

# 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

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

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

Elderflower · 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.

# MONTALTO

## Piazza

### SMALL

Spelt & fennel ciabatta, olive oil · 2 pp

Estate olives · 8

Grilled quail, chilli jam · 8 each

Fennel, stracciatella, walnut, preserved lemon · 10

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

Charcuterie, cornichons, lavosh · 24

### FISH & MEAT

Whole fish, sauce vierge · 39

Slow roast lamb shoulder, zhoug, peas · 38

Confit duck legs, citrus glaze · 30

### PIZZA

Zucchini, garlic, goat curd, chilli · 26

Napoli, buffalo mozzarella, basil · 26

'Nduja, ricotta, napoli, oregano · 28

### SALADS & VEGETABLES

Garden salad, radish, buttermilk, preserved lemon · 10

Tomato, fior di latte, basil, pangattato · 14

Fried cocktail potatoes, rosemary salt, aioli · 12

Zucchini, summer squash, sumac, yoghurt · 15

### SWEET

Cherry & ricotta tart · 8

Buttermilk panna cotta, stone fruits · 8

Chocolate parfait, pistachio praline · 10

Rhubarb & white chocolate meringue · 8

Cheese, preserves, muscatel, lavosh · 22

### HOMEMADE ICE CREAM (150ml tub)

Rich Chocolate · 8

Tiramisu · 8

Very Berry Ripple · 8

Mango & Coconut Sorbet · 8

feed me

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

### THOSE SUMMER NIGHTS

Extended twilight hours for your post-beach drinks and dinner. Open until 8ish Friday through to Tuesday until the 6th of Jan.

Grab a pizza and a glass of selected Pennon Hill wine for \$26 between 5pm - 7pm.

Our full Piazza menu is available during twilight hours also!