

Montè
Happy Mother's Day

\$100 per person

To start

Warm Sourdough Bread with whipped butter

Entrée

Nori Mosaic Cured King Salmon, ponzu and wasabi vinaigrette, pickled green apple, chive, avrugar caviar, nori puff tapioca peel GF

Tiger Prawn and Leek Tortellini, chili, cherry tomato, asparagus
Lobster bisque burre blanc, Sourdough crumb

Twice Baked Goat Cheese and Parmesan Souffle, gruyere cheese gratin with beetroot and gin relish V

Main

Bouillabaisse

Pan Fried Fish of the Day, pipis, calamari, tiger prawn,
winter vegetables, charred baguette, rouille

Grilled Beef Fillet Wrapped in Prosciutto, charred greens, king brown mushroom,
pomme puree , truffled mushroom jus GF

Slow Braised Riverina Lamb Shank Pithivier, parmesan polenta, ratatouille, lamb jus

Dessert

Vanilla Cream Brulée, caramelized green apple, sable crumble (Gf without crumble)

Eaten Mess – lemon curd, strawberry comfort, meringue, royal cream, passionfruit ice cream, fairy floss

Monte's Signature Passionfruit Soufflé, crème anglaise, Vanilla bean ice cream GF

Sides

Steam Green Bean, olive oil, maple candied walnut Or
French Fries with confit garlic aioli
\$9 extra

Minors \$34

House made rumbed chicken breast with chips or
Spaghetti bolognese with parmesan cheese or
Crumbed fish and chips or
Cheeseburger with chips

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Bread and Butter Pudding, butter scotch sauce, vanilla bean ice cream