

# 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 **17 Add Bacon + 5**

**Smashed avocado**, Cherry tomato, grilled halumi, puffed black rice, pickled onion, dukkah ,poached egg **19**

**'Eggs Benny'** ,poached eggs, baby spinach, Chive hollandaise, toasted sesame seeds, pomegranate, English muffins, Choice of smoked ham or smoked salmon(+\$2) or bacon **19**

**Truffled Sautéed wild Mushrooms and spinach**, thyme infused fetta, toasted pepita, poached egg, crispy kale on Rye Sourdough **19**

**Crushed Butter nut pumpkin**, goat cheese, maple candied walnut, balsamic glaze, crispy kale, a poached egg on sourdough toast **20**

**Shakshuka (baked egg)**- pulled pork, capsicums, chorizo, mixed beans, tomatoes, fetta, with toasted sourdough **19**

**Monte's Big Brekky** – grilled chorizo, cherry tomato salad, sautéed mushrooms, hash brown, bacons, grilled halumi, eggs cooked to your liking on toasted sourdough **24**

**Smoked Salmon on Toast**, dill crème fraiche, pickled fennel, caper, preserve lemon, herb oil, a poached egg **21**

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

### Sides

**Smashed Avo with dukkah, Bacon**

**Smoked salmon(+2), Smoked ham**

**Grilled haloumi, Chorizo**

**Sautéed wild mushrooms, Two Hash browns**

## *Brunch*

Weekdays 11:30am - 2:30pm ( Saturday 2pm )

**Twice baked Roasted Cauliflower and Truffle Cheddar Cheese Souffle Gratin V** **21**

**Sichuan pepper crispy calamari**, chilli, lemon, aioli Garden salad **21**

**Beer Battered Whiting Fish 'n' Chips**, cabbage slaw, house made tartare sauce, lemon **21**

**Grilled Prawn Spaghetti**, chili, caper, anchovy, parsley, Green Bean, cherry tomatoes **24**

**Pan Fried Red Emperor**, cauliflower puree, roasted dutch carrots, cherry tomato, caper and lemon sauce GF **32**

**12 Hours Confit Crispy Skin Pork Belly**, roasted pumpkin puree, green apple and fennel remoulade puffed black rice, maple walnut, apple gel, pan jus **32**

**Truffle oil Wild Mushroom Spaghetti**, sourdough crumbs, parsley, poached egg, parmesan **19**

**Spaghetti Bolognese, parmesan snow, serve with cornichon** **21**

**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 **19**

**Grilled Chicken Caesar Salad** – lettuce, spinach, red radish, almond, croutons, parmesan and monte's ranch dressing **19**

### Sides

**French Bagette Roll with butter** **2**

**House Marinated Mix olive** **9**

**French Fires** **8**

**Garden salad with French Vinaigrette** **8**

**Steamed Greens with Toasted almond and EVO** **9**