

the **CRAFTY MONKEY** Bar and Bistro

Welcome to the new Crafty Monkey Bar and Bistro, where our team of chefs have produced a new array of dishes to suit all tastes. Cutting edge meals as well as old favourites, and of course the new Butcher's Board. Bookings, pre orders, functions and special events are all catered for in the Crafty Monkey Bar and Bistro.

"OUR" BUTCHER AND "OUR" FARMER

The Kent Town Hotel has an exclusive association with Ben Heath of Najobe Park at Wistow in the Adelaide Hills. For five generations Ben's family has farmed animals at their Najobe property, taking great care of their Red Angus Beef, Berkshire Pork and Zara Grace Lambs. They are all grass fed and free range and are the finest available in Adelaide.

All our cuts of meat, sausages, smallgoods, ducks, chickens & schnitzels are all prepared by our very own butcher, Michael, here in the hotel butchery. Michael has been with us from the beginning and is an exceptional butcher. He has formed a strong and valuable partnership with Najobe Farms which ensures the hotel delivers the very finest quality product from pasture to your plate.

If Michael's in the butchery please say hello.

THE MONKEY SHARE BOARD

\$32

- Florette of Harris smoked salmon with wasabi mayo
- Najobe Farms smoked leg ham
- House pastrami, black pepper and mustard crust
- House cured silverside, honey mustard dressing
- Whole cooked Spencer Gulf prawns tequila cocktail sauce and lemon
- Pickled baby heirloom beetroot & baby pickled onions
- Chargrilled zucchini, white balsamic vinaigrette
- Buffalo mozzarella with basil pesto
- Baby peppers stuffed with feta
- Caramalised pear & candied walnuts
- Chargrilled bread & crackers

SMALLS

CHEESEY CIABATTA (V)

\$14

Hot crusty baton, garlic butter, melted Lobethal cheddar (2-4 people)

VEGETARIAN DIPS

\$15

with chargrilled crusty bread & chargrilled buttered pita (V)

- Roasted capsicum & goats cheese
- Carrot & Yuzu hummus
- Caramalised onion, beetroot & pistachio

SIX OYSTERS (GF)

\$14

Kilpatrick or natural with lemon wedges & champagne vinaigrette

BOMBAY SAMOSAS (V)

\$9

Pea and spicy potato with mint raita & mango chutney (3pc)

BEEF BOMBS

\$12

100% Najobe beef, fresh basil, Sicilian sauce, grated parmesan & grilled ciabatta

TOTCHOS (V) (GF)

\$15

Tata tots with Venezuelan guasacaca, (guacamole), melted cheese & black bean salsa

MURRAY RIVER SALT AND SZECHUAN PEPPER SQUID

\$12

with Sriracha mayo & pickled zucchini

HOUSE MADE BEEF, CHILLI & SWEET MUSTARD SAUSAGE ROLLS

sprinkled with sesame seeds (8pc)

TACOS (Soft Shell)

\$17

NINJAS

Cha Siu pork neck fillet, spring onion, julienne of carrot, bean shoots & hoisin sauce

FURIES

Hellfire chicken wings, boned, Spanish onion, peanut, sesame & honey salsa macha

VACOS (V)

Chickpea falafel with chargrilled corn, tomato & red onion salsa

MAINS THAT CAN BE SHARED

HUON

TASMANIAN SALMON \$32

marinated in soy, mirin, ginger, sesame oil and wasabi, cut from whole fish, served with soft tacos, butter lettuce, salsa & dipping sauce

CHURRASCO FIRED HONEY LACED HALF CHICKEN \$27

soft tacos, butter lettuce, salsa & dipping sauce

MAINS

all served with garden salad and country cut crunchy chips

MOROCCAN

STICKY TIGER PRAWNS (GF) \$33

skewered & chargrilled, honey, pistachio, lemon, Moroccan spice

SALT & SZECHUAN PEPPER SQUID \$22

with Sriracha mayo & pickled zucchini

TWO FILLETS OF COOPERS BEER BATTERED BUTTERFISH \$19

salad, house tartare, sauce, vinegar & lemon

200gm/400gm NAJOBE BEEF SCHNITZEL \$15 / \$19

crumbed on premise by our butcher

200gm/400gm CHICKEN BREAST SCHNITZEL \$15 / \$19

crumbed on premise by our butcher

PARMIGIANA add \$4

SAUCES (GF) add \$3

CREAMY MUSHROOM • PEPPERCORN

RED WINE, BACON & GARLIC

CHATEAUBRIAND • RICH GRAVY

BURGERS

served with country cut crunchy chips

THE CRAFTY \$22

(GF Option Available, extra \$2)

two 100% beef patties, double bacon, double cheese, lettuce, tomato, caramelised onion, mayo, pickles, mustard and tomato sauce

CRISPY CRUMBED BUTTERMILK CHICKEN BURGER \$21

(GF Option Available, extra \$2)

cheese, lettuce, BBQ sauce, red onion & chipotle mayo

SALADS

our salads are served on sourdough toast

GREEN BEAN AND ROASTED PUMPKIN SALAD (GF) (V) \$14

chickpeas, feta, walnuts, wild mustard seed dressing

CHARGRILLED ZUCCHINI SALAD (GF) (V) \$14

red onion, radish, toasted almonds, frisee, fresh basil, manchego cheese, olive oil & lemon juice

