



Breakfast

8am – 3pm

Montano's Toast (GF) \$7 or \$9.5

Two slices of your choice from our house baked sourdough, multi grain or fruit loaf

Toppings: Vegemite, Raspberry or Strawberry Jam, Marmalade, Nutella or Chunky Peanut Butter.

Montano's Big Breaky \$21

Breakfast sausage, oven roasted tomatoes, bacon, balsamic roasted mushrooms, hash brown & two eggs cooked to your liking (poached, fried or folded) all served on our house baked sourdough toast

+ gluten free bread \$3

Montano's Vegie Breaky (V) \$21

Balsamic roasted mushroom, oven roasted tomatoes, spinach, smashed avocado, two vegie fritters, grilled halloumi, poached eggs served on our house baked multi grain toast

+ gluten free bread \$3

Montano's Omelette (V) \$17

Sautéed spinach, roasted balsamic mushroom & goats' cheese omelette served on house baked sourdough toast

Ham & Beans \$18

Smokey chipotle baked beans, slow cooked ham hock served on our house baked sourdough toast topped with a fried egg & salsa verde

Smashed Avocado (V) \$16

House baked multi grain toast covered in smashed avocado, mint, crumbled feta, hazelnut dukkha topped with two poached eggs

Add two rashers of bacon + \$4

Or house cured Atlantic salmon + \$6

Slow Cooked Pork Benedict (GF) \$18

Slow cooked pork hock on top of a cheesy parmesan & thyme potato stack, poached eggs, apple cider hollandaise served with roasted tomatoes

Montano's Benedict (V) \$13

2 poached eggs, spinach, apple cider hollandaise on our house baked sourdough toast

Add two rashers of bacon + \$4

Or house cured Atlantic salmon + \$6

Montano's Apple Hotcake or Belgian Waffles (V) \$17

Your choice of a buttermilk apple hotcake or 2 Belgian waffles. Topped with poached apple & rhubarb, custard, whipped pistachio mascarpone, sprinkled with hob nob biscuit & pistachio meringue

Can also add ice cream + \$2

or maple bacon + \$4

or both + \$6

Montano's Eggs on Toast \$10

For those just looking for a small meal we have our house baked sourdough toast with your choice of two eggs: (poached, fried or folded)

Feeling adventurous? Add some cheeky sides ...

Two rashers of bacon + \$4

Maple bacon + \$4

Breaky sausage + \$3.5

Balsamic roasted mushrooms + \$4

Oven Roasted tomato + \$4

Avocado + \$4

Halloumi + \$4

Spinach + \$3.5

House cured Atlantic salmon + \$6

Hash brown + \$3

Vegetable fritters + \$3

Hollandaise + \$3

Goats' cheese + \$4

Montano's Breaky Salad (V, GF) \$17

Spiced roasted pumpkin, spinach, kale, grilled zucchini, asparagus, hazelnut dukkha spiced labneh, beetroot hummus

Feeling adventurous? Add:

Poached Egg + \$3

Two rashers of bacon + \$4

Balsamic roasted mushrooms + \$4

Oven roasted tomato + \$4

Avocado + \$4

Halloumi + \$4

House cured Atlantic salmon + \$6

Vegetable fritters + \$3

Goats cheese + \$4

A 15% surcharge applies on all Public Holidays. No split bills on large tables please.

(V) Vegetarian (GF) Gluten Free. Menu items may contain, or come into contact with wheat, eggs, peanuts, treenuts & milk as these ingredients are used in our patisserie preparation. No alteration or changes to the menu. Special consideration for allergies.

