

# MONTALTO

## À LA CARTE

SNACKS	MOONLIGHT FLAT OYSTERS ( <i>Batemans Bay, NSW</i> )	Natural	\$5 each
		Kaffir lime mignonette	\$5.5 each
	FAIRYTALE EGGPLANT	Kibbeh, labneh	\$5 each
	YURRITA CANTABRIAN ANCHOVIES	French toast, beef fat emulsion, smoked tomato	\$6 each
	POLANCO STURGEON, OSCIETRA 'GRAND RESERVE' CAVIAR 30G	Kipfler potato crisps, creme fraiche, garden pickles	\$135
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ENTREE	SLIPPERY JACK MUSHROOMS	36 month AOP comte, Jamaican chilli, walnut	\$22
	SNAPPER CRUDO ( <i>Port Phillip Bay, VIC</i> )	Beurre bosc pear, Blue Bay dairy kefir, shiso	\$24
	'GOLDEN BANTAM' SWEET CORN	Flinders mussels, sourdough	\$20
	PAROO KANGAROO SIRLOIN ( <i>Darling Region, NSW</i> )	Chermoula, preserved apricots, mustard leaf	\$22
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MAIN COURSE	MONTALTO ESTATE PUMPKIN	Verjus, seed granola, Thai basil	\$30
	BUTTER POACHED BLUE EYE ( <i>Portland, VIC</i> )	Sorrel, horseradish	\$36
	TWICE COOKED VALENCIA FREE RANGE PORK BELLY	Pumpkin, umeshu pickled quince	\$34
	FERMENTED CHILLI MISO AGED HALF GREAT OCEAN DUCK "for two"	( <i>Port Campbell, VIC</i> ) Spring onion pancakes, garden kimchi	\$79
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SIDES	MIXED ESTATE LEAVES	Shallot, mustard, radish	\$14
	ESTATE KIPFLER POTATOES	Smoked butter, chives	\$15
	CUCUMBERS	Main Ridge dairy caprino, hazelnuts, lemon	\$14
	HEIRLOOM CARROTS	Smoked almond ajo blanco, orange, bottarga	\$14
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DESSERT	OUR FIGS	Beetroot, meringue, lemon thyme	\$18
	ESTATE GROWN ROCKMELON	Daintree chocolate, tarragon, macadamia	\$17
	HOLY GOAT LA LUNA (Goat) ( <i>Sutton Grange, VIC</i> )	Orchard apple, leek	\$23
	'BAY OF FIRES' CLOTH BOUND CHEDDAR (Cow) ( <i>St Helens, TAS</i> )	Estate honeycomb, rosemary lavosh, Montalto preserves	\$20

