

MONTALTO

Piazza

WINE

SPARKLING · gls/btl

NV Pennon Hill Sparkling Rose · 13/55

2015 Montalto Cuvee · 14.5/59

PENNON HILL · gls/btl

2017 Pinot Grigio · 11.5/48

2018 Sauvignon Blanc · 10.5/45

2016 Chardonnay · 12.5/51

2018 Rose · 11.5/48

2017 Pinot Noir · 12.5/53

2017 Tempranillo · 12.5/53

2017 Shiraz · 12.5/53

MONTALTO ESTATE · gls/btl

2017 Riesling · 12.5/50

2017 Pinot Gris · 12.5/53

2017 Chardonnay · 14.5/59

2017 Pinot Noir · 14.5/63

2016 Shiraz · 14.5/63

WINE

SINGLE VINEYARD

2016 Merricks Block Pinot Noir · 84 btl

This wine is sourced exclusively from our Merrick's vineyard.

A protected site with a moderate maritime influence from Westernport Bay. The 2016 Pinot Noir vintage was one of the best vintages in recent history. The wine shows ripe black cherries and blueberry fruits, with touches of savoury herbs.

SWEET · gls/btl

2017 Moscato · 9.5/39

2018 Late Harvest Sauvignon Blanc · 8/35

BEER

Montalto Pale Ale · 10 (bottle)

CIDER

Montalto Cider · 10 (bottle)

MIXED DRINKS

Mojito · 15

SOFT DRINKS

Montalto sparkling water (750ml) · 5

Muscat grape · 7

Lemonade · 5

Ginger beer · 5

Makrut lime · 5

Rhubarb & rose · 5

All available (granita style) · 0.5 extra

FRESH JUICE

Green apple · 6

Orange · 6

TEA & COFFEE

Breakfast tea · french earl grey
camomile · peppermint ·
sencha tea · 4.5

Prana chai · 5

Five senses coffee · 4.5
decaf, almond, soy · 0.5 extra

A surcharge of 10% applies on Saturday, Sundays and a surcharge of 15% applies on Public Holidays.

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SMALL

Spelt & fennel ciabatta, olive oil · 2 pp

Marinated olives · 8

Lamb cutlet, chilli jam · 8 each

Grilled chicken wings · 12

Fennel, stracciatella, walnut, preserved lemon · 10

Quinoa salad, pickled zucchini, almonds, persian feta · 12

Charcuterie, cornichons, crostini · 24

FISH & MEAT

Whole fish, creamed leek, capers · 39

Hanger steak, green olive, walnut · 36

Slow roast lamb shoulder, burnt eggplant, miso · 38

Confit duck legs, citrus glaze · 30

PIZZA

Roast mushroom, soured onions, fontal · 26

Napoli, buffalo mozzarella, basil · 26

White anchovies, whipped ricotta, fresh herbs, lemon · 26

'Nduja, stracciatella, napoli, oregano · 28

SALADS & VEGETABLES

Garden salad, radish, apple dressing · 10

Roasted carrots, cavolo nero, preserved lemon yoghurt · 14

Fried cocktail potatoes, rosemary salt, aioli · 12

Asparagus, gribiche, pangritata · 15

SWEET

Lemon meringue tart · 8

Yoghurt panna cotta, fig, apricot · 8

Chocolate parfait, pistachio praline · 10

Grapefruit & white chocolate meringue · 8

Cheese, preserves, muscatel, crostini · 22

feed me

let us choose the best of the
menu for you to share
\$49 pp

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 Montalto Vineyard
 @montaltovineyardandolivegrove