

3 Courses \$75
for 2 Courses
Main + Entrée \$65
Main + Dessert \$55

monté

Vegetarian Options Available Please ask our waitstaff

To Start

House Marinated Black Olive with balsamic glaze +\$9

Freshly Shucked Sydney Rock Oysters, ginger and sweet sake dressing, pickled cucumber DF GF
Each 5, 1/2 Dozen 24, 1 Dozen 48

Entrée

Hiramasa Kingfish Ceviche, chili and lime, wasabi crème fraiche, pickled redish puffed black rice, sesame seed, chive GF

Dan Miso Glazed Canadian Scallops, cucumber salad with roasted sesame vinaigrette, red radish, Nori Bugak (Korean traditional way nori crisy) GF

Black Pepper Crusted Beef Carpaccio, horseradish crème fraiche, Caper dressing, manchego, sourdough crumble GF Option

Duck Liver Pate, orange marmalade, pickles, brioche croutons GF option

Twice baked Roasted Cauliflower and Truffle Cheddar Cheese Souffle Gratin V

House Made Linguine with WA scampi, chilli, zucchini, parsley, bisque foam

Open Ravioli of Slow Braised Lamb Neck, halloumi, black cabbage, preserved lemon, sourdough crumble, parmesan

Main

Bouillabaisse, pan fried Red Barramundi, white clam, tiger prawn, calamari, root vegetables, basil oil charred sourdough GF option (+\$3)

Slow Braised Lamb Shank, Duck fat roasted potato, dutch carrot, parmesan polenta, sour dough crumble cumin aioli, lamb jus

4hours Brined Charred 1/2 Chicken, Sweet Corn Puree, Dutch carrots, pomegranate, fetta fermented chilli dressing, crispy kale (Please allow 25mins to cook)

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

Grilled Duck breast , croquette of smoked duck leg and gruyere cheese, roasted carrot puree, pickled cherries, roasted fennel, pistachio

Chef's Signature Chicken and Leek Pie in Crème Fraiche Pastry, roasted brussel sprouts hazelnut, truffled pomme puree and pan jus (Please allow 25mins to cook)

Grilled Eye Fillet

Creamy truffled wild mushroom jus or Café De Paris Butter
sautéed green bean, Choice of Mash potato or French fries Gf(+5)

Sides

French Fries with garlic aioli, 8

Garden Salad, with French vinaigrette 8

Iceberg and babe spinach, sourdough crumble, pepitas, parmesan snow, Louis's ranch dressing 9

Steamed greens, toasted almond and Extra Virgin olive oil 8

Credit card Surcharge Visa/Master 1% Amex 3% public holiday 10%.
No BYO group over 8 people or Friday, Saturday, public holiday and special day