

monté

Breakfast

Weekdays 9am -11:30am (Saturday 8:30am)

Toasts served with choice of spreads 7 Sourdough, Rye sourdough, fruit and nut, Gluten free

Brekky Burger, hash brown, bacon, fried eggs, American cheese, Smokey BBQ sauce, aioli **15**

Brioche French Toasts, caramelized banana, berry compote, mint, crème chantilly, toasted almond, maple syrup **19** **Add Bacon + 5**

Smashed avocado, Cherry tomato, grilled halumi, puffed black rice, pickled onion, dukkah ,poached egg **21**

'Eggs Benny' ,poached eggs, baby spinach, Chive hollandaise, toasted sesame seeds, pomegranate, English muffins, Choice of smoked ham or smoked salmon(+\$3) or bacon **23**

Truffled Sautéed wild Mushrooms and spinach, thyme infused fetta, toasted pepita, poached egg, crispy kale on Rye Sourdough **21**

Shakshuka (baked egg)- pulled pork, capsicums, chorizo, mixed beans, tomatoes, fetta, with toasted sourdough **21**

Monte's Big Brekky – grilled chorizo, cherry tomato salad, sautéed mushrooms, hash brown, bacons, grilled haloumi, eggs cooked to your liking on toasted sourdough **26**

Smoked Salmon on Toast, dill crème fraiche, pickled fennel, caper, preserve lemon, herb oil, a poached egg **24**

Two Eggs cooked to your liking, on toasted sourdough **10** (add you favorite sides)

Sides 5 Each

Smashed Avo with dukkah,

Smoked salmon(+\$2), Smoked ham

Grilled haloumi, Chorizo, Bacon

Sautéed wild mushrooms, Two Hash browns

Brunch

Weekdays 11:30am - 2pm

Twice Baked French Onion and Gruyere Cheese Souffle Gratin **24**

Sichuan pepper crispy calamari, chilli, lemon, aioli Garden salad **23**

Beer Battered Whiting Fish 'n' Chips, cabbage slaw, house made tartare sauce, lemon **23**

Grilled Prawn Spaghetti, chili, caper, anchovy, parsley, Green Bean, cherry tomatoes **26**

Pan Fried Red Emperor, cauliflower puree, roasted dutch carrots, cherry tomato, caper and lemon sauce GF **36**

12 Hours Confit Crispy Skin Pork Belly, roasted pumpkin puree, green apple and fennel remoulade puffed black rice, maple walnut, apple gel, pan jus **36**

Truffle oil Wild Mushroom Spaghetti, sourdough crumbs, parsley, poached egg, parmesan **23**

Spaghetti Bolognese, parmesan snow, serve with cornichon **23**

Beef Burger, bacon, lettuce, cheese, pickles, tomato caramelized onion, chilli aioli **19**
Add Fried egg +\$2

Roasted Veg Bowl, green bean, dutch carrot, brussels sprout, puffed black rice, quinoa and seeds, poached egg, preserve lemon dressing **22** **Add**
grilled Chicken or Smoked Salmon +\$7

Grilled Chicken Caesar Salad – lettuce, spinach, red radish, almond, croutons, parmesan and monte's ranch dressing **22**

Sides

House Marinated Mix olive **9**

French Fries with confit garlic aioli **9**

Garden salad, cherry tomato, French Vinaigrette **10**

Steamed Greens with Toasted almond, Brown butter **12**

Credit Card Surcharge Visa/Master 1% Amex 3% public holiday 10% No
BYO group over 8 people or Friday, Saturday and Public holidays
5% Service Charge for Group Over 7 People