

# 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

2018 Pinot Noir · 12.5/53

2018 Tempranillo · 12.5/53

2017 Shiraz · 12.5/53

## MONTALTO ESTATE · gls/btl

2018 Riesling · 12.5/50

2017 Pinot Gris · 12.5/53

2017 Chardonnay · 14.5/59

2018 Pinot Noir · 14.5/63

2017 Shiraz · 14.5/63

## SINGLE VINEYARD

2017 Montalto Tuerong Block SV Chardonnay

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

2017 Montalto Tuerong Block SV Pinot Noir

A highly aromatic wine displaying immense complexity. Blackberry and kirsch notes combined with graphite, cherry and earthy undertones. · 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 · french earl grey

camomile · peppermint ·

sencha · 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.

# MONTALTO

## Piazza

### SMALL

Rosemary focaccia, olive oil · 2 pp

Estate olives · 8

Grilled quail, chilli, black vinegar · 8 each

Beetroot, black garlic, hazelnuts & stracciatella · 8

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

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

Prosciutto, buffalo mozzarella, rocket,  
pedro ximenez · 12

### FISH & MEAT

Mirror Dory, cauliflower puree, kale, currants · 35

Confit duck, radicchio, carrot · 38

Grilled lamb, white polenta, gremolata · 35

500g rib eye, café de paris butter · 44

### PIZZA

Portobello mushroom, taleggio, rosemary, garlic · 26

Napoli, buffalo mozzarella, basil · 26

Norcia, chilli, fontal · 26

Tuscan kale, pecorino, truffle oil · 26

### SALADS & VEGETABLES

Grilled broccolini, skordalia, olive brine dressing · 10

Pumpkin, burnt butter, pinenuts, currants · 10

Chat potatoes, lemon, rosemary, aioli · 12

Cos lettuce, capra sardo, anchovy dressing · 12

### SWEET

Red wine cheesecake · 10

Baked vanilla custard, caramelised apple · 8

Peanut butter parfait, plum jam · 10

Chocolate & orange torte, double cream · 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