

3 Courses \$65  
for 2 Courses  
Main + Entrée \$59  
Main + Dessert \$49

**monte**  
**NO BYO Friday and Saturday**

**House Marinated mixed olive 9**

**To Start**

**Freshly Shacked Sydney Rock Oyster**, ginger and sweet sake dressing, pickled cucumber  
4.5 Each or 24 half dozen 48 a dozen

**Entrée**

**Ceviche of NZ King Salmon**, chili and lime, wasabi crème fraiche,  
pickled daikon puffed black rice, sesame seed, coriander GF ( Chef's signature dish)

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

**Twice Baked French goat cheese soufflé**, gratin of rosemary cream and gruyere V

**House Made Linguine with scampi tail**, chilli, zucchini, parsley, bisque foam

**Den Miso Glazed Canadian Scallops**, cucumber ribbon, smoked potato foam, puffed nori rice paper GF

**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

**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 a l'Orange**, all spiced carrot puree, orange segment, fennel, puffed rice, chive, pistachio GF

**Grilled Lamb Rump**, ratatouille, fried polenta cube, Mint yoghurt, basil infused crumb, pan jus GF Option

**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**

**Vanilla Crème Brulee**, caramelized apple, sable crumble, green apple sorbet

**Raspberry Soufflé**, chocolate crème anglaise, Vanilla bean ice cream GF

**Pavlova**, pineapple and white rum compote, passionfruit coulis vanilla crème Chantilly  
strawberry and Cointreau sorbet

**Belgium chocolate fondant**, salted peanut brittle, salted caramel ice cream

**Affogato**, espresso shot, Frangelico, vanilla bean 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