

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

Bouillabaisse - Pan Fried Fish of the Day, pipis, calamari, tiger prawn,
winter vegetables, charred baguette, rouille GF Option (+\$10)

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 Café De Paris 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