

MONTES DINNER MENU

ENTREES

Pumpkin Bread	15
Stone baked Italian herb and garlic crusted ciabatta bread topped with roast pumpkin, pine nuts, basil and fetta drizzled with honey and balsamic reduction.	
Natural Oysters	17/ 32
½ Dozen or 1 Dozen	
Kilpatrick Oysters	19/36
½ Dozen or 1 Dozen	
Crispy Haloumi	12
Fried haloumi cradled on a bed of crispy rice noodles and drizzled with a fresh and vibrant cinnamon honey glaze.	
Double Dippers	17
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.	
Lemon Pepper Calamari	17
Served with house made Mrs McLean's tartare sauce and fresh lemon.	
Local caught Tiger Prawns	14
U10 Tiger prawns on bamboo skewers in a Thai style marinate served on a bed of baby spinach, shaved parmesan cheese and a side of lime aioli.	
Montes Sliders	16
Freshly toasted ciabatta bread topped with your choice of sticky pork or spiced lamb.	

Children's Menu

Fish with chips and salad.	12
Chicken Drumetts with chips and salad.	12
Beef Bolognese with fettuccini	13
Vegetarian Lasagne	13

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MAINS

Montes Seafood Platter for Two **109**

Delightful hot and cold seafood platter for seafood lovers

Cold – Natural Pacific Oysters, Cooked Prawns, Smoked Salmon
– and -

Hot – Kilpatrick Oysters, chilli dusted pineapple cut squid, pan fried mussels and scallops in a creamy garlic white wine sauce, beer battered Spanish mackerel, Morton Bay bug and chips

Add Garden Salad **6**

Crusted Red Throat Emperor **32**

Pistachio and cashew pesto crusted red throat emperor served on a creamy Moroccan potato salad, cherry tomatoes and baby spinach.

Peri Peri Chicken **28**

Crispy peri peri roast chicken served on creamy lemon and thyme mash and Montes vegetable medley topped with rosemary red wine jus.

Chicken Breast **34**

Prosciutto wrapped chicken breast served on Montes vegetable medley topped with creamy garlic prawns.

Spiced Lamb **28**

A slow cooked lamb shoulder served on Mediterranean warm couscous and drizzled with smooth vibrant peri peri yogurt.

Montes Reef and Beef **42**

300g Angus Rib Fillet served with Montes vegetable medley, topped with creamy garlic prawns, scallops and seasoned calamari.

Asian Style Duck **29**

Half duck marinated in black bean and garlic served on shredded vegetables and rice noodles.

Black Angus **36**

300g Angus scotch fillet cooked to your liking served with Montes vegetable medley your choice of mushroom, pepper, Dianne or gravy.

Atlantic Salmon **28**

Served on citrus pearl cous cous, cherry tomatoes, red onion and fetta salad.

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PASTA

- Montes Seafood Pasta** 28
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.
- Pulled lamb Gnocchi** 26
Tender house made gnocchi tossed through slow cooked pulled lamb shoulder, roast pumpkin, pinenuts, pistachio pesto and finished with fresh wilted baby spinach and feta.
- Vegetarian Lasagna** 22
Layered rich napoleon sauce with Zucchini and eggplant finish with a cream garlic white wine béchamel. Served with fresh garden salad.

SALADS

- House Salad** 18
Featuring Uncle Joh's 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.
- Calamari Salad** 24
Roast pumpkin cubes, red onion, rocket, pine nuts and feta topped with lemon pepper dusted pineapple cut calamari.

SIDE DISHES

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

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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