

# A la carte Menu - The Fourth Monkey, April. '25

## Snack

Charcuterie Cheese board	45.95
Three cheeses, cured meats, crackers and dips	
Bottarga Sun-Dried Mullet Caviar 50g	49.95
Local Australian Sun-Dried and Sea-salted mullet roe thinly sliced with spring onions and garlic slices ***LIMITED TIME & STOCK, complimentary shot of Taiwanese Kinman Gaoliang Liquor 58%	
Yarra Valley Caviar Tasting (3 flavours) 90g	149.95
Australian local Caviar producer, served chilled on crushed ice with crackers	

## Smalls to share

Halloumi Janga (v)	15.95
Halloumi Janga planks served with jam sauce and homemade rum and raisins	
Omis Pirate Cevapi (spiced skinless sausages)	16.95
Five fingers of skinless sausages marinated with Dalmatian Coast style spices, grilled served with flat bread	
Cannon Balls	16.95
Squid ink with chilli on handmade squid balls	
Jamaican Flower (v)	16.95
Cauliflower bites coated in Jamaican curry and spices	
Crispy Wedges (v)	16.95
Crispy wedges with Sour Cream & Sweet Chilli Jam	
Spiced Kraken Calamari	16.95
Thick hand cut crispy calamari seasoned in oriental spices and served with spicy aioli	
Crunchy Pork Belly Cubes	16.95
Crispy, twice deep fried pork belly seasoned in salt & pepper, served with Sukang sauce	
Caribbean Chilli Beef Nachos	26.95
Spiced chilli beef mince with peas, corn chips topped with sour cream & salsa	
Davy Jones' Treats (share 2~4)	65.95
As the Crew gathers around with rum in their hands, the Captain offers his favourite treats: Gigantic twice fried whole squid, salt and pepper squid balls, fried chicken pieces, waffle fries served with spicy aioli and tomato sauces	

## Pirate Burgers

Buccaneer's Giant Crispy Pork Belly Tower Burger	28.95
Giant Tower of crispy marinated pork belly stacked with a beef patty, red onions, lettuce, bbq sauce, served with fries	
Omis Pirate Burger	25.95
Mixed mince patty marinated with Dalmatian Coast style spices, grilled and served with fries	
Cajun Grilled Chicken Burger	25.95
Chicken breast fillet marinated in Yemeni spice blends grilled served with fries and spicy aioli sauce	
Quartermaster's Wagyu Burger	25.95
Buttery wagyu beef patty cooked to perfection with sauces, served with fries	
Sweet Chilli Halloumi Cheese Burger (v)	23.95
Grilled Halloumi Cheese topped with sweet chilli & spicy aioli sauces, served with fries	

## Signature

Smugglers Feast (share 4 or more) 139.95

\*all ingredients are prepared fresh and will take a short wait

This is a grilled feast fit to serve a crew, with a bountiful ship covered end to end in various grilled meat, such as Dry-Aged T-bone, Dry-Aged Angus Rib-eye steaks, spiced marinated chicken breast, fried pork belly, squid balls, garden salad, fries, bread & sauces.

Captain's 1kg+ Porterhouse Steak (share 2) 85.95

\*limited serves per day

Grass fed Massive Dry-Aged Porterhouse steak accompanied with a garden salad, chips, served with sauces

Omni Pirate Cevapi Platter (share 2) 55.95

20 fingers of flame-grilled skinless sausages marinated with Dalmatian Coast style spices, served with grilled chilli, tomato, bread, fries and onion salad. The juicy, hand-rolled cuts of mixed mince marinated in 16 different herbs & spices

Bounty of Chicken 36.95

Boneless crispy fried chicken pieces your choice of:

Original crunch recipe;

Garlic and Soy (+\$2); Spicy Buffalo (+\$2); Sukang (+\$2); Spicy Aioli (+\$2)

## Mains

Giant T-Bone Steak 45.95

Large 500g+ Dry-Aged T-bone steak with a generous salt rub served with a side of chips and garden salad