Mezze / Spuntino / Appetizers

\$14 each or 3 for \$35

Saganaki (GF)

Grilled Kefalograviera cheese served with a lemon wedge

Crispy Parmesan Zucchini Chips (V)

Thin slices of zucchini coated in a tempura batter served with grated parmesan & capsicum aioli

Mushroom Yemista (V, GF)

Oven baked mushrooms stuffed with garlic, sundried tomato, spinach, feta & ricotta

Fig, Prosciutto & Gorgonzola Arancini

Risotto balls filled with fig jam, gorgonzola & prosciutto. Served with roquette leaves & drizzled with balsamic reduction

Lemon Pepper Calamari

Lightly seasoned with lemon pepper, served with a citrus aioli

Keftethes

Cypriot meatballs made with pork & beef, served with tahini yoghurt & lemon

Share Boards for Two

Montano's Meat Board \$35

Prosciutto, mild sopressa, hot calabrese, grandmother ham, chicken skewers, lamb skewers, keftethes & chorizo, served with dip, marinated vegetables, house made focaccia & pita bread

Montano's Seafood Board \$40

Grilled Atlantic salmon, pickled octopus, lemon pepper calamari, grilled king prawns & pickled white anchovies, served with dip, marinated vegetables, house made focaccia & pita bread

Montano's Cheese Board \$30

Vintage cheddar, gorgonzola, grilled halloumi, grilled saganaki, honey whipped ricotta & chilli pecorino, served with dip, marinated vegetables, house made focaccia & pita bread

Mixed Trio of Dips (V) \$18

Served with marinated olives, pickled vegetables served with freshly baked focaccia & pita

Lunch

11.30am – 3pm

Mains

Veal Scaloppini ai Funghi \$26

Baby veal pan fried with mushrooms, onion, garlic, cream, marsala & jus, served with sautéed spinach, asparagus & creamy mash potato

Pork Belly \$23

Oven roasted pork belly, potato stack, baby beetroots, baby heirloom carrots, pickled red cabbage & grilled apple

Montano's Stuffed Chicken \$23

Prosciutto wrapped chicken breast stuffed with feta, sundried tomatoes & basil, served with salsa verde & steamed green vegetables

Montano's Salmon & Beans \$24

Grilled salmon fillet served on a bed of cannellini beans, butter beans, cherry tomatoes, kale, leek, pine nuts & capers & topped with a crumbed poached egg

Hot Chippy (V) \$7.5

Add oregano & crumbled feta (V) \$9

Sweet Potato Wedges (V) \$12

Served with sour cream & sweet chilli

Sides

Can also add a cheeky side to any main meal, pasta or from the grill if you're really hungry:

- Rosemary & Garlic chat potatoes \$7
- Pesto Beans with Flaked Almonds \$7
- Chips \$5
- House Salad (radicchio, butter lettuce, radish, fennel, shaved parmesan, baby herbs) \$5

Pane di Casa for Two (V) \$12

Selection of house made bread served with balsamic & EVO, dukkha coated feta, chilli salt

Pasta

Beef Lasagne \$18

Made freshly in house, served with house salad

Slow Braised Lamb Gnocchi \$23

Homemade parmesan gnocchi, 8 hour braised herb lamb & jus, whipped goats cheese, salsa verde & radish

Garlic Prawn & Chorizo Spaghetti \$23

Prawn cutlets, chorizo sausage, garlic, chilli, cherry tomatoes, napoli sauce, olive oil & feta

Pumpkin & Asparagus Risotto \$22

Creamy pumpkin risotto with asparagus spears spinach & peas

From the Grill

Chicken or Lamb Souvlaki \$22

4 lamb or chicken skewers marinated in Greek spices & char grilled, served with house salad, pita & tzatziki

King Prawns \$24

2 skewers of king prawns dressed, with lemon olive oil & Greek herbs served with pilaf rice, house salad & citrus aioli

Montano's Rib Eye Steak \$28

250gms Rib Eye Steak, marinated in light italian herbs cooked to medium-rare, served with sweet potato wedges, a radicchio, butter lettuce, fennel, radish & shaved parmesan salad dressed in house dressing

MONTANO'S
P A T I S S E R I E C A F E



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