

MORNING

Granola (GF,VE) \$16

Local Poached Fruits, Orange Blossom, Coconut Yoghurt

Autumn Porridge (V) \$16

Steel Cut Oats, Rhubarb, Pomegranate, Fig, Pistachio Crumble

Macro Bowl (V) \$16

Wild Grains, Shredded Kale, Legumes, Coriander, Tomato, Salted Ricotta, Jalapeno Vinaigrette (AVOCADO + \$6, CHICKEN / SALMON + \$7, EGG + \$2)

Avocado (V) \$17.5

Harissa Spiced Avocado, Goats Cheese, Tomato Tabouli on Mixed Grain (POACHED + \$2)

French Toast (V) \$18.5

Fried Honey Bread, Walnut Parfait, Kataifi

Folded Eggs (GF0,V) \$18.5

Chilli, Persian Fetta, Garden Herbs, Zhug, Sesame Baguette (BLUE SWIMMER CRAB + \$8)

MeneMen (V) \$19.5

Turkish baked Eggs, Tomato, Green Peppers, Chilli, Garden Herbs (SUCUK + \$7)

Eastern Style Eggs (V) \$20.5

63° Eggs, Fermented Garlic Yoghurt, Aleppo Pepper, Chimmie Churri, Sesame Bread

Fritters (V) \$22

Zucchini Fritter, Pickled Beetroot, Fried Ricotta, Poached Egg (HALLOUMI + \$6)

SIDES (GF)

BACON \$7 / SUCUK \$7 / CHICKEN \$7 / SMOKED SALMON \$7 / MUSHROOMS (VE) \$6 / HALLOUMI (V) \$6 / AVOCADO (VE) \$6 / TOMATOES (VE) \$6 / FETTA (V) \$4

Mushrooms (GF0,V) \$25

Fried Duck Egg, Wild Mushrooms, Truffle, Brioche, Shaved Grana Padano

Smoked Salmon on Rye (GF0) \$25

Smoked Salmon, Avocado, Poached Egg, Chives, Pickles, Cream Cheese On Rye

Eggs Your Way \$12

Poached, Fried, Scrambled On Choice of Bread

Toast w Condiments \$9

Sourdough, Mixed Grain, Turkish, Gluten Free

TOASTIES

Cheese (V,GF0) \$12

Comte, Swiss Gruyere, Aleppo Pepper

Ham Cheese (GF0) \$16

Comte, Swiss Gruyere, Dijon, Berkshire Ham Off the Bone

Sucuk & Swiss Gruyere (GF0) \$14

Comte, Swiss Gruyere, Sucuk

Kimchi & Cheese \$14

Aged Cheddar, Harissa, Kimchi

LUNCH

Calamari \$21

Roquette, Tomato, Spanish Onion, Lemon

Fettuccini \$27

Clarence River Prawn, Garlic, Parsley, Lemon

Market Harvest Vegetables (GF0,VE) \$18

Seasonal Vegetables, Ancient Grains, Baba Ganoush (CHICKEN / SALMON + \$7, LAMB + \$9)

Slow Roasted Spiced Lamb Shoulder (GF) \$27

Cos, Pickle Onions, Yoghurt

Eggplant & Fetta Dumplings (V) \$21

Tomato, Baby Fennel, Grana Padano

Angus Beef Burger \$17

Milk Bun, Tomato, Onion, Lettuce, Pickles, Burger Sauce (FRIES + \$6) (EXTRA BEEF + \$6)

Fried Chicken Sandwich \$17

Yoghurt Fried Chicken, Pickles, Cosberg (FRIES + \$6)

KIDS

Hotcakes with Jam & Ice cream (V) \$9

Calamari & Chips \$12

Beef Slider & Chips \$12

Toast \$4

Sourdough, Mixed Grain, Turkish, Gluten Free
EGGS YOUR WAY / AVOCADO / TOMATO / BACON + \$3