New York Strip Steak 42.95

Large thick cut, New York Strip Sirloin steak Dry-Aged with a generous salt rub served with a side of chips and garden salad

250g Rib-eye Steak 42.95

Premium grass fed rib-eye fillet served with a side of chips and garden salad

Omni Pirate Cevapi Plate (spiced skinless sausages) 28.95

Ten fingers of skinless sausages marinated with Dalmatian Coast style spices, grilled served with chilli, bread and onion salad

Blackbeards Crunchy Pork Belly 29.95

Two large strips of golden, crispy, twice deep fried pork belly glazed with two secret sauces, served with coconut rice & sesame salad

Mariner's Fish and Chips 29.95

Fresh barramundi fillets with crispy batter, fries served with a tangy salad and spicy aioli sauce

The Dutchman's Curse: Crispy Chicken in Pepper Gravy 29.95

Hauntingly good - Crispy chicken thigh fillet flat grilled till crispy and then served with pepper gravy, fried garlic and coconut rice

Somalian Spice Chicken 34.95

Chicken breast fillet marinated in Yemeni spice blends grilled and then oven baked in butter served with salad and cajun dirty rice

Isle of No Return Beef Stew 34.95

So rich and filling, ye might never leave the table - or the cursed isle it came from.

Premium beef chunks slow cooked hours with vegetables and served with toasted brioche.

Grilled Halloumi and Spicy Cauliflower Plate (v) 34.95

Grilled halloumi tombstones with battered cauliflower florets in spice blends served with coconut rice, spicy aioli and a side of salad

## Sides

Bread Dips (v) 9.95

Garden Salad / Sesame Salad (v) 9.95

Coconut Rice (v) / Cajun Dirty Rice (+\$3) 9.95

Fries / Waffle fries (+\$1) 12.95

Banquet Menu min 4 people - The Fourth Monkey, Jan. '25

(price per person, whole table only)

Crew's Banquet

11 courses

49.95pp

Twice fried whole squid with salt and pepper and aioli  
Crispy handmade squid balls with pepper and tomato sauce  
Boneless crispy fried chicken pieces  
Gigantic T-Bone steak  
Rib-eye steak  
Grilled Somalian spice chicken breast  
Golden crispy fried pork belly pieces  
Fries  
Waffle fries  
Bread dips  
Garden salad  
Secret sauces

Buccaneer's Banquet

17 courses

75.95pp

Twice fried whole squid with salt and pepper and aioli  
Boneless crispy fried chicken pieces with garlic and soy  
Squid ink with chilli on handmade squid balls  
Spiced Kraken Calamari  
Jamaican Cauliflower  
Gigantic T-Bone steak  
Rib-eye steak  
Grilled Somalian spice chicken breast  
Golden crispy fried pork belly pieces  
Grilled beef and lamb Ormis Pirate style Cevapi  
Grilled barramundi fillets with lemon and butter  
Garlic and butter prawn  
Cajun dirty rice  
Fries  
Waffle fries  
Bread dips  
Garden salad  
Secret sauces

The Captain's Last Feast - "An Adventure of Pirates, an English Sea Captain and the Monkey King"

110pp

Exquisite pairing of alcohols

80pp

[This experience needs to be pre-booked with at least 48 hours notice. All voyages depart at the front bar at 5.30pm Tuesday ~ Sunday. Max 12 people]

# Coffee, Tea and Cake Menu - The Fourth Monkey

## Cakes \$10

NY Cheese Cake  
Mississippi Mud Cake  
Orange & Almond Cake  
Cookies & Cream Cake

## Coffees \$5

Flat white  
Latte  
Capuccino  
Espresso / short black  
Long black  
Ice coffee  
Hot chocolate  
Ice coffee

\*full cream, skim, almond, soy (+1)

## Tea \$5

Camomile  
Earl Grey  
English Breakfast  
Green  
Peppermint  
Chai Latte