

3 Courses \$69  
for 2 Courses  
Main + Entrée \$59  
Main + Dessert \$49

## 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