

DINNING

SHARE PLATES

ARANCINI (3) (GF) nonna's beef ragu risotto arancini, rocket, parmesan & napoli sauce	19
MOZZARELLA STICKS (VEG) served w/ napoli sauce	16.5
NACHOS CLASSIC (GF) spicy chilli con carne w/ sour cream, guacamole, liquid cheese & pico de gallo	26
CHICKEN BITES hot & spicy popcorn chicken, w/ chipotle aioli	19.5
CORN CHIPS (VEG) w/ guacamole & salsa, topped with pico de gallo	15.5
ROASTED CAULIFLOWER BITES (V) oven roasted cauliflower served in a bed of chargrilled zucchini & eggplant, topped with chilli oil	18.5
VEGETABLE TAQUITO (5) (VEG, DF, GF) rolled vegetable tortillas w/ guacamole & tomato salsa	18.5
TUNA CEVICHE (GF) tuna marinated in coconut & lime, coriander, avocado puree, pico de gallo & corn chips	22
SALT & PEPPER CALAMARI (GF) salt & pepper calamari served w/ aioli & lime	19
TOSTADAS (VEG) Mini tostadas, with pepperonata, garlic and onion refried beans, feta, avocado salsa, cos lettuce, pico de gallo	18
CORN RIBS (VEG) char grilled corn ribs, mayo, parmesan chesse, chilli powder, clarified butter	15

TACOS

**can be served on naked lettuce boats (GF)*
make it a meal! add corn chips w/ guacamole for \$2.5*

STEAK (3) (GF, NF, DF, SF) chargrilled steak w/ mexican roasted capsicum, housemade chimichurri, topped with radishes, pico de gallo & coriander	24.5
ANNATTO CHICKEN (3) (GF, NF, C.B DF) marinated chargrilled chicken tacos served w/ avocado salsa, sour cream, pico de gallo, radishes & coriander	24.5
PRAWN COCKTAIL (3) (GF, NF, DF) fresh prawn cocktail inspired tacos, served w/ cos lettuce, pico de gallo & housemade Santa Monica seafood sauce	24.5
ROASTED CAULIFLOWER (3) (VEG, GF, V, NF, DF) mexican roasted cauliflower served w/ chargrilled zucchini, chargrilled chipotle eggplant, pickled onions & jalapeno salsa	24.5

BURRITOS

LIMITED ANNATTO CHICKEN BURRITO (NF, DF, SF) chargrilled chicken, bean & rice mix, cheese, pico de gallo, avocado salsa, sour cream, served w/ corn chips <i>Upgrade to Sweet Potato Fries +2</i>	26.5
CHARGRILLED STEAK BURRITO (NF, DF, SF) chargrilled steak, bean & rice mix, cheese, pico de gallo, avocado salsa, sour cream, served w/ corn chips <i>Upgrade to Sweet Potato Fries +2</i>	26.5

PIZZA (C.B. GF, GF BASE + \$3)

CHEESY GARLIC BREAD (VEG, C.B. GF) 12" pizza crust, garlic oil, mozzarella, parsley & oregano	21.5
MARGHERITA (VEG) napoli sauce, mozzarella, slow-roasted cherry tomatoes & fresh basil	25.5
TRUFFLE (VEG) truffle béchamel sauce, mozzarella, roasted potatoes, sautéed mushrooms & gorgonzola	26.5
EL JEFE napoli sauce, mozzarella, chorizo, pulled pork, mild n'duja, pepperonata mix, potato, olives, drizzled w/ hot honey	26.5
PROSCIUTTO PIZZA napoli sauce, mozzarella, sliced prosciutto & rocket	26.5
VEGETARIAN PIZZA (VEG) napoli sauce, mozzarella, char-grilled eggplant, zucchini, pumpkin, pepperonata mix, sun-dried tomatoes, artichokes & olives topped w/ pesto & crumbled feta	25.5

BURGERS served w/ chips (C.B. GF & VGN)
Upgrade to Sweet Potato Fries +2 switch to side salad for GF all patties are cooked well done

CLASSIC SM <i>make me plant based!</i> two smashed beef patties, cheese, dill pickles, red onions & monica's special sauce	25.5
SOUTHERN FRIED hot & spicy southern fried chicken, sour cream, lettuce, tomato, cheese & chipotle mayonnaise	26.5
VEEF BURGER (V) veef meat free plant based patty, dill pickles, red onions, vegan cheese, tomato sauce & vegan special sauce	25.5

EXTRAS

extra burger patty	5
GF bun, bacon, fried egg, cheese, grilled pineapple, veef meat free patty	3
Al Grande <i>Add pineapple, lettuce, bacon & cheese combo</i>	9

