

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

monte

Covid Lockdown Special 15% off on total bill (20% off for cash payment)

Entrée

Freshly shucked Pacific Oyster, Sweek sake and ginger dressing, pickled cucumber, Lemon DF,GF (+\$3)

Porcini Mushroom Pappardelle, slow braised beef cheek, mushroom and spinach ragu, brown butter and parmesan foam, crispy parmesan chips

Charred Octopus, Sauce romesco, preserved lemon, fetta, buttered potato, black olive GF

Chicken Liver Parfait, orange marmalade, pickles, brioche croutons GF option

Twice baked French Onion and Gruyere 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

Pan Fried Barramundi, Charred king prawn, cauliflower puree, roasted dutch carrots
cherry tomato, caper and lemon sauce GF

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

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

Crispy Confit Duck Leg, chill sauteed broccolini, local polenta, sauce Lyonnaise GF

Grilled Duck breast a l'Orange, buttered carrot puree, orange segment, roasted fennel, pistachio GF

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, sautéed green bean, Choice of Mash potato or French fries Gf(+5\$)

Dessert

Classic Vanilla Crème Brulee, house made madeleines

Green Apple Tart, cinnamon caramelized apple compote, crème pâtissier

Belgium Dark Chocolate Fondant, Dulce de leche, vanilla and peanut brittle ice cream

Sides

French Fries with garlic aioli,

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

Steamed greens, toasted almond and Extra Virgin olive oil