

montè

A Glass of Bubble for mum on arrival \$130 per person

Amuse - Bouche

Chawanmushi (egg custard) blue swimmer crab, chive, salmon pearls, crispy fried leek GF

Entrée

Yamba King Prawn Tortellini, lobster bisque crème, chili, caper, herb oil

Slow Braised Lamb Neck Ragù, serve with house made basil gnocchi,
smoked ricotta, sourdough crumble, basil oil

Hiramasa Kingfish Ceviche, chili , lime, house made ponzu, pickled radish,
puffed black rice, black garlic aioli, chive oil GF

Main

House Smoked Salmon Pithivier, roasted cauliflower puree, butter braised fennel, sauce bouillabaisse, spring
bay black mussels, caper, basil oil

Grilled Black Angus Beef Fillet 200g , charred greens, king brown mushroom,
pomme puree ,monte signature truffled mushroom jus GF

Duo of Grilled Lamb Loin and Twice Cooked Braised Lamb Shoulder,
celeriac puree, grilled asparagus, pinenut, pickled eschalot, mint salal verde, red wine jus GF

Sides

Steamed Green Bean, lemon butter, toasted almond Or
French Fries with confit garlic aioli
\$9 extra

Dessert

Vanilla Crème Brulee with Organic Date, almond biscotti

Lemon Curd Tart, burnt meringue, passionfruit ice cream

Monte's Signature Passionfruit Soufflé, crème anglaise, Vanilla bean ice cream GF

Minors \$36

**House made rumbed chicken breast with chips or
Spaghetti bolognese with parmesan cheese or
Crumbed fish and chips or
Cheeseburger with chips**

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Bread and Butter Pudding, butter scotch sauce, vanilla bean ice cream