



Montalto made - We try to grow as much of the raw ingredients for all our food and drinks as we can. It feels good to eat seasonal and fresh and to preserve for the future in times of abundance.

MONTALTO

Chef's selection

Six Courses · 115

Carrot, macadamia, smoked onion, orzo, yoghurt, dill
Ocean trout, broccolini, orange, buttermilk
Jerusalem artichoke, ginger, bottarga, shiitake, wood ear
Hapuka, smoked potato & leek chowder, wild mushroom
Pork fillet, burnt eggplant, olive, mustard, pear
Burnt mandarin, sweet goat curd, almond, honey

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Matching Wines · 75

2016 Pennon Hill Pinot Grigio

2016 Montalto Estate Riesling

2016 Pennon Hill Chardonnay

2013 Pennon Hill Pinot Noir

2015 Montalto Estate Pinot Noir

2016 Pennon Hill Late Harvest Pinot Gris

2 courses · \$70pp

3 courses · \$80pp

Today's oyster · 5

Trout roe · 1

Carrot, macadamia, smoked onion, orzo, yoghurt, dill
Ocean trout, broccolini, orange, buttermilk
Pork fillet, burnt eggplant, olive, mustard, pear
Jerusalem artichoke, ginger, bottarga, shiitake, wood ear

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Pumpkin, smoked spelt, fior di burrata, sorrel
Sommerlad chicken, fig, turnip, black garlic
Hapuka, smoked potato & leek chowder, wild mushroom
Milk-fed veal rib eye, cauliflower, miso, anchovy, rapini, buckwheat

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Baked kiplers, gribiche, · 10

Celeriac, soured cream, nori · 10

Leaf salad, radish, apple vinaigrette · 10

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Burnt mandarin, sweet goat curd, almond, honey
Fig, elderberry, fennel, shortbread
Passionfruit, sage, white & dark chocolate

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Cheeses with accompaniments

- Latur (FRA) cow, soft · 12

- Capony (AUS) goat, semi hard · 12

- Fourme d'Ambert (FRA) cow, blue · 12