Add CHURRASCO CHICKEN PRAWNS \$4 \$6

SIDES ALL \$7 each

BEER BATTERED WEDGES (V)

sour cream and sweet chilli sauce

CRUNCHY COUNTRY CUT FAT CHIPS (GF) (V)

with aioli & ketchup or gravy

SNOWPEAS, CARROTS, GREEN BEANS (GF) (V)

toasted almonds, tarragon

THE BUTCHER'S BOARD

RIBEYE ON THE BONE - 400gms (GF) \$34

Organic Red Angus Prime Beef

PORTERHOUSE - 300gm (GF) \$29

Organic Red Angus Prime Beef

RUMP - 200gm (GF) \$21

Organic Red Angus Prime Beef

RUMP - 300gm (GF) \$27

Organic Red Angus Prime Beef

BEEF RIBS (GF) \$29

Slow oven cooked and finished on the chargrill, bbq sauce

PORK CHOPS (GF) \$18

Panfried with caramelised pear and maple syrup

PORK BELLY (GF) \$19

10pc crispy Churrasco pork belly pieces, glazed in Coopers beer, lime, lemon, paprika, cardamom & cinnamon

LAMB LOIN CHOPS \$23

4 crumbed and panfried tender chops, of course with gravy

THE BBQ \$23

Lamb loin chop, rump steak, sausage, chicken, caramelised onions

PORK RIBEYE (GF) \$24

Milk braised, finished on the chargrill, served with caramelised pear and maple syrup

RACK OF LAMB \$30

4 cutlet rack, oven baked with pistachio nut & herb crust

FILLET MIGNON (GF) \$26

150gm fillet steak wrapped twice in bacon, mushroom sauce

LAMB FOREQUARTER CHOPS (GF) \$15

Braised lamb chops in caramelised onion gravy

GOURMET SAUSAGES (GF) \$15

Description on the board changes daily, with gravy

SAUCES (GF) add \$3

CREAMY MUSHROOM • PEPPERCORN • RED WINE, BACON & GARLIC
CHATEAUBRIAND • RICH GRAVY

“THE CRAFTY'S SUNDAY ROAST”

EVERY SUNDAY UNTIL SOLD OUT

Free range Berkshire Pork, fire roasted over the Churrasco grill, vegetables, crackling, Yorkshire puddings & rich gravy

\$15

BUTCHER'S SPECIALS

ALL \$7.90

Available Monday-Friday lunchtimes

Monday nights with the purchase of a drink

THE BIG CHURRASCO SANDWICH

A lamb & beef handful, caramelised onions, toasted soughdough, chips

CARRY ON LIKE A PORK CHOP (GF)

Chargrilled apple, maple syrup, chips and salad

LAMB FOREQUARTER CHOPS (GF)

Braised lamb chops in caramelised onion gravy with creamy mash potato

BUTCHER'S GARDEN (V)

Cauliflower, almond, capsicum & onion fritters, avocado & pickled beetroot, salad & chips

BEEF MEATBALLS

Napoli sauce, garlic, tomato, onion, spices and fresh pasta

BUTCHER'S SPECIALS

ALL \$12.90

BUTCHER'S CATCH

Beer battered butterfish and crunchy cut chips, salad and homemade tartare

ANGUS BEEF CHEESE BURGER

 dill pickles, mustard aioli & crunchy chips

200gm NAJOBÉ FARMS RED ANGUS RUMP STEAK (GF)

Chargrilled with crunchy chips & salad

BUTCHER'S BUTTER CHICKEN (GF)

Tandoori chicken fillets, butter makhani sauce, jasmine rice, raita

DESSERTS

ASSIETTE OF JUNGLE DESSERTS (GF)

\$13

Individual plate of four mini desserts

CHOCOLATE CUP

filled with white chocolate mousse, dark chocolate shavings

LEMON CURD TARTLET

with fresh Australian blueberries

RAW CHOCOLATE NUT SLICE

Peanut, cashew nut, walnut and honey with chocolate ganache

PEANUT BUTTER SEMI FREDDO with strawberry compote

PAVLOVA WITH MIXED BERRY COMPOTE (GF)

\$13

Marscapone, kiwi fruit, praline crumble and mini macaroons

VANILLA PANNA COTTA SALTED CARAMEL (GF)

\$13

Crumble, meringue, dehydrated apple and mint

CHOCOLATE TART

\$13

Buttered shortbread base, ganache, candied popcorn and chantilly cream

KIDS MENU

MONDAYS - **KIDS EAT FREE** (EXCEPT PUBLIC HOLIDAYS, CONDITIONS APPLY)

(One free kids meal with the purchase of any main meal, excludes Butcher's Specials)

• TUESDAYS TO FRIDAYS **\$9.50** • SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS **\$12.50**

AMERICAN MINI CORN DOGS

with ketchup & mild mustard, chips & salad

HOMEMADE CHICKEN BREAST NUGGETS

, chips & salad

Our moorish secret recipe. **Fight the kids for one.**

SAFARI SURVIVAL BOARD

 (GF)

Dip, carrot & cucumber sticks, tasty cheese, kabana, crackers & strawberries

CHEESE BURGER

100% beef pattie (no preservatives), melted cheese, tomato, lettuce, sauce & chips

PASTA & MICHAEL'S MEATBALLS

 (GF)

Napoli sauce and fresh parmesan cheese

FILLET OF FISH IN BEER BATTER

Crunchy country cut chips, tartare sauce & salad

KIDS DESSERTS

\$4 each

JUNGLE BABIES IN JUNGLE JELLIES (GF) with krazy colours icecream

BIG BWANA BANANA (GF) Banana, icecream, chocolate topping and sprinkles

FROZEN MIXED BERRY YOGHURT with a crunchy biscuit crumble

GOLDEN NORTH GIANT TWINS (GF) Vanilla, Honey or Fruchocs

ALL OUR ICECREAMS ARE SUPPLIED BY GOLDEN NORTH



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