

SAMPLE MENU

Starters & Snacks

Monty's house baked bread vg, gfo	5
Lavosh crackers basket vg, gfo	6
Cultured butter, red wine salt gf	4
Monty's shiraz vincotto, Pemberton olive oil vg, gf	4
House marinated olives vg, gf	13
Macadamia dip, zucchini relish, crispy shallot vg, gf, n	15
Duck liver pate, beetroot relish, pink pepper gf	15
Dellendale cheese, 1 cheese 2 cheese 3 cheese ve, gfo	18 27 35
<i>with preserves, honey, fruit, crackers</i>	
<i>Cheeses available: Churchill rd. Raclette, Classic Camembert, Sommerset Cheddar</i>	

Entrées

Fresh cottage cheese, lavosh, peach, radish, hazelnut, honey vg, n, gfo	27
<i>Sauvignon Blanc</i>	
Market fish carpaccio, avocado, buttermilk, jalapeno, chilli oil, lime gf	27
<i>Sauvignon Blanc Semillon</i>	
Green Range lamb belly, eggplant, smoked yogurt, black garlic	29
<i>Apple Shed Red</i>	
Franklin River pork belly, nduja, grilled plum, corn salsa gf	29
<i>Sunset Red</i>	

Mains

Cheesy gnocchi, tomato, bacon, stracciatella, basil, Rosé sauce veo, vgo	46
<i>Rose</i>	
Dashi poach fish, beurre blanc, lemon squash, radicchio, salsa verde gf	52
<i>Chardonnay</i>	
Wagin duck breast, creamy parsnip, blueberry jus, sage gf	56
<i>Pinot Noir</i>	
Futari wagyu steak, sauce au poivre, grilled Bathgate greens gf	59
<i>River Hawk Shiraz</i>	

Sides

Salad, lettuce, egg, cucumber, onion, dill vinaigrette vg, gf	19
Bathgate potato, smoked garlic mayo vg, gf	19

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