



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

Scallop tartare, oyster, katsuobushi, cucumber, shiso

Quail, carrot, chicory, parfait

Zucchini, sweet corn, haricot, stracciatella, brined yolk, pistachio

Sommerlad chicken galantine, fig, baby turnip, confit garlic jus

Milk-fed veal rib eye, cauliflower, miso, anchovy, rapini, buckwheat

Passionfruit, sage, white & dark chocolate

-

Matching Wines · 75

2016 Montalto Estate Riesling

2016 Montalto Estate Pinot Gris

2016 Pennon Hill Chardonnay

2014 'Tuerong Block' Single Vineyard Pinot Noir

2015 Pennon Hill Shiraz

2016 Pennon Hill Late Harvest Pinot Gris

2 courses · \$70pp

3 courses · \$80pp

Today's oyster · 5

Trout roe · 1

Tomato, gazpacho, olive, goat curd, soubise

Smoked mackerel, watercress, mussel, celery, bottarga, caper

Quail, carrot, chicory, parfait

Scallop tartare, oyster, katsuobushi, cucumber, shiso

-

Zucchini, sweet corn, haricot, stracciatella, brined yolk, pistachio

Sommerlad chicken galantine, fig, baby turnip, confit garlic jus

Market fish, tomato, cape gooseberry, guanciale, ciabatta, bitter leaves

Milk-fed veal rib eye, cauliflower, miso, anchovy, rapini, buckwheat

-

Steamed kipfler potatoes, gribiche · 10

Zucchini, summer squash, mint, lemon · 10

Leaf salad, radish, elderberry vinaigrette · 10

-

Rhubarb, lemon sponge, goat milk sorbet, thyme

Plum, elderberry, fennel, shortbread

Passionfruit, sage, white & dark chocolate

Cheeses with accompaniments

- Le Dauphin (FRA) cow, soft · 12

- Capony (AUS) goat, semi hard · 12

- Colston Basset (ENG) cow, blue, · 12