

MONTALTO

*For 16 years, estate grown produce has been at the heart of Montalto.
We grow it with love, select it with care and now, cook it over fire, with reverence. Enjoy.*

snacks & individual bites

sourdough, estate olive oil 3

oyster, negroni granita 5

asparagus, roasted seaweed butter 5

pork jowl, rhubarb, mustard leaf 6

small plates for one or to share

spanner crab, cos, trout roe, cucumber 19

lamb tartare, cracked wheat, za'atar, potato 18

zucchini, burnt onion, tomato, smoked fromage blanc, sea lettuce 17

artichoke, broadbean, asparagus, goat curd, fazolletti 18

large plates for one or to share

beetroot black pudding, fermented potato, café de paris 35

t-bone, xo, lemon 48

market fish, vierge, oyster, hazelnut 46

dry aged half duck, fermented plum 48

sides

potato, crème fraîche, black garlic, chives 16

cos, buttermilk, pangratatto, jerky 15

dessert & cheese

chocolate, cherry, stracciatella 17

raspberry, mascarpone, elderflower, macadamia 17

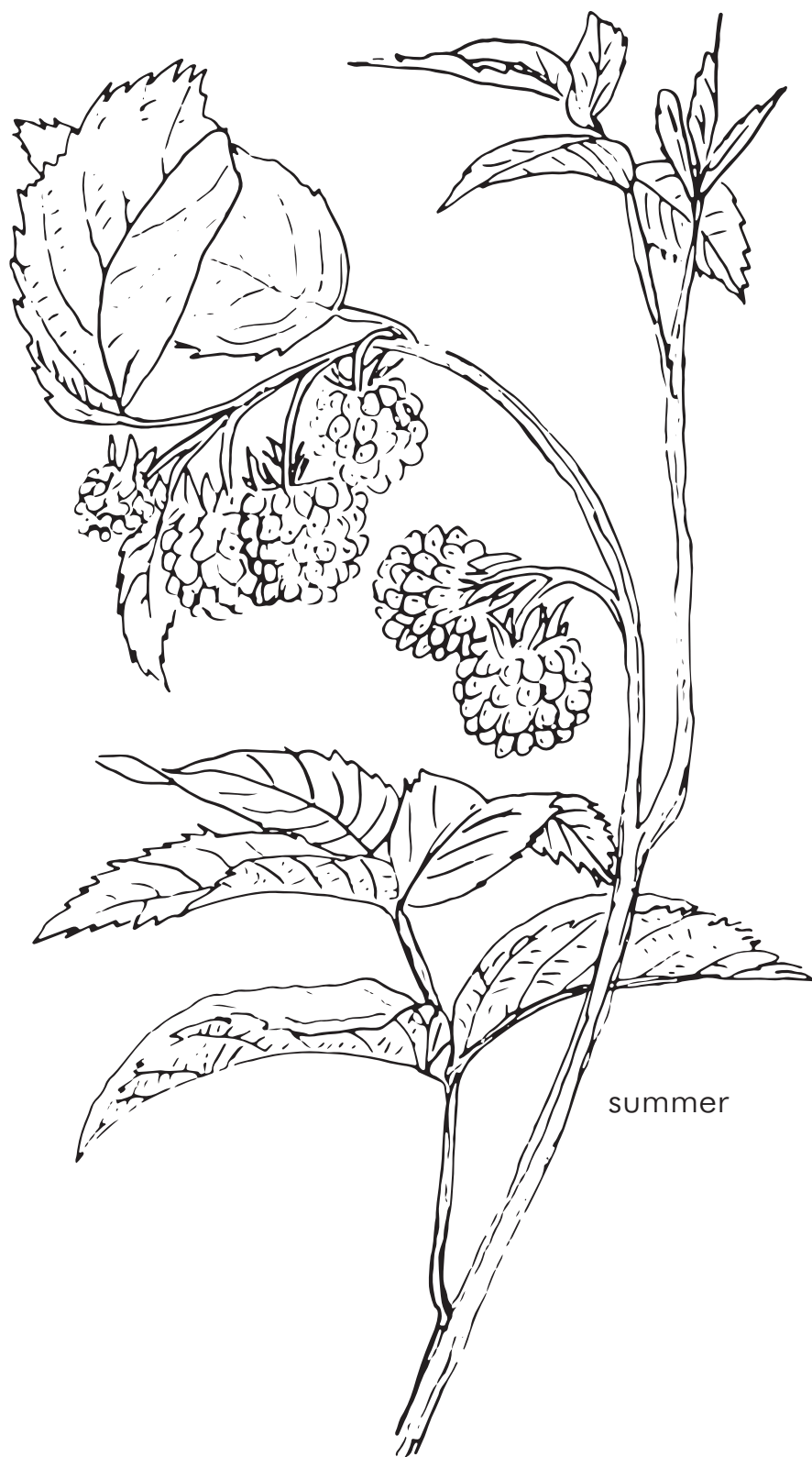
fig leaf crème caramel, goat curd 18

cheese & accompaniments 12

5 course tasting menu 85

6 course tasting menu 95

A surcharge of 15% applies on Public Holidays



summer