MAINS

300G STRIPLOIN STEAK (GF) 120 day grain fed beef striploin chargrilled to your desire, served w/ chips, garden salad & green peppercorn sauce	42
FISH & CHIPS mexican grilled snapper, served w/ chips, coleslaw & aioli	28
CHICKEN SCHNITZEL & CHIPS crumbed chicken breast, served w/ chips, coleslaw & a wedge of lemon <i>+ parmi upgrade - napoli sauce & cheese 3</i> <i>+ mexican upgrade - salsa, jalapeños & cheese 5</i>	30

SALADS

BURRITO BOWL (N.F, C.B DF, SF) choice of chargrilled chicken, steak or roasted cauliflower, served in a crispy tortilla bowl, rice & beans, tomato, lettuce, pico de gallo & avocado salsa <i>+ cheese / jalapeños / jalapeño salsa / sour cream / guacamole 3.5</i>	26.5
AUTUMN SALAD (GF, DF, VEG) rocket, beetroot, ribboned zucchini, fennel infused goats cheese, orange segments, walnuts w/ an olive oil vinaigrette <i>+ chargrilled chicken / steak / chicken tenders / cauliflower / tuna ceviche 7</i>	24.5
CHICKEN CAESAR chicken tenders, cos lettuce, crispy croutons, crispy bacon, parmesan cheese, boiled egg, topped w/ caesar dressing	26.5

FRIES

REGULAR FRIES <i>regular 12 large 17</i>	
SWEET POTATO FRIES (GF) <i>regular 13 large 18</i>	
LOADED FRIES (C.B VEG) w/ liquid cheese & jalapeños <i>+ steak / chargrilled chicken / calamari 7</i> <i>+ bacon 7</i>	20

SHARE PLATTERS

SANTA MONICA SHARE TOWER <i>serves 15ppl</i> corn chips w/ guac, chicken bites, taquitos, halloumi chips, cauliflower bites, baby tostadas, selection of tacos, selection of pizzas, fries & sweet potato fries	280
SANTA MONICA DESSERT SHARE PLATTER <i>serves 4ppl</i> includes churros, chocolate brownie, <i>+ extra person 8</i> & caramel deluce, garnished w/ hazelnuts	32

DESSERTS

CHURROS (V) served w/ caramel deluce	19
CHOCOLATE BROWNIE (VEG, GF, C.B. NF) chocolate brownie w/ brandy chocolate ganache, vanilla ice-cream, crushed hazelnuts & strawberries	18

SAUCES

ketchup	
mayonnaise, aioli, monica's special sauce, BBQ, smoked chipotle mayonnaise	2

LEGEND

VEG = vegetarian **C** = ceeliac **C.B** = can be
GF = gluten free **V** = vegan **C.N** = contains nuts
SF = seafood free **NF** = nut free

Our Kitchen prepares meals containing Soy, Tree Nuts, Dairy, Eggs, Gluten & Seafood. While the utmost care is taken to minimise the risk of cross contamination, we cannot guarantee that any of our products do not contain traces of these foods.



DRINKS

HAPPY HR
Monday - Friday
3pm - 6pm

S.M. COCKTAILS

PINKY PROMISE 23.5
Lūla Rum, raspberries, mint, lime juice & sugar syrup

SWEET ON YOU SOUR 23.5
Gordons pink gin, aperol, lemon juice, egg whites & sugar syrup

BETWEEN THE SHEETS 23.5
Lūla Rum, malibu, blue curacaco, orget, lime juice & coconut milk

EL DIABLO 23.5
casamigos blanco, chambord, lime juice & ginger ale

PASSIONFRUIT SPICY MARG 23.5
don julio, chilli liqueur, passoa, lime juice, cointreau & sugar syrup

MAIN SQUEEZE MARTINI 23.5
ciroc vodka, lemon juice, agave syrup, egg whites, basil

CLASSIC COCKTAILS

Santa Monica Margarita	23.5	Cosmopolitan	23.5
French Martini	23.5	Aperol Spritz	23.5
Espresso Martini	23.5	Negroni	23.5
Old Fashioned	23.5	Amaretto Sour	23.5
Mojito	23.5	Pornstar Martini	23.5
Lychee Martini	23.5	Paloma	23.5
Pink Gin Spritz	23.5		

JUGS

Santa Monica Margarita	49		
Lychee & Watermelon	49		
Long Island Iced Tea	49		

SHOTS

Tequila	12.5
Nutella Shot	12.5
Wet Pussy	12.5
Jolly Rancher	12.5
Lemon Drop	12.5

BEER & CIDER

		<i>smiddy</i>	<i>pint</i>
Heineken	5.0%	12	15
Little Creatures Pale Ale	5.2%	12	15
Byron Bay	5.0%	12	15
James Squire Ginger Beer	4.0%	13	16
Stone & Wood Pacific Ale	4.4%	12	15
XXXX Gold	3.5%	12	15

