3 Courses $94
for 2 Courses
Main + Entrée $80
Main + Dessert $70

monté

GF: Gluten Free
DF: Dairy Free
Seafood source
Australia : (a)
International (i)

Vegetarian Options Available Please ask our waitstaff

To Start

House Marinated Black Olive with balsamic glaze +$9

Freshly Shucked Sydney Rock Oysters, ginger and sweet sake dressing, pickled cucumber DF GF(a)
+ Each 7, 1/2 Dozen 36, 1 Dozen 72

Entrée

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

Crispy Fried Local Tiger Prawns, Louis's chili jam (mild), pickled cucumber and red radish salad (a)

Pan Seared Scallops with Miso Caramel Glaze, cucumber salad, citrus zest, Noir powder coated puffed tapioca peal, chive oil GF DF option (i)

Classic French Onion Soup, gruyere cheese and baguette

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

Duck Liver Pate, orange marmalade, pickles, brioche croutons GF option

Twice Baked French Onion and Gruyere Cheese Souffle Gratin V

Yamba King Prawn Linguine, garlic, chili, parsley, caper, bisque foam, xo chili oil (a)

Main

Pan Fried Barramundi Fillet, cauli-blossom, roasted cauliflower puree, grilled king prawns, citrus beurre blanc, smoked salmon caviar, basil oil GF (**+$8**) (a)

House Made Crème Fraiche Pastry Free Range Chicken and Leek Pie,
honey roasted parsnip, chestnut, Pomme puree, jus (Please allow 25mins to cook)

Grilled Lamb Loin and Twice cooked Slow Braised Riverina Lamb Shoulder, minted pea puree, charred zucchini and Dutch carrots, fetta, pine nut, salsa verde and red wine jus GF

Char Sui Glazed Confit Duck Maryland, Chef's Korean pork dumplings, bok choy, shiitake mushroom, edamame bean, roasted chicken and soy consommé DF

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

Grilled Duck Breast , croquette of smoked confit duck leg and gruyere cheese, roasted carrot puree, orange segment, roasted fennel, pistachio

Grilled Black Angus Eye Fillet 200g
Choice of monte signature truffled mushroom jus or Café De Paris Butter
sautéed greens, Choice of Mash potato or French fries Gf**(+$12)**

Sides

French Fries with garlic aioli, 9
Garden Salad, cherry tomatoes, French vinaigrette 10
Iceberg lettuce and spinach, sourdough crumble, pepitas, parmesan snow, Louis's ranch dressing 12
Steamed green, toasted almond and beurre noisette 12

No BYO Friday, Saturday, public holiday and special day and group over 7 people
10% surcharge on Sunday and public holiday, 5% Service charge on group over 7 people, 5% discount for cash payment