

# MONTES LUNCH MENU

## ENTREES

<b>Pumpkin Bread</b>	<b>15</b>
Stone baked Italian herb and garlic crusted ciabatta bread topped with roast pumpkin, pine nuts, basil and fetta drizzled with honey and balsamic reduction.	
<b>Natural Oysters</b>	<b>17/ 32</b>
½ Dozen or 1 Dozen	
<b>Kilpatrick Oysters</b>	<b>19/36</b>
½ Dozen or 1 Dozen	
<b>Crispy Haloumi</b>	<b>12</b>
Fried haloumi cradled on a bed of crispy rice noodles and drizzled with a fresh and vibrant cinnamon honey glaze.	
<b>Double Dippers</b>	<b>17</b>
Crispy skin pork belly alongside Spicy crispy mix, fried drumetts served with double dips, cool fresh peri peri yoghurt and Asian inspired spicy, sweet & sour Thai sauce.	
<b>Lemon Pepper Calamari</b>	<b>17</b>
Served with house made Mrs McLean's tartare sauce and fresh lemon.	
<b>Local caught Tiger Prawns</b>	<b>14</b>
U10 Tiger prawns in a Thai style marinate served on a bed of baby spinach and shaved parmesan cheese.	
<b>Montes Sliders</b>	<b>16</b>
Freshly toasted ciabatta bread topped with your choice of sticky pork or spiced lamb.	

## CHILDREN'S MENU

<b>Fish with chips and salad.</b>	<b>12</b>
<b>Season chicken drumettes with chips and salad.</b>	<b>12</b>
<b>Beef Bolognese with spaghetti</b>	<b>13</b>

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## MAINS

<b>Crusted Red Throat Emperor</b>	<b>32</b>
Pistachio and cashew pesto crusted red throat emperor served on a creamy Moroccan potato salad, cherry tomatoes and baby spinach	
<b>Montes Fish &amp; Chips</b>	<b>22</b>
Beer battered Spanish mackerel served with chips, salad, lemon and Mrs Mclean's house made tartare sauce.	
<b>Montes Seafood Platter for Two</b>	<b>109</b>
Delightful hot and cold seafood platter for seafood lovers.	
Cold – Natural Pacific Oysters, Cooked Prawns, Smoked Salmon.	
Hot – Kilpatrick Oysters, Pineapple cut Lemon Pepper squid, pan fried scallops and mussels in creamy garlic white wine sauce, beer battered Spanish mackerel, Morton Bay Bug and chips.	
Add Garden Salad	6.
<b>Scotch Fillet<sup>27</sup></b>	
240g Black Angus scotch fillet cooked to your liking, served with chips, garden salad and your choice of mushroom, pepper, Dianne or gravy.	
<b>Chicken Parmagiana</b>	<b>22</b>
Crumbed chicken breast topped with Napoli sauce, bacon, spring onion and cheese served with chips and garden salad.	
<b>Chicken &amp; Reef</b>	<b>30</b>
Grilled chicken breast topped with scallops and prawns in a creamy garlic sauce. Served with chips and garden salad.	
<b>Montes Seafood Medley</b>	<b>32</b>
Crusted, oven roasted red throat emperor, Parmesan topped Peri-Peri mussels, fresh prawns and topped with lemon pepper dusted calamari served with a fresh cut garden salad and chips.	
<b>Asian inspired fish cakes</b>	<b>26</b>
Tiger prawn and spanish mackerel patties served with mixed vegetable and rice noodle spicy sweet & sour Stir-fry.	

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## PASTA

<b>Montes Seafood Pasta</b>	<b>28</b>
A signature dry pasta dish you will enjoy to the very last: Flambé mussels, prawns, fish, scallop and calamari in chardonnay cooked with fresh herbs, chilli, lemon juice and parmesan cheese tossed in linguini and seasoned.	
<b>Vegetarian Lasagna</b>	<b>22</b>
Layered rich napoleon sauce with zucchini and eggplant finish with a cream garlic white wine béchamel. Served with garden salad.	

## SALADS

<b>House Salad</b>	<b>18</b>
Featuring Uncle Johs home grown crispy watermelon, baby spinach, red onion, crushed pistachios, fresh mint and crumbled feta. Tossed in a spicy honey and cinnamon dressing.	
Add 4 local Tiger Prawns	24.
Add Smoked Salmon	24.
<b>Calamari Salad</b>	<b>24</b>
Roast pumpkin cubes, red onion, baby spinach, toasted pine nuts and feta topped with lemon pepper dusted pineapple cut calamari.	

## SIDE DISHES

Creamy Moroccan Potato Salad	<b>8</b>
Chips	<b>9</b>
Bowl of Wedges (with sour cream & sweet chilli sauce)	<b>14</b>
Gravy	<b>2.5</b>
Garlic, Mushroom, Dianne & Pepper sauce	<b>3</b>

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## MONTES CHEESE PLATTER FOR TWO

A selection of three cheeses accompanied with dried apricots, baby apples, house-made spiced fig and pear chutney, quince paste, fresh strawberries and an assortment of crackers **38**

**Add one cheese 11**

### *Brique D'Affinois - France*

*Produced in the quaint town of Pélussin in the thriving Rhône Alpes region, this delightful cheese is made with concentrated cow's milk which helps to create a soft creamy, silky texture. It has a bloomy white rind with mild mushroom aromas and its velvety interior offers a gorgeous savoury flavour with a hint of nutty sweetness.*

### *Gorgonzola Dolce – Italy*

*This unique blue must be produced using cow milk from either Piedmont or Lombardy. It is also a requirement that Gorgonzola Dolce be manufactured within those providences. The interior paste is ivory-white in colour with subtle blue-green veins that are widely spaced, flavours are milky with notes of sour cream and butter with a mild lactic tang.*

### *Mersey Valley Vintage Cheddar- Australia*

*This vintage cheddar was created over 35 years ago and named in honour of the fertile farmlands of the Mersey Valley region in Tasmania's unspoilt Cradle Country. This sharp and crumbly yet rich, creamy cheese has a unique melt-in-the-mouth quality that will tantalise your tastebuds every time*