

monti

Dinner Menu

ENTREE

Fresh Oysters Serve with Mignonette Sauce (4pc)	22
Grilled Calamari Served With AIOLI	24
French Moroccan Lamb Cutlets (GF)	32
Mussels pot \$27(GF OPTIONS)	27
New Zealand green shell Mussels in half shell, Turkish based tomato sauce, Grilled lemon served with French baguette	

MAINS

Chicken Parmigiana	22
Crumbed chicken breast topped with house made Napoli, Grandmother ham, mozzarella served with garden salad and chips	
Eggplant Parmigiana (V)	21
Crumbed Eggplant topped with house made Napoli, mozzarella served with garden salad and chips	
Steak Sandwich (GF)	25
Rump steak on Turkish pride with lettuce, tomato, caramelised onions, mayo, beetroot relish and provolone cheese	
Slow-Roasted Crispy Pork Belly (GF)	28
Served with a smear of cauliflower purée, topped with slices of slow-roasted crispy pork belly, finished with vermouth jus and apple sauce	
Risotto Chicken	26
Moroccan chicken, mushrooms, cream finished with parmigiana	
Risotto Marinara	32
New Zealand green shell mussels in half shell, Prawn, calamari sautéed in Garlic, olive oil, white wine and parsley	
Beef Ragu Pasta	23
Paoardella pasta, Angus short rib ragu, Gremolata, finished off with shaved Parmesan	

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Black Truffle Pasta (V) 21
Sautéed with black truffle butter, onions, garlic, mushrooms, cream, Parmesan, and parsley

Slow- Roasted Lamb Shoulder (GF) 29
Slow roasted lamb shoulder with quinoa salad, pine nuts, pomegranate and lemon labneh

SIDES

French Chèvre Goat Cheese 14
Served with honey and crackers

Simit 07
House made Turkish sesame bagels

Mixed Marinated Olives (GF) 12

DESSERT

Peach Panna Cotta 12
Panna cotta with vanilla bean, caramelised peaches, crumble, and mixed berries sorbet

Tiramisu 11.5
Classic tiramisu with vanilla mascarpone, espresso coffee and coco powder

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Drink Menu

WINES

White	Region	G	B
Asher Sauvignon Blanc 2023	Marlborough, NZ	11	45
DeLisio 'Argento' Pinot Grigio 2023 Tula	Adelaide Hills, SA	12	45
Varona Albarino 2020	Rias Baixios, Spain		60
Ceravolo Cortese 2022 (Pinot gris)	Adelaide Hills, SA		45
One Lovely Day Riesling 2023	Clare Valley, SA		50
Morambro Creek Chardonnay	Padthaway, SA	15	55
Rustenberg Chardonnay 2022	Stellenbosch, Sth Africa		85
Domaine L Chatelain Chablis 2022	Burgundy, France		110
Sorby Adams (Rosè)	Eden valley, SA	15	45

Red	Region		
Jip Jip Rocks Pinot Noir	Adelaide Hills, SA	12	50
Nazaaray Reserve Pinot Noir 2018	Mornington Peninsula, Vic		95
Two Faces Sangiovese 2022	Mclaren vale, SA	11	45
CarlinDePaolo Nebbiolo D.O.C.G. 2022	Piemonte, Italy		75
Chateau Bel Air de l'Orme Superior 2020	Bordeaux, France		65
Magarey Lane Cabernet Sauvignon 2020	Coonawarra, SA	15	55
Morambro Creek Shiraz	Padthaway, SA	15	55
Sorby Adams 'Le Verrier' Shiraz 2020	Barossa Valley, SA		90
Bryson Shiraz Cabernet	Padthaway, SA		95

Sparkling/Champagne

	Region		
NaoNis Prosecco D.O.C.	Friuli, Italy	12	55
Veuve Bonneval	France		90

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Drink Menu

COCKTAILS

Gimlet	20
House Gin, Fresh Lime, Syrup	
Cosmopolitan	22
Citrus Vodka, Cointreau, Lime	
Daiquiri	20
White Rum, Fresh Lime, Syrup	
Negroni	21
Bombay Sapphire Gin, Campari, Sweet Vermouth	
Aperol spritz	17
Aperol, Prosecco, Club Soda	
Old fashioned	21
Bourbon, Angostura Bitters, Syrup	
Martini	23
Choice of Gin/Vodka/Dry/Dirty	
Lychee martini	23
Vodka, Lychee Liquor, Dry Vermouth	
Whiskey sour	22
Whiskey, Fresh Lemon, Syrup, Egg White	
Margarita/chilli	18
Tequila, Cointreau, Fresh Lime	
Mimosa	13
Prosecco & Orange Juice	

Beer

Corona	10
Peroni	11
Asahi	11
Stone & Wood	11
Non Alcoholic Peroni	11