Rosé

Tightrope walker rosé-VIC 9.0/40.0

Red

Monks cab merlot 7.5/30.0
Monks shiraz 7.5/30.0
Last horizon pinot noir-TAS 10.0/46.0
McWilliams appellation syrah-ACT 41.0
Metricup Road cabernet merlot-WA 45.0
Partisan by Jove Tempranillo-SA 39.0

Spirits

Basic from 7.5
Premium from 8.5

Freshly squeezed juices

Orange 7.5
Apple 7.5
Watermelon 7.5
Juicy Monk – Orange, watermelon & apple 8.5

Milk Shakes

Chocolate, strawberry, vanilla 7.0
Ice chocolate/coffee/coconut chai 7.0

Soft Drinks

Coke, coke no sugar, lemonade, lemon squash, ginger ale, tonic, soda 4.5
Lemon lime & bitters 5.0

Mineral Water

Sparkling 5.0/8.0
Still 5.0/8.0

Two Fat Monks charge 10% to all bills on public holidays

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Functions by Two Fat Monks

Ask one of our friendly wait staff about our function packages today!

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