

À la Carte Menu

Freshly baked bread and homemade butter served with each meal

Complimentary pre-starter created daily

Entrees

*Tempura Moreton Bay bug with polenta fries,
a white balsamic vinegar, rock salt and pepper dressing*

*Filet of home smoked salmon, served with oyster beignets and
a horseradish semi-fredo*

*An assiette of seafood, black pudding gallette of tiger prawn with a watercress puree, a crab spring roll
and a cerviche of scallops and herb salad*

*Garden pea soup, with a black olive oil and goats cheese
doughnut*

*Lamb tagine terrine, with a lemon & date crust and a
tabouleh dressing*

Pan seared tuna, on seaweed and bacon pancakes and a baked bean sauce

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Complimentary palate cleanser created daily

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Mains

*Grilled sirloin of Wagyu beef, with pickled oyster mushrooms, asparagus, lyonnaise potato,
fresh wasabi aioli and roast sesame oil*

*Confit sea trout, on an Arc-en-Ceil trout rosti green bean salad with a champagne
and trout caviar butter sauce*

*Country fresh lamb tenderloin, stuffed with sweetbreads and a salsa verde on a tomato,
red onion and basil salad, with a fondant potato*

*Vodka and saffron poached fillet of red snapper on a cucumber tagliatelle,
with a Warrah Ridge yabbie consommé*

Breast of chicken, on a mussel and herb risotto, and a roast garlic and parsley oil

*Lightly spiced red capsicum and parmesan crème brulee with a crispy poached egg,
braised little gem lettuce*

Dessert

A selection of New England and Australian cheeses

Orange crème caramel, with a dark chocolate granite

Lightly spiced fruit spring roll, served with a passion fruit scrambled egg and a coriander syrup

Chocolate risotto and vanilla bean ice cream, with a beetroot pinenut crisp

Red strawberry parfait, with a fresh strawberry salad and a mint sabayon

Tasting plate of house desserts for two people

Chef's Market Specials

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Entrees

Pan fried tiger prawns on an Arc-en-Ciel trout lemon and dill risotto

*An assiette of home cured hams with a pickled vegetable dressing
and home made ryebread toast*

*Startlet of wild mushrooms watercress and haloumi cheese a poached hens egg
and a roast pinenut dressing*

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Complimentary palate cleanser created daily

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Mains

*Pan roast blue eyed cod on a roast red capsicum and parmesan polenta braised chicory
and black olive and caper dressing*

Tempura John Dory with potato chips confied in duck fat peas and trout caviar tartare sauce

Warm terrine of roast Mediterranean vegetables with a nicoise salad and saffron dressing

Dessert

Thyme and lemon Pannacotta with a grain mustard ice cream

Caramelised pear tart tatin with a rum and raisin ice cream

Milk chocolate mousse with a sweet potato puree and orange sauce

Selection from either menu'

Two course menu \$79.00 per person

(Monty's is a minimum two course restaurant)

Three course menu \$89.00 per person

Four course menu \$99.00 per person

Five course degustation menu including wine \$139.00 per person

Each menu includes one main course only

Executive Chef: Ben Davies

Sous Chef: Chris Galvin