



# The Fourth Monkey



58 Mollison Street

West End

@4th\_monkey

fourthmonkey.com.au

## Bites to share

<b>Grilled Chicken Skewers (2pcs) (gf)</b>	10.95
<small>Garlic &amp; paprika marinated with chicken pieces</small>	
<b>Caribbean Jerk Chicken Skewers (2pcs) (gf)</b>	12.95
<small>Authentic Jamaican jerk spice grilled with marinated chicken skewers</small>	
<b>Omis Pirate Sausage Skewers (2pcs) (gf)</b>	13.95
<small>16 Dalmatian Coast spices beef / lamb sausage grilled</small>	
<b>Treasure Trove 5-Stick Grill (gf)</b>	22.95
<small>2 grilled chicken skewers, 2 jerk chicken skewers and 1 sausage skewer to share</small>	
<b>Halloumi Janga (v)</b>	16.95
<small>Halloumi Janga planks served with jam sauce and homemade rum and raisins</small>	
<b>Cannon Balls</b>	16.95
<small>Handmade squid balls with squid ink chilli sauce</small>	
<b>Jamaican Flower (v)</b>	16.95
<small>Cauliflower bites coated in Jamaican curry and spices</small>	
<b>Crispy Cajun Wedges (v)</b>	16.95
<small>Crispy wedges with Sour Cream &amp; Sweet Chilli Jam</small>	
<b>Spiced Kraken Calamari</b>	16.95
<small>Thick hand cut crispy calamari seasoned in oriental spices and served with spicy aioli</small>	
<b>Crunchy Pork Belly Cubes</b>	18.95
<small>Crispy, twice deep fried pork belly seasoned in salt &amp; pepper, served with Sukang sauce</small>	
<b>Pirate Lahmacun</b>	18.95
<small>This is what Turkish pirates would love to eat, a Turkish pizza with spiced grilled mince on a crispy flatbread</small>	
<b>Bounty of Chicken</b>	34.95
<small>1/2kg of boneless crispy fried chicken pieces to share with your mates with choice of: Garlic and Soy; Spicy Buffalo; Hot Honey</small>	

## "Do No Evil"

## Snacks to go with drinks

<b>Davy Jones' Treats (share 3~4)</b>	65.95
<small>As the Crew gathers around with rum &amp; beer in their hands, the Captain offers his favourite treats: fried calamari, salt and pepper squid balls, fried chicken pieces, waffle fries served with spicy aioli and tomato sauces</small>	
<b>Bottarga Sun-Dried Mullet Caviar 50g</b>	49.95
<small>Local Australian Sun-Dried and Sea-salted mullet roe thinly sliced with spring onions and garlic slices</small>	
<b>Yarra Valley Caviar Tasting (3 flavours) 90g</b>	149.95
<small>Australian local Caviar producer, served chilled on crushed ice with crackers</small>	
<b><u>Pirate Burgers</u></b>	
<b>Buccaneer's Giant Crispy Pork Belly Tower Burger</b>	28.95
<small>Giant Tower of crispy marinated pork belly stacked with a beef patty, red onions, lettuce, bbq sauce, served with fries</small>	
<b>Omis Pirate Burger</b>	25.95
<small>Mixed mince patty marinated with Dalmatian Coast style spices, grilled and served with fries</small>	
<b>Cajun Grilled Chicken Burger</b>	25.95
<small>Whole chicken breast fillet marinated in Yemeni spice blends grilled served with fries and spicy aioli sauce</small>	
<b>Quartermaster's Truffle Wagyu Burger</b>	25.95
<small>Wagyu beef patty grilled and stacked with truffle-mayo sauce, cheese, tomato, onion, lettuce, served with fries</small>	
<b>Ribeye Steak au Poivre Burger</b>	25.95
<small>Premium ribeye steak fillet drizzled with house made decadent creamy peppercorn sauce, served with fries</small>	
<b>Sweet Chilli Halloumi Cheese Burger (v)</b>	23.95
<small>Grilled Halloumi Cheese topped with sweet chilli &amp; spicy aioli sauces, served with fries</small>	



## 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 T-bone, 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 Porterhouse steak accompanied with a garden salad, friess, served with sauces

### **Omis Pirate Mixed Grill Platter (share 2-3) 94.95**

Grilled sausage patty of Dalmatian Coast style 16 spices, grilled 250g rib-eye fillet steak, served with house green verde sauce, 5 skewers of marinated chicken skewers served on a board with chilli, tomato, bread, sides of fries and salad.



## Steak from the Grill

<b>Special selection Sirloin Wagyu selection 350g MB6+</b>	59.95
<small>Australian F1 wagyu with over 350+ days grain fed marbling, perfect balance of beefy taste with melt in your mouth texture served with house green verde sauce with fries, salad.</small>	
<b>Giant T-Bone Steak</b>	45.95
<small>Giant 500g+ T-bone steak served with house green verde sauce with a side of fries and garden salad</small>	
<b>New York Strip Steak</b>	43.95
<small>Large 400g thick cut, New York Strip Sirloin steak Dry-Aged served with house green verde sauce with fries and salad</small>	
<b>300g Rib-eye Steak</b>	43.95
<small>Premium grass fed rib-eye fillet served with house green verde sauce with a side of fries and garden salad</small>	

🍳 Upgrade fries to Truffle butter rice (+\$3.95) (gf)

## Mains

<b>Caribbean Chilli Beef Nachos (gf)</b>	26.95
<small>Spiced chilli beef mince with corn chips topped with sour cream &amp; salsa</small>	
<b>Blackbeards Crunchy Pork Belly</b>	29.95
<small>Two large strips of golden, crispy, twice deep fried pork belly glazed with secret sauces, served with coconut rice, salad</small>	
<b>Skull Island Jerk Chicken (gf)</b>	29.95
<small>Char-grilled chicken marinated in authentic Jamaican jerk spices, served with coconut rice, salad and sauces</small>	
<b>Dutchman's Curse: Crispy Chicken in Pepper Gravy</b>	32.95
<small>Hauntingly good - Crispy chicken thigh fillet flat grilled till crispy and then served with pepper gravy, fried garlic and coconut rice</small>	
<b>Somalian Spice Chicken (gf)</b>	32.95
<small>Chicken breast fillet marinated in Yemeni spice blends grilled and then oven baked in butter served with dirty rice, salad</small>	
<b>Mariner's Fish and Chips</b>	32.95
<small>Grilled barramundi fillet with zesty brown butter sauce served with fries and salad</small>	
<b>Isle of No Return Beef Stew</b>	34.95
<small>So rich and filling, ye might never leave the table - or the cursed isle it came from. Premium beef chunks slow cooked hours with root vegetables and served with toasted brioche.</small>	
<b>Jamaican Halloumi and Spicy Cauliflower Plate (v)</b>	29.95
<small>Grilled halloumi tombstones with battered cauliflower florets in spice blends served with coconut rice, salad &amp; sauces</small>	

## Sides

<b>Bread Dips (v) / Garden Salad (v) / Coconut Rice (v)</b>	9.95
<b>Fries / Waffle fries (v) (+\$1)</b>	12.95
<b>Selection of Sauces</b>	2

## Desserts / Coffees / Tea

A range of seasonal cakes and usual coffees and tea varieties are on offer  
Please ask our friendly crew for the current selection

## Banquet Menu min 4 people

(price per person, whole table only)

### **Crew's Banquet 10 course ingredients 49.95pp**

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**

Pirate Lahmacun  
Jamaican Cauliflower  
Boneless crispy fried chicken pieces  
Squid ink with chilli on handmade squid balls  
Spiced Kraken Calamari

Gigantic T-Bone steak with green verde sauce  
Rib-eye steak  
Grilled Somalian spice chicken breast  
Jamaican jerk chicken skewers

Golden crispy fried pork belly pieces with sukang sauce  
Grilled beef and lamb Omis Pirate sausage patty  
Grilled barramundi fillets with brown butter sauce

Coconut rice  
Fries  
Waffle fries  
Bread dips  
Garden salad  
Secret sauces

