

# monte

*Happy Valentine's Day*

*4 Courses \$130*

Warm Sourdough Bread with truffle infused butter

*Amuse-Bouche*

**Chawanmushi ( egg custard )** king prawn, shio kombu, chive, salmon pearls GF

*Entrée*

**Twice Cooked Octopus Hands**, buttered royal blue potato, semi dried cherry tomatoes, black olives, pickled chili, romesco, XO chili oil GF

or

**Hokkaido Scallop Ceviche**, chili, lime, house made ponzu, pickled radish, avocado and mascarpone crème, nori and sesame seed puffed tapioca GF

or

**Black Pepper Crusted Black Angus Beef Carpaccio**, cornichon, caper wasabi crème fraiche, manchego cheese, potato crisp, cured egg yolk snow Gf

*Main*

**Pan Fried Barramundi Fillet**, cauli-blossom, roasted cauliflower puree, Black spring bay mussels, sauce bouillabaisse ,lemon, caper, basil oil

or

**Black Angus Eye Fillet 200g**, charred broccolini, chive and parmesan pomme puree Monte signature truffle infused mushroom jus GF

*Dessert*

**Belgium Dark Chocolate and Salted Caramel Tart**, butter roasted banana ice cream

**Vanilla Crème Brûlée**,

Cointreau strawberry compote, passionfruit ice cream, citrus meringue

Surcharge Visa/Master 1% Amex 3% Sunday and public holiday 10%.  
No BYO group over 7 people or Friday, Saturday, public holiday and special day.  
5% Service charge on group over 7 people, 5% discount for cash payment