

### Granola (GF,VE) \$16

Local Poached Fruits, Orange Blossom & Coconut Yoghurt

### Smoothie Bowl (GF,VE) \$16

Pitaya & Mango Smoothie, Seasonal Fruits, Hemp Seed Granola & Cashew Butter

### Hotcakes (V) \$17.5

Ricotta Hotcakes, Peach Compote, Desiccated Raspberry & Pecan Parfait

### Toast w Condiments \$9

Sourdough, Mixed Grain, Turkish or Gluten Free

### Eggs Your Way \$12

Poached, Fried or Scrambled on Choice of Bread

### Avocado (V,GF0) \$18.5

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

### Fritters (V) \$22

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

### Folded Eggs (GF0,V) \$19

Chilli, Persian Fetta, Garden Herbs, Zhug & Sesame Baguette (BLUE SWIMMER CRAB + \$7)

### MeneMen (V) \$20.5

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

### Macro Bowl (GF,VE0) \$18

Wild Grains, Shredded Kale, Legumes, Coriander, Tomato, Salted Ricotta & Jalapeno Vinaigrette (AVOCADO + \$6, FALAFEL + \$4, EGG + \$2)

### Fattoush (GF0) \$23.5

Poached Chicken, Walnut & Cucumber Tabouli, Harissa Yoghurt & Pita Crisps (FALAFEL + \$4)

### Ocean Trout (GF0) \$27

Smoked Ocean Trout, Dill Crème Fraiche, Artichoke Hearts, Asparagus, Radish, Cucumber & Sourdough Crouton

### Swordfish \$28

Hazelnut and Bulgur Pilaf, Lemon, Fennel, Parsley & Roast Pepper Coulis

### Slow Roasted Spiced Lamb Shoulder (GF0) \$27

Green Pea Hummus, Cucumber, Toasted Caraway & Fresh Chilli

### Potato Dumplings (V) \$22

Smoked Eggplant, Tomato, Shaved Fennel & Grana Perdano

### Fettuccini \$27

Clarence River Prawn, Garlic, Harissa, Parsley & Lemon

### Chicken Schnitz \$17

Swiss Cheese, Spiced Pickles, Rocket & Mayo on Soft Baguette (FRIES + \$6)

### Angus Beef Burger \$17

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

## TOASTIES

### Cheese (V,GF0) \$14

Comte, Swiss Gruyere & Aleppo Pepper (TOMATO + \$2)

### Mushroom & Gouda (V,GF0) \$15

Smoked Gouda, Mushrooms, Truffle & Parsley

### Kimchi & Cheese \$15

Aged Cheddar, Harissa & Kimchi

### Sucuk & Swiss Gruyere (GF0) \$15

Comte, Swiss Gruyere & Sucuk

### Ham & Cheese (GF0) \$17

Comte, Swiss Gruyere, Dijon & Berkshire Ham off the Bone (TOMATO + \$2)

## KIDS

### Toast \$4

Sourdough, Mixed Grain, Turkish or Gluten Free (EGG + \$2) (ALL SIDES + \$3 EACH)

### Chicken Tenders & Chips \$12

### Calamari & Chips \$12

### Beef Slider & Chips \$12

## SIDES

POACHED EGG (GF) \$2 / FALAFEL (VE,GF) \$4 / PERSIAN FETTA (V,GF) \$4 / KALE (VE,GF) \$4 / MUSHROOMS (V,GF) \$6 / HALLOUMI (V,GF) \$6 / AVOCADO (VE,GF) \$6 / TOMATOES (VE,GF) \$6 / BACON (GF) \$7 / SUCUK (GF) \$7 / CHICKEN (GF) \$7 / SMOKED OCEAN TROUT (GF) \$7

## DRINKS

### Coffee

Black \$4/4.5

Milk \$4.5/5

Soy \$.70

Almond \$1

Lactose Free \$.50

Oat \$1

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

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 \$6.5

### SMOOTHIES \$11

#### Warrior

Peanut Butter, Dates, Banana, Honey & Almond Milk

#### Blueberry (VE)

Blueberries, Chia Seeds, Coconut Yoghurt, Almond Milk & Raw Cacao

#### Green (VE)

Kale, Pineapple, Coconut Water, Fresh Mint & Hemp Seeds

#### Mango (VE)

Mango, Coconut Yoghurt, Banana, Fresh Mint & 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

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### COLD PRESSED JUICES \$9

#### Orange

#### Ruby Tuesday

Watermelon & Pear

#### Gold Digger

Carrot & Ginger

#### Little Green

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

#### Endless Summer

Pineapple & Lemon

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## 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

#### Mimosa \$13

Prosecco &  
Orange Juice

#### Negroni \$18

Gin, Vermouth,  
Campari & Orange

#### Aperol Spritz \$15

Prosecco & Aperol  
with a Fresh  
Orange Garnish

#### Margarita \$18

Tequila, Triple Sec  
& Lime Juice

#### Mojito \$18

White Rum, Lime  
Juice, Sugar, Mint  
Leaves & Soda Water

#### Espresso Martini \$19

Espresso, Vodka  
& Kahlúa

#### Bloody Monti

VIRGIN \$17 / ALCOHOLIC \$21

House Blended  
Spiced Tomato Juice,  
Kettle One, Lemon &  
Fresh Pickle Garnish

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