

SAMPLE MENU SUBJECT TO CHANGE!

Starters & Snacks

Monty's house baked bread vg, gfo	6
Lavosh crackers basket vgo, gfo	6
Cultured butter, red wine salt gf	4
Monty's shiraz vincotto, WA olive oil vg, gf	3
House marinated olives vg, gf	13
Macadamia & cashew dip, zucchini relish, walnut dukkah vg, gf, n	16
Dellendale Creamery cheese platter, quince paste, honeycomb, preserves 1 cheese 2 cheese 3 cheese ve, gfo	21 29 37
<i>Selection: Churchill rd. Raclette Camembert Sommerset Cheddar Triple cream Brie</i>	

Entrées

Cottage cheese, beetroot, honey, walnut & thyme crumble ve, n, gfo <i>Sauvignon Blanc</i>	27
Shark Bay scallops pan fried, Albany sunchoke, black truffle, lemon gf <i>SSB</i>	29
Great Southern octopus, chilli, nduja, chorizo, potato, salsa verde gf <i>Appleshed Red</i>	29

Mains

Ricotta & spinach ravioli, pumpkin, stracciatella, sage, pepitas ve <i>Chardonnay</i>	46
Lime crusted fish, coconut beurre blanc, sambal brassicas, cashew gfo, n <i>Rosé</i>	52
Lamb tenders, saltbush, smoked yogurt, turnips, black garlic, kale, jus gf <i>Pinot Noir</i>	54
Futari wagyu steak, winter veggies, truffle butter, sauce au poivre gf <i>River Hawk Shiraz</i>	59

Sides

Kohlrabi, bacon, radish, apple, walnut, cheddar, champagne salad vgo, gf	19
Roasted Bathgate potatoes, smoked garlic & raclette cheese dip vgo, gfo	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

