

MONTALTO

Piazza

SPARKLING · gls/btl

NV Pennon Hill Sparkling Rose · 13.5/55

2015 Montalto Cuvee · 15/59

PENNON HILL · gls/btl

2018 Pinot Grigio · 12/48

2018 Sauvignon Blanc · 11/45

2018 Chardonnay · 13/51

2019 Rose · 12/48

2015 Pinot Noir · 14/56

2018 Tempranillo · 13/53

2018 Shiraz · 13/53

MONTALTO ESTATE · gls/btl

2019 Riesling · 13/50

2018 Pinot Gris · 13/53

2018 Chardonnay · 14/61

2018 Pinot Noir · 15/63

2017 Shiraz · 15/63

SINGLE VINEYARD

2017 Montalto Tuerong Block Chardonnay
White florals, quince & brioche notes, 2 gold medals,
4 trophies · 73

2017 Red Hill Pinot Noir

Intense cherry & blood orange fruit. Some earthy & graphite
aromas · 84

SWEET · gls/btl

2019 Moscato · 10

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 · 6

Ginger beer · 6

Makrut lime · 6

Lemon, lime & bitters · 6

Rhubarb & rose · 6

All available (granita style)

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 & ginger · 4.5

Prana chai · 5

Five senses coffee · 4.5

decaf, almond, soy · 0.5 extra

MONTALTO

Piazza

SMALL

Ciabatta, olive oil · 2 pp

Estate olives · 8

Chicken wings, chilli, black vinegar · 12

Burrata, cherry tomato, basil · 14

Grilled Octopus, romesco, charred lemon · 14

Beetroot, freekah, Main Ridge feta, pistachio · 14

Charcuterie, cornichons, lavosh · 24

FISH & MEAT

Market fish, coriander lime dressing · 36

Braised lamb shoulder, mint labneh, saltbush · 36

Grilled flat iron steak, roasted onions, chimichurri · 36

PIZZA

Portobello mushroom, taleggio, rosemary, garlic · 26

Napoli, buffalo mozzarella, basil · 26

Felino salami, mozzarella, cherry tomato, stracciatella · 26

Prawn, zucchini, fior di latte, chilli · 28

SALADS & VEGETABLES

Zucchini, pine nuts, currants, preserved lemon · 12

Roasted pumpkin, smoked ricotta, pomegranate · 12

Chat potatoes, rosemary, aioli · 12

Garden leaves, honey, mustard & poppy seed dressing · 10

SWEET

Lemon & yoghurt cake, berry compote · 10

Vanilla pannacotta, rhubarb · 10

Cherry & chocolate parfait · 10

Blackberry tart, creme patissiere · 10

Cheese, preserves, muscatel, lavosh · 22

HOMEMADE ICE CREAM (150ml tub)

Salted caramel · 8

Cookies & cream · 8

White Chocolate & raspberry · 8

Mango & coconut sorbet · 8

Apple & rhubarb · 8

feed me

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