

# MONTALTO

It is up to you how you explore the menu at Montalto: stop by for a couple of small plates, or sit down to several courses. For the full experience, we recommend 4-5 dishes per person.

## SAVOURY

### MOONLIGHT FLAT OYSTER

with orange thyme and lemon myrtle 6

### CLAMS

with pumpkin, garden slaw and saltbush 8

### GRAIN BREAD

with caramelised garlic and garden green sauerkraut 12

### GREENS FROM THE GARDEN

with chickpea pancake and buttermilk curd 18

### POTATO

with mushrooms, mussels and parsley 18

### CARROT

cooked in onion consommé with burnt onions and cured duck egg yolk 16

### SPANNER CRAB SALAD

with radish and lemon 25

### KINGFISH

with charred cream, chilli oil and Yarra Valley trout roe 24

### BARELY COOKED KANGAROO ON CHARCOAL

with nasturtium, davidson plum and quandongs 23

### LENTILS

cooked in broccoli juice with confit hen yolk, purple sprouting broccoli, daikon and desert lime 30

### BARRAMUNDI

with celeriac, shallot and lemon aspen 40

### SHER 9+ WAGYU STRIPLOIN AND CHEEK

with Jerusalem artichoke, finger lime and mustard flowers 52

### AGED GREAT OCEAN DUCK

with smoked beetroot, preserved beetroot greens and muntari berries 48

## SWEET

### BURNT PERSIMMON ICE CREAM

with buffalo mozzarella 16

### POACHED TAMARILLO

with chocolate 16

### SESAME PARFAIT

with orange and praline 16

