

# monte

Breakfast (8:30am- 11:30am)

**Toasts served with choice of spreads** 7 Sourdough, Rye sourdough, fruit and nut, Gluten free

**Brekky Burger**, hash brown, bacon, fried eggs, American cheese, Smokey BBQ sauce, aioli **15**

**Brioche French Toasts**, cinnamon sugar, caramelised banana, berry compote, mint, ricotta cheese, sable crumble, maple syrup **16**      **Add Bacon + 5**

**Smashed avocado**, Heirloom tomato, grilled halumi, puffed black rice, pickled onion, dukkah ,poached egg **19**

**'Eggs Benny'** ,poached eggs, baby spinach, Chive hollandaise, toasted sesame seeds, pomegranate, English muffins, Choice of smoked ham or smoked salmon(+\$2) or bacon **19**

**Truffled Sautéed wild Mushrooms and spinach**, ricotta cheese, fetta, toasted pepita, poached egg, crispy kale on Rye Sourdough **19**

**Shakshuka (baked egg)**- pulled pork, capsicums, chorizo, mixed beans, tomatoes, fetta, with toasted sourdough **19**

**Monte's Big Brekky** – grilled chorizo, garlic and thyme roasted tomatoes, sautéed mushrooms, hash brown, bacons, grilled haloumi, eggs cooked to your liking on toasted sourdough **24**

**Smoked Salmon on Toast**, dill crème fraiche, fennel, Pickled cucumber, caper, lemon zest herb oil, a poached egg **21**

**Two Eggs cooked to your liking**, on toasted sourdough **10** (add you favorite sides )

## Sides

**Smashed Avo with dukkah, Bacon**

**Smoked salmon(+2), Smoked ham**

**Grilled haloumi, Chorizo**

**Sautéed wild mushrooms, Two Hash browns**

**Garlic and Thyme roasted tomato**

5

Brunch ( 11:30am- 2:30pm)

**Twice Baked French goat cheese souffle**, gratin of rosemary cream and gruyere **21**

**Sichuan pepper crispy calamari**, chilli, lemon, aioli Garden salad **21**

**Beer Battered Whiting Fish 'n' Chips**, cabbage slaw, house made tartare sauce, lemon **21**

**Grilled Prawn Spaghetti**, chili, caper, anchovy, parsley, Green Bean, cherry tomato, Brown Butter **24**

**Pan Fried Barramundi**, cauliflower puree, roasted dutch carrots cherry tomato, caper and lemon sauce GF **30**

**12 Hours Confit Crispy Skin Pork Belly**, roasted pumpkin puree, green apple and fennel remoulade puffed black rice, maple walnut, apple gel, pan jus **30**

**Truffled Mushroom Spaghetti**, sourdough crumbs, parsley, poached egg, parmesan **19**

**Louis's Signature Chicken and leek pie**, roasted Brussel sprout, pan jus, Mash or Chips (25mins) **23**

**Beef Burger**, bacon, lettuce, cheese, pickles, tomato, onion, monte's caramelized onion, galice aioli **19**

**Roasted Veg Bowl**, carrots, cauliflower, puffed black rice, Green Bean, quinoa and seeds, poached egg, mint salsa verde **19**

**Grilled Chicken Caesar Salad** – lettuce, spinach, red radish, almond, croutons, parmesan and monte's ranch dressing **19**

## Sides

**House Marinated Mix olive** 9

**French Fires**

**Mixed Leave salad with French dressing**

**Steamed Greens with Toasted almond and EVO**

7

Credit card Surcharge Visa/Master 1% Amex 3% public holiday 10%  
No BYO group over 8 people or Friday and Saturday