DRINKS

Coffee

Black \$4/4.5

Milk \$4.5/5

Soy \$.50

Almond \$.70

Lactose Free \$.50

Oat \$.70

Coconut \$.70

Other

Chai \$4.5

Wet Chai \$5

Dirty Chai \$5

Mocha \$5

Hot Chocolate \$4.5

Matcha Latte \$5

Turmeric Latte \$5

Tea \$4.5

English Breakfast

Earl Grey

Chamomile Blossoms

Lemongrass & Ginger

Peppermint

Darjeeling Green

Spring Green

Chai Tea

Cold

Cold Brew \$6

Affogato \$6

Iced Latte \$7.5

Iced Coffee \$7.5

Iced Chocolate \$7.5

Iced Mocha \$7.5

More

Sparkling Water Unlimited / Table \$5

Mount Franklin Water \$3.5

Coca Cola / Coke Zero / Sprite / Lift / Fanta \$4

Kombucha \$6.5

Lemon Lime Bitters \$6

SMOOTHIES \$10.5

Warrior

peanut butter, dates, banana, honey & almond milk

Strawberries & Cream

Strawberries, yoghurt, cream cheese, vanilla and agave nectar

Green (VE)

Kale, pineapple, coconut water, fresh mint & hemp seeds

Mango (VE)

Mango, coconut yoghurt, banana, fresh mint and toasted coconut.

SHAKES

Classics \$7.5

Chocolate, Vanilla, Strawberry or Caramel

Cookies & Cream \$8.5

Oreos, ice cream & chocolate fudge

Red Velvet \$8.5

red velvet cake mix, cream cheese, ice cream, vanilla syrup & oreos

BY HRVST ST

COLD PRESSED JUICES \$8.5

Orange

Blood Bank

Beetroot, Apple

Little Green

Kale, Spinach, Celery, Lemon, Cucumber, Ginger & Spirulina

Endless Summer

Pineapple, Lemon

monti

WINES

SPARKLING

G. Rizzardi Prosecco \$12/50 (VENETO, ITA)

Cool climate fruit, citrus and pear with a persistent mousse and a light creamy feel to the palate

Stewart & Prentice “Cuvee Celebration” Blanc De Blanc \$11/45

(GIPPSLAND, VIC)

Palate is light and vibrant, with flavours of pear, lemon sherbet and underlying hints of strawberries. It finishes dry, with crisp acidity, and has a light lingering aftertaste of flavour and, faintly, yeast less characters.

Billecart Brut Reserve NV \$22/100 (MAREUIL-SUR-AY, FR)

A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime.

Billecart Brut Rose NV \$185 (MAREUIL-SUR-AY, FR)

An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish.

WHITES

Babich Black Label Sauv Blanc 2020 \$11/50 (MARLBOROUGH, NZ)

A dense and textural palate with lime and mandarin, kiwi fruit and green apple. Fruit concentration provides focus and length. Spicy on finish.

Maude Pinot Gris \$12/55 (CENTRAL OTAGO, NZ)

Good depth and lift of flowery fruit fragrances and intense flavours with nicely retained vibrant varietal fruit with citrus-like acidity.

Thick as Thieves \$64 Left Field Blend (KING VALLEY, VIC)

Great attack and energy as the wine fills the palate. Light bodied with incredible finesse. Flavours echo the aromas of lemon pith and rose water with a touch of malt on the finish.

Cantina Tollo “Nativo” Pinot Grigio \$10/45 (ITA)

Light straw yellow in colour. Fragrance is fresh and fruity, with clear notes of exotic fruits, elegant floral perfume towards the end. Taste is full bodied, well-structured with good persistence and balance.

Singlefile “Run Free” Chardonnay \$14/60 (GREAT SOUTHERN, W.A)

The wine shows a lifted bouquet of stonefruit and citrus with an underlay of toasty spice. The palate displays nice citrus flavours supported by barrel ferment characters which add complexity and add to the long flavoursome finish

Thick as Thieves Chardonnay \$15/68 (YARRA VALLEY, VIC)

Fleshy mid palate texture and mouthfeel. Flavours include intense nectarine, vanilla and a touch of fig. Balanced citrus acid line and a refined and lingering finish

Ros Ritchie Aromatyk \$65 (MANSFIELD, VIC)

Made from an assemblage of the three aromatic varieties, Pinot Gris, Riesling and Gewurztraminer, this wine tips its hat to Alsace. The lifted aromas of this complex blend are of pear, mandarin and ripe grapefruit, rose and spice, with a touch of lychee and lemon balm. Dry, the palate is rich with the ripeness of the fruit and florals, carried with good acidity underlying the generous mouthfeel.

Growers Gate Moscato \$42 (SOUTH AUSTRALIA)

A combination of lifted floral and orange blossom aromas, with a lively palate of rose water, fruit sweetness, good acidity and a touch of spritz.

REDS

Thick as Thieves Pinot Noir \$16/72 (YARRA VALLEY, VIC)

Juicy and ‘plump’ mid palate with dense and velvety tannins. Red berry flavours, a sprinkling of herbal notes and a lively acidity. Great overall balance with a long and lingering finish.

Banks Road “Yarram Creek” Pinot Noir \$15/60 (GEELONG, VIC)

Bellarine-sourced fruit and made at Banks Road Vineyard. Notes of cherry, plum and spice, moderately firm tannins.

Maxwell “Silver Hammer” Shiraz \$14/55

(MCLAREN VALE, SA)
The palate has an abundance of generous flavours, a rich mouthfeel with plum, vanilla and complex savoury spices. The mouth filling flavours are well balanced, full bodied with a soft finish.

Penley “Tolmer” Cab Sauvignon \$14/52 (COONAWARRA, SA)

The Tolmer is a modern expression of Coonawarra cabernet showcasing intense blackcurrants and savoury notes of French oak. It’s medium-bodied without being heavy and has a generous core of juicy fruits with well-integrated chalky tannins.

Indigo Vineyard Sangiovese \$57 (BEECHWORTH, VIC)

Deep dark red colour with black tinged edges and a red hue. Lifted spicy dark cherry and red currant aromas sit above some earthy cedar and hints of dried herbs. Savoury and elegant the light to medium bodied palate dishes up delicious dark cherry and red currant flavours followed by dusty vanillin cedar, dried herbs and spice.

Cantina Tollo “Nativo” Sangiovese \$45 (ITA)

Ripe red fruits; wild cherry, elegant spice finish. Medium bodied, good structure and balance with velvety and persistent finish.

Domaine A “Stoney Vineyard” Pinot Noir \$65 (COAL RIVER VALLEY, TAS)

Surprisingly dark to look at (heavy purples, deep pinks—auberginesque), this is a slightly more savoury, intense take on a Tasmanian Pinot Noir. Sour cherry, vanilla and smoked charcuterie lead the nose, with the cherry carrying through to the palate, where things tarten and spice up a little: pepperberry, hawthorn, redcurrant and cranberry all present before some lifted savoury notes.

ROSE

Hahndorf Hill Rose \$12/55 (ADELAIDE HILLS, S.A.)

This classic, dry Rosé has a succulent nose of red cherries, rich baked apple and gentle spice. Intense and lively on the palate with a rush of crushed red berries, red apple and a long juicy finish. Perfect with all South East Asian cuisine.

Dom. Saint Marie Rose \$15/69 (PROVENCE, FR)

On the nose emerges some delicate touches of white flowers and small red berries. The palate is clean, soft, pleasant and well balanced, with a fresh dry finish

DESSERT

Woodstock Botrytis Semillon \$50

Bright gold with tints of green. Attractive aromas of ripe pear, luscious apricot jam and orange marmalade. Summer flavours of ripe, semi-dried apricots, peaches and cream come to mind when tasting this wine. Although intensely sweet with a rich, luscious palate, the finish has a clean, lingering and balanced acidity.

ALCOHOLIC

Beer

Corona \$10

Peroni \$11

Asahi \$11

Crown Lager \$12

Cider

James Squire Orchard
Crush Apple \$12.5

Spirits

Woodford Reserve
Kentucky Bourbon \$12

Chivas Regal
Twelve Year \$10

Grey Goose Vodka \$10

Hendrick’s Gin \$10

Espolon Tequila
Reposado \$10

COCKTAILS

Bloody Monti VIRGIN \$17 / ALCOHOLIC \$21

House Blended Spiced
tomato juice, Kettle
One, Lemon and Fresh
Pickles Garnish

Margarita \$18

Tequila, Triple Sec,
Lime Juice

The Short Stack \$22

Rye whiskey / ideally
or woodford or / wild
turkey, pear liquor,
black walnut bitters,
fresh basil garnish

Espresso Martini \$19

Espresso, Vodka, Kahlúa

Apple Jack \$18

Cloudy Apple Juice,
Jack Daniels, Ginger
Syrup, Lemon Garnish

Negroni \$18

Gin, Vermouth,
Campari, Orange

Aperol Spritz \$15

Prosecco and
aperol with a fresh
orange garnish

monti