3L BEER TOWERS 65 (GINGER BEER 75)

BY BOTTLE

Hahn Super Dry (gf)	4.2%	11.5
Little Creatures Pipsqueak Apple Cider	5.2%	11.5
Little Creatures Rodgers	3.8%	11.5
Heineken 0	0.0%	9.5
Peroni Nastro Azzurro	3.5%	12
Corona	4.5%	12.5
Asahi	5.0%	14
Gage Roads Single Fin Summer Ale	4.5%	11.5

BY CAN

Voodoo Ranger IPA	6.8%	15.5
Little Creatures XPA	4.9%	11
White Claw Watermelon Seltzer	4.5%	11.5
White Claw Pineapple Seltzer	4.5%	11.5

WINE

SPARKLING *sml / lrg / btl*

La Maschera Prosecco SA	12	56
Jansz Premium Cuvée NV TAS	15	74
Veuve Cliquot Brut FRANCE		130
Pol Roger Brut Reserve NV FRANCE		150

WHITE

Corte Giara Pinot Grigio, ITALY	12	18.5	56
Christobel's Moscato SA	13.5	22	65
Nautilus Estate Sauvignon Blanc NZ	14	22.5	68
Yalumba Chardonnay SA	14.5	23	70
Mesh Riesling SA	15.5	25	75
Mt Difficulty Pinot Gris NZ			72

ROSÉ

Rogers & Rufus Grenache Barossa, SA	14	22.5	68
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RED *sml / lrg / btl*

Viticoltori Chianti DOCG ITALY	12	18.5	56
Hähä Pinot Noir NZ	14	22.5	70
Yalumba Barossa Shiraz SA	14	22.5	70
Cien Y Pico Granacha SPAIN	15.5	25	75
Ricca Terra Nero D'Avola SA			75
Jim Barry 'The Farm' Cabernet Malbec SA			80



SPIRITS

VODKA			WHISKEY	
Ciroc	12		J Walker Black	12
Belvedere	13		Jack Daniels	12
Grey Goose	14.5		Jack Daniels Fire	12
GIN			Roe & Co Irish	12.5
Tanqueray	12		Canadian Club	12
Tanqueray 10	12.5		Copper Dog	12
Aviation	12.5		Singleton	12.5
Gordons Pink	12		Ardbeg 10 y.o	13.5
Four Pillars Rare Dry	13.5		Glenfiddich 12 y.o	14.5
Hendricks	14.5		BOURBON	
Husk Distillers Ink	14.5		Bulleit	12
TEQUILA			Woodford Reserve	13
Casamigos Blanco	12		LIQUEURS	
Casamigos Reposado	12.5		Southern Comfort	11.5
Don Julio Blanco	12.5		Mr Black	11.5
RUM			Frangelico	11.5
Pampero Añejo	12		Midori	11.5
Captain Morgan	12		Malibu	11.5
Sailor Jerry	12		Chambord	11.5
Kraken	12.5		Cointreau	11.5
Lūla	12		Disaronno	11.5
Bundaberg SB	13.5		Baileys	11.5
COGNAC			Campari	11.5
Hennessey VSOP	14.5			

NON-ALCOHOLIC

Virgin Popstar <i>mocktail</i>	15
pineapple juice, lemon juice, sugar syrup, lemonade, mint	
Nojito <i>mocktail</i>	15
lemon juice, lemonade, lime, mint	
COLD PRESSED JUICES	
Green Power	9
apple, banana, passionfruit, plum purée, spirulina, kelp & spinach	
Karma Rama	9
orange, pineapple, banana, mango & passionfruit	
Kick Starter	9
tropical juice, banana, blueberry, passionfruit & purple carrot extract	
KOMBUCHA	
ginger lemon / raspberry lemonade	7
TEA	<i>cup / mug</i>
english breakfast, earl grey, green tea, peppermint	5.2
COFFEE	
flat white, latte, cappuccino, long black	4.7 5.2
hot chocolate, chai latte, mocha, iced latte, iced long black	4.7 5.2
piccolo, short macchiato, short black, doppio, long macchiato	4.5
soy, almond, lactose free milk	80c
SOFT DRINKS	
pepsi, pepsi max, lemonade, ginger ale, lime soda, lemon squash	6
lemon lime & bitters, bundaberg ginger beer	6
redbull	7
santa vittoria sparkling water	250ml 5.5 1L 10