

Breakfast

Toasts served with choice of spreads Sourdough, Rye sourdough, fruit and nut, Gluten free 8

Brekky Burger, hash brown, bacon, fried eggs, cheddar cheese, Smokey BBQ sauce, aioli 19

Brioche French Toasts, caramelized banana, berry compote, mint, crème chantilly, toasted almond, maple syrup 23 **Add Bacon + 5**

Sweet Corn and Zucchini Fritter, guacamole, house made tomato relish ketchup, bacon, a poached egg 24

House Made Granola, fresh berries, banana, green apple sorbet, maple syrup, Gippsland yoghurt, toasted coconut 22

Grilled Haloumi On Toast, guacamole, cherry tomato, puffed black rice, pickled onion, dukkah ,poached egg 23

'Eggs Benny' ,poached eggs, baby spinach, Chive hollandaise, toasted sesame seeds, English muffins, Choice of smoked ham or beetroot and gin cured salmon gravlax (a) (+\$5) or bacon 25

Sautéed Mixed Mushrooms and spinach, salsa verde, toasted pepita, fetta, poached egg, crispy kale, truffle oil on Rye Sourdough 23

Shakshuka (baked egg)- pulled pork, capsicums, chorizo, mixed beans, tomatoes, fetta, with toasted sourdough 23

Beetroot +Gin Cured Salmon Gravlax, crème fraiche, pickled fennel, caper, pickled green chili, Orange and ponzu dressing, herb oil, a poached egg, sourdough (a)28

Monte's Big Brekky – chorizo, cherry tomato salad, sautéed mushrooms, hash brown, bacons, grilled haloumi, eggs cooked to your liking on toasted sourdough 29

Two Eggs cooked to your liking, on toasted sourdough 15 **(add you favorite sides)**

Sides 5 Each

besalmon gravlax (a) (+\$6), Smoked ham, Grilled haloumi, Chorizo, Bacon,Sautéed wild mushrooms, Guacamole, Two Hash browns

Brunch

Weekdays 12pm - 2pm (Last order)

Seafood source
Australia : (a)
International (i)

Twice Baked French Onion and Gruyere Cheese Souffle Gratin 25

Salt and pepper crispy calamari, chilli, lemon, aioli Garden salad 25 (i)

Grilled Prawn Spaghetti, chili, caper, anchovy, parsley, Green Bean, cherry tomatoes (a) 28

Classic French Onion Soup, Gruyere cheese, baguette (6hours caramelized onion +Premium beef stock) 25

Pan Fried Barramundi, carrot puree, roasted dutch carrots, cherry tomato, lemon beurre blanc (a) 40

12 Hours Confit Crispy Skin Pork Belly, roasted pumpkin puree, green apple and fennel remoulade puffed black rice, maple walnut, apple gel, pan jus 40

Truffle oil Wild Mushroom Spaghetti, sourdough crumbs, parsley, poached egg, parmesan 25

Monte Signature Spaghetti Bolognaise, Garana Padano snow, basil oil, cornichon 25

Beef Burger, bacon, lettuce, cheese, pickles, tomato caramelized onion, chilli aioli 21
Add Fried egg +\$3

Filet O Fish (Barramundi) Burger, house made tartare, cheese, iceberg lettuce, lemon, Chips (a)25

Roasted Veg Bowl, green bean, dutch carrot, parsnip, puffed black rice, quinoa and seeds, poached egg, preserve lemon dressing 24

Add grilled Chicken (+\$8)
beetroot and gin cured salmon gravlax (a) (+\$11)

Grilled Chicken Caesar Salad – lettuce, spinach, red radish, almond, croutons, parmesan and monte's ranch dressing 24

Sides.

House Marinated Mix olive 9

French Fries with confit garlic aioli 9

Garden salad, cherry tomato, French Vinaigrette 10

Steamed Greens with Toasted almond, Brown butter 12

Credit Card Surcharge Visa/Master 1% Amex 2 % public holiday 10%
No BYO group over 8 people or Friday, Saturday and Public holidays, 5% Service Charge for Group Over 7 People