



# MONTY'S LEAP

Summer Menu



## DRINKS

### Whites & Rose

Sparkling NV	12 / 42
Sauvignon Blanc 2022	11 / 39
Sauvignon Blanc Sémillon 2021	11 / 39
Unwooded Chardonnay 2021	10 / 36
Wooded Chardonnay • The Mulberry block 2021	15 / 56
Rosé 2021	11 / 39
Sunset White 2020	10 / 36
Sunset Red 2021	10 / 36

### Reds

Pinot Noir 2021	16 / 63
Appleshed Red 2021	11 / 39
Shiraz • River Hawk 2020	14 / 49
Cabernet Shiraz • The Sailor 2018	14 / 49
Cabernet Sauvignon 2021	14 / 49
Merlot 2020 • Special Release (Bottle only)	50

### Liquor

Verdelho	12/42
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### Monty's Leap Vintage Wines (limited stock)

French oak wooded Aged Chardonnay 2012	84
Shiraz • River Hawk 2018	80

Any dietary requirements, please notify our waitstaff. Thank you!  
gf gluten free, gfo gluten free option, ve vegetarian, vg vegan, n contain nuts



## Beers on Tap

Hahn Super Dry, Lager, 3.5%	7 / 10 / 13
Black Brewing company ginger beer, 3.5%	8 / 11 / 14
Bao Bao Milk Stout 4.5%	8 / 11 / 14
Swan draught, lager 4.4%	7 / 10 / 13
Little creature, Pacific Ale, 4.4%	8 / 11 / 14

## Bottles

Heineken Zero 0.0% 330ml	6
Iron Jack, Australian lager, 3.3%, 375ml	8
Little Creatures Rogers, amber ale 3.8%, 330ml	9
Somersby Crisp Apple Cider 4.5%, 330ml	9

## Spirits (30ml)

Gin / vodka / Scotch / bourbon / Rum	14
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## Soft

Kombucha - blood orange / raspberry / ginger / passion fruit / pineapple	9
Coke / Coke Zero / Lemonade / dry ginger / tonic water / soda water	5
Lemonade, lime, bitters	7
San Pellegrino sparkling water, 750ml	10

## Coffee & tea

Espresso	4.5
Flat white / Cappucino / Double espresso / long black	5
Extra shot	0.5
Non-dairy milk options - almond / oat	0.5
English breakfast / earl grey / organic peppermint	5.5

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# chef's menu

110pp

Our chef's menu is looking quite festive for December. Today's menu is on your table

'An Insight Into the chef's menu'.

Welcome friends and guests, Chef Adrien here.

Along the years, I realised that my work was not only cooking meals and learning skills, but how to make people enjoy the times they share together.

“Sharing bread and salt” Is an ancient custom. The act of eating together signifies welcoming between two sides, expressing gratitude, friendships and trust. It is a matter of some pride to me that my work has been to supply the bread and salt that makes peace break out.

And I do more than that. Along with the team, we create and prepare dishes whose deliciousness makes pleasure go around the table. This is what the chef's menu is about.

The idea is simple, sit back, relax and enjoy some of my favourite dishes. You may also get lucky and get a dish off the menu.

Adrien Voisin





## To start

## WINE MATCHING

Monty's woodfired breads <i>vg, gf</i>	4pp
Lavosh crackers basket	5
Gluten-free seeds crackers basket	5
Dill + chives butter, caviar <i>gf</i>	3
Monty's shiraz vinocotto, Pemberton's olive oil <i>vg, gf</i>	5
House marinated olives <i>vg, gf</i>	12
Macadamia dip, bush tomato dukkha <i>vg, gf, n</i>	15
House cure wagyu bresaola, pickled chili <i>gf</i>	19
'Vineyard plate', cured meat, cheeses, dip, preserves, crackers <i>gfo</i>	54

## Entrées

Torbay white asparagus, champagne + caviar cream <i>gf</i>	<i>SPARKLING</i> 26
Prawn dumpling, tom kah broth, kaffir lime <i>df</i>	<i>SUNSET RED</i> 22
Scallops' ceviche, blood orange, buttermilk <i>gf</i>	<i>SAUVIGNON-BLANC</i> 26
Bbq octopus + chorizo skewers, fennel escabeche <i>gf, df</i>	<i>ROSE</i> 25

## Mains

Potato dumplings, Napolitan sauce, stracciatella, basil <i>v</i>	<i>SAUVIGNON-BLANC</i> 38
	<b>Add prosciutto</b> +9
Market fish, new potatoes, asparagus, beurre blanc, tarragon <i>gf</i>	<i>MB CHARDONNAY</i> 45
Green Range lamb, smoked yoghurt, black garlic, Courgette + basil <i>gf</i>	<i>CAB SAV</i> 46
Futari wagyu butcher's steak, sauce au poivre, pomme dauphines	<i>SHIRAZ</i> 52

## Sides

Peach + raspberry salad, goat's cheese, hazelnut <i>ve, n, gf</i>	24
Bathgate crispy potatoes, backyard herbs, sour cream <i>ve, gf</i>	17
Sambal fried brussels sprouts, cashew cream <i>vg, n, gf</i>	24
Charred broccolini + song cauliflower, saltbush, macadamia <i>vg, n, gf</i>	22

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## Desserts

Mango crème brûlée, passion fruit, coconut sorbet <i>ve, gf</i>	<i>VERDELHO</i>	20
Chocolate pudding, cherry jubilé, crème fraîche Ice cream <i>ve</i>	<i>PINOT NOIR</i>	18
Local strawberries, whipped white chocolate, basil ice cream <i>gf</i>	<i>SPARKLING</i>	16
Sundae, trio of sorbet, macadamia chantilly <i>vg, gf</i>	<i>SPARKLING</i>	14

## Cheeses served with preserve & lavosh crackers

1 cheese   2 cheeses   3 cheeses	16   28   39
Triple cream, Tarago river, VIC	<i>CABERNET SAUVIGNON</i>
Mature cheddar, Pyengana, TAZ	<i>MB CHARDONNAY</i>
Shadows of blue, Tarago river, VIC	<i>PINOT NOIR</i>

## Digestifs

House Verdelho	10/ 36
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## Coffee & tea

Espresso	4.5
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## KIDS MENU (13yo and under)

Macadamia dip, bread, raw veggies <b>vg, n, gfo</b>	14
Ricotta ravioli, peas, butter sauce <b>v</b>	16
Grilled market fish, greens + chips <b>gf</b>	18
Green range lamb lollypop, greens + chips <b>gf</b>	18
Chips, ketchup <b>gf</b>	10
Seasonal frozen dessert (ask your staff for our seasonal flavours)	8
Juice box - orange / apple / apple + blackcurrant	5

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JOIN  
THE MONTY'S LEAP  
WINE CLUB

