

A la carte Menu - The Fourth Monkey, May '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	

Small's 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 Truffle Wagyu Burger	25.95
Wagyu beef patty grilled and stacked with truffle-mayo sauce, cheese, tomato, onion, lettuce, 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

Giant 500g+ Dry-Aged T-bone steak served with house green verde sauce with a side of chips and garden salad

New York Strip Steak 42.95

Large thick cut, New York Strip Sirloin steak Dry-Aged served with house green verde sauce with a side of chips and garden salad

250g Rib-eye Steak 42.95

Premium grass fed rib-eye fillet served with house green verde sauce 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, May '25

(price per person, whole table only)

Crew's Banquet

11 course ingredients

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 course ingredients

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
Garlic and butter prawn
Gigantic T-Bone steak with green verde sauce
Rib-eye steak
Grilled Somalian spice chicken breast
Golden crispy fried pork belly pieces with sukan sauce
Grilled beef and lamb Ormis Pirate style Cevapi
Grilled barramundi fillets with lemon and butter
Cajun dirty rice
Fries
Waffle fries
Bread dips
Garden salad
Secret sauces

Premium Banquet Menu - The Fourth Monkey, May '25

Prebook required with at least 48 hrs notice

Monkey King's Banquet 30 course ingredients
(min 20 people, max 100 people)

110pp

Cold Entree

Welcome charcuterie cheeseboard

Cold seafood platter of seasonal: prawns, oysters, Morton bay bugs

Hot Starters

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

Garlic and butter prawn

Hot Main

Gigantic T-Bone steak with house green verde sauce

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

Sides

Cajun dirty rice

Fries

Waffle fries

Bread dips

Garden salad

Asian salad mix

Secret sauces

The Captain's Last Feast -

"An Adventure of Pirates, an English Sea Captain and the Monkey King"

Exquisite pairing of alcohols

(Min 4 people, max 12 people)

110pp

80pp

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