

3 Courses \$89  
for 2 Courses  
Main + Entrée \$70  
Main + Dessert \$65

monté

GF: Gluten Free  
DF: Dairy Free

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 6, 1/2 Dozen 30, 1 Dozen 60

*Entrée*

**Hiramasa Kingfish Ceviche**, chili and lime, black garlic aioli, pickled radish, puffed black rice, sesame seed, chive GF DF

**Crispy Fried Local Tiger Prawns**, Louis's chili jam ( mild ), pickled cucumber and red radish salad

**Pan Seared Scallops**, vichyssoise foam, charred corn, lemon and caper sauce, chive  
maple candied prosciutto crumble GF

**Classic French Onion Soup**, gruyere cheese and baguette

**Black Angus Steak Tartare** with 8 condiments in classic way, Egg yolk, hand cut potato crisp **GF**

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

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

**House Made Linguine with WA scampi**, chili, zucchini, parsley, bisque foam

*Main*

**Pan Fried Fish Of The Day**, local tiger prawns, cauliflower puree, roasted Dutch carrots,  
basil oil, lemon and chive Beurre Blanc GF (+\$5)

**Grilled Lamb Loin and Twice cooked Slow Braised Riverina Lamb Shoulder**, minted pea puree,  
charred zucchini and Dutch carrots, fetta, pine nut, salsa verde and red wine jus GF

**Char Sui Glazed Confit Duck Maryland**, Chef's Korean pork dumplings, bean shoots, shiitake mushroom,  
edamame bean, duck and shiitake mushroom consommé DF

**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,  
orange segment, roasted fennel, pistachio

**Chef's Signature Chicken and Leek Pie in Crème Fraiche Pastry**, honey roasted parsnips  
chestnuts, creamy pomme puree and pan jus ( Please allow 25mins to cook )

**Grilled Black Angus Eye Fillet 200g**

Choice of Creamy truffled wild mushroom jus or Red wine eschalot and bone marrow butter  
sautéed greens, Choice of Mash potato or French fries Gf(+**\$10**)

*Sides*

**French Fries** with garlic aioli, 9

**Garden Salad**, cherry tomatoes, French vinaigrette 10

**Iceberg lettuce and spinach**, sourdough crumble, pepitas, parmesan snow, Louis's ranch dressing 12

**Steamed green**, toasted almond and beurre noisette 12

Surcharge Visa/Master 1% Amex 3% Sunday and public holiday 10%.  
No BYO group over 7 people or Friday, Saturday, public holiday and special day.  
5% Service charge on group over 7 people