

MONTALTO

Piazza

SPARKLING · gls/btl

NV Pennon Hill Sparkling Rose · 13/55

2015 Montalto Cuvee · 14.5/59

PENNON HILL · gls/btl

2018 Pinot Grigio · 11.5/48

2018 Sauvignon Blanc · 10.5/45

2017 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

2018 Riesling · 12.5/50

2018 Pinot Gris · 53

2017 Chardonnay · 14.5/59

2015 Pinot Noir · 16/73

2016 Shiraz · 14.5/63

SINGLE VINEYARD

2016 Montalto Tuerong Block SV Chardonnay

This is a complex chardonnay with zesty grapefruit flavours and perfectly executed texture · 73

2016 Montalto Red Hill Block SV Pinot Noir

Intense cherry and blood plum fruit are the driving force behind this aromatic wine · 84

SWEET · gls/btl

2017 Moscato · 9.5/39

2018 Late Harvest Sauvignon Blanc · 90ml · 8
375ml · 35

BEER

Montalto Pale Ale · 10 (bottle)

CIDER

Montalto Cider · 10 (bottle)

MIXED DRINKS

Aperol Spritz · 17

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

KOMBUCHA - Two Boys Brew

French Kiss · 7.5

hibiscus, chamomile, lavender & vanilla

Silk Road · 7.5

ginger, lemon myrtle, cinnamon & clove

FRESH JUICE

Apple · 6

Orange · 6

TEA & COFFEE

Breakfast tea · french earl grey

camomile · peppermint ·

sencha tea

lemongrass & giner · 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

Rosemary focaccia, olive oil · 2 pp

Estate olives · 8

Grilled quail, togarashi · 8 each

Beetroot, black garlic, hazelnuts & stracciatella · 8

Crumbed eggplant, smoked ricotta,
pickled onion & sumac · 10

Roast cauliflower, grains, pistachios,
pickles & yoghurt · 12

Jamón, buffalo mozzarella, rocket, pedro ximenez · 12

FISH & MEAT

Warm smoked ocean trout, shaved fennel,
lemon butter · 35

Grilled spatchcock, peri peri · 30

Grilled lamb, almond skordalia, leek · 35

Roast pork belly, sauerkraut · 35

PIZZA

Pine mushroom, taleggio, rosemary, garlic · 26

Napoli, buffalo mozzarella, basil · 26

Norcia, chilli, fontal · 26

Quattro fromaggi, soused onions, rocket · 26

SALADS & VEGETABLES

Iceberg, blue cheese, mixed herbs, croutons · 10

Pumpkin, burnt butter, pinenuts, currants · 10

Fried cocktail potatoes, rosemary salt, aioli · 12

Broccolini, capra sardo, anchovy dressing · 12

SWEET

New York cheese cake, berry compote · 8

Baked vanilla custard, caramelised apple · 8

Chocolate parfait, pistachio praline · 10

Frangipane, poached pear & mascarpone · 7

Cheese, preserves, muscatel, lavosh · 22

HOMEMADE ICE CREAM (150ml tub)

Rich Chocolate · 8

Cookies & Cream · 8

Salted Butter Caramel · 8

Mango & Coconut Sorbet · 8

feed me

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