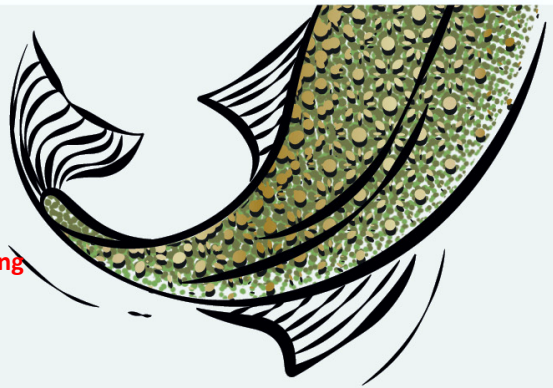


**SAMPLE  
MENU**

**Subject to change  
Please confirm menu  
2 days before your booking**



## **Chef's Sharing Menu - Winter \$95**

**Sit back and relax with our favourite dishes for the whole table to share**

### *Shared Starters & Entrées*

Monty's house bread, butter, olives **gfo**

Free range ham, orange marmalade, Bathgate shallots **gf**

Macadamia & cashew dip, zucchini relish, walnut dukkah **vg, gf, n**

Cottage cheese, beetroot, honey, walnut crumble **gfo, n**

WA scallop carpaccio, citrus, radish, pepper, buttermilk **gf**

Great Southern octopus, potato, chilli, chorizo, salsa verde **gf**

### *Shared Mains (Standard options\*)*

Lime crusted fish, coconut butter, sambal brassica, cashew **gfo, n**

Grilled lamb tenderloins, salt bush, turnip, yogurt, black garlic, jus **gf**

Ricotta & spinach ravioli, pumpkin, stracciatella, sage, pepitas

### *Shared Sides*

Kohlrabi, bacon, apple, walnut, cheese, radish, champagne **vgo, gf, n**

Bathgate potatoes, rosemary, smoked garlic & raclette dip **vgo, gf**

**\*Additional mains options on next page**

*Please let us know Dietary requirements 24 hours prior to you booking to avoid extra charges*

**Dessert menu available separately**

gf gluten free

ve vegetarian

vg vegan

o options available

n contain nuts



## SAMPLE MENU

Subject to change  
Please confirm menu  
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### Shared Mains Menu

*Swap any of the standard mains for the ones below*

*Requires 24 hours' notice for large groups or defaults to Standard options*

Ricotta & spinach ravioli, pumpkin, stracciatella, sage, pepitas **ve**

Wagin duck leg, vanilla celeriac purée, quince, kale, jus **gf**

Grilled lamb tenderloins, salt bush, turnip, yogurt, black garlic, jus **gf**

Wagin duck breast, vanilla celeriac purée, quince, kale, jus **gf**

Lime crusted fish, coconut beurre blanc, sambal brassica, cashew **gfo, n**

Futari wagyu steak (+6pp), sauce au poivre, winter veggies, truffle butter **gf**

Vegan gnocchi<sup>#</sup>, tomato, kale, pumpkin, pepitas, sage **gf, vg**

Monty's seafood paella\* (+6pp), prawns, clams, saffron, sofrito, veggies **gf**

Vegan paella\* , saffron wine, sofrito, season veggies, black truffle **gf**

gf gluten free

ve vegetarian

vg vegan

o options available

n contain nuts

Ask your server about wine pairings

Four or more mains will cost extra \$6pp per main

<sup>#</sup> Individual Vegan meals available for no extra charge

\* Paella options require 72 hours' notice

