

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 Brulee,

Cointreau strawberry compote, passionfruit ice cream, citrus meringue

<p>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</p>
