

monte

*Happy Valentine's Day*

4 Courses \$90

Warm Sourdough with extra virgin olive oil and balsamic glaze

*To start*

**NZ King Salmon Gravlax**, wasabi crème fraiche, balsamic pickled baby cucumber  
Ginger and sweet sake foam, lime, babe shiso GF

*Entrée*

**Charred Octopus hand**, ratatouille, yuzu foam, gremolata crumb, thin crispy kipfler potato

Or

**Truffled Pork and Duck, Pistachio Terrine**, aroma pickled cherry, cornichon  
peal onion, grain mustard, Sourdough toasts GF option

Or

**Twice baked Goat's Cheese Souffle Gratin** with rosemary cream and gruyere

*Main*

**Pan Fried Blue Eye Cod**, risotto with vongole clam and parmesan  
roasted heirloom carrot, zucchini, basil infused oil

or

**Grilled Grain Fed Eye Fillet**, charred king brown mushroom, sautéed spinach  
creamy mash potato, truffle jus, crispy onion GF

*Dessert*

**Belgium Dark Chocolate Marquise**, dulce de leche, hazelnut sponge  
chocolate soil, salted caramel ice cream

or

**Vanilla Crème Brulee Tart**, cinnamon caramelized apple, sable, green apple sorbet