



Breakfast & Lunch 7am-3pm

Mince (GF) Choose your toast, |multigrain or ciabatta fried eggs \$19

Eggs on multigrain toast(GF) Free range eggs. Your choice of poached, scrambled or fried \$13.50

Omelette (GF) Choose 2 fillings tomato, cheese, mushroom, bacon, with toast and salad \$19

French toast (GF) Cinnamon egg toast with grilled bacon & banana, apple infused maple syrup \$19.5

Montrose breakfast (GF) Half serve \$17 | Full \$22.5

Hash browns, bacon, vine ripened tomato, mushrooms, free range eggs, smoked sausage, 5 grain toast

Bagel Toasted with mascarpone & jam \$6.50 OR with smoked salmon, capers & mascarpone \$9.50

Benny Poached free range eggs on a toasted croissant, with spinach and hollandaise

Mushroom \$21

Bacon \$21

Salmon \$22

SIDES house smoked salmon 6 |spinach 5 |avocado 5 |eggs poached (2) 5 | Scrambled 7 |

bacon 5 | mushrooms 5 | hash browns (2) 5 |tomato 5 | toast (2) 4 |toast butter jam 4.5 |

baked beans 4.5 | sausages (2) 5

Mains Dinner from 5pm

Scotch Fillet (GF) 250gm \$36 4+ points on the marbling score **Recommended Wine: Ass Kisser Shiraz**

Grilled as requested, country herb roasted vegetables, Mushroom sauce OR Diane sauce

Fish | Waiter will advise of catch (GF) 140gm \$29.50 **190gm** \$37

Crumbed, battered, pan-fried, grilled, steamed or egg battered your choice of starch **Belly**

of Pork (GF) \$36 **Slow cooked in Asian spices Top seller**

with black & white noodles, ginger bok choy, capsicum, port wine jus and crispy crackling **Chicken**

Breast (GF) \$36 **Recommended Wine: Smugglers Cove Chardonnay or Sauvignon**

Pepper cream cheese, wrapped in bacon, kumara gratin, roasted garlic and a rosemary sauce

Salmon Fillet (GF) \$37 Top seller **Recommended Wine: Music Bay Sauvignon**

House smoked, with hickory on a sweet potato gratin, vine ripened tomatoes and balsamic glaze

Duck Roasted (GF) \$36 Highly recommended

Chinese and orange spiced duck legs on crispy potato and sun-dried tomato cake topped,

pear and fig chutney **Recommended Wine: Moonlight Pinot Noir**

Sides Any time

House apple slaw 4.5 | Kumara fries with home-made aioli (GF) | 7.5 Curly Fries 8.5

Garden salad (GF) 4.5 | Sweet potato gratin 4.5 | Crumbed cauliflower (GF) 4.5 | 8 to share

Seasonal vegetables (GF) 4.5 | 8 to share | Standard fries (GF) 6

Large Montrose Fries, special fry sauce (GF) 7

Side Caesar Salad (GF) \$9



Street Food Tasty and Affordable available any time we are open

- Breads & Dips (V)** Selection with basil pesto, lemon hummus, olive oil balsamic glaze \$4.5 pp
- Brioche Mozzarella melt (V)**, sundried tomatoes, red onions, vine ripened tomatoes, basil pesto, olive oil and sprinkle of Thai basil. \$14
- Tuscan Fillet of Pork (GF)(6)** Butterflied pan seared, Mediterranean rice salad, roasted peach/apple chutney \$16.5
- Turkish Cigars (V)(4)** crispy filo parcels filled w Ricotta, spinach, roasted walnuts, feta cheese \$16.5
- Southern spiced Chicken Tenders (3)** with an apple slaw w/dipping sauces mango lime & BBQ \$16.5
- Moroccan Lamb Cutlets (3)** cumin and sweet onion couscous, chutney smoked chipotle tomato and mint \$18.5
- Swedish Beef Meatballs (4)** NZ beef