

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

**Pan Seared Canadian Scallops**, pea salsa verde, maple crispy pancetta, minted pea puree GF

**Duck, Pork and Pistachio Terrine**, pickles, Dijon mustard, toasted sourdough GF option

**Main**

**Pan Fried Barramundi**, Charred king prawn, saffron and parmesan risotto, roasted heirloom carrot, basil oil 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, pickled cherry, fennel, puffed rice, chive, pistachio GF

**Char Sui Crispy Duck Leg**, bok choy, edamame, shiitake, consommé, Korean pork dumplings, sesame seed DF

**Chef's Signature Chicken and Leek Pie in Crème Fraiche Pastry**, roasted brussel sprouts  
chestnut, truffled pommes 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

**Passionfruit Soufflé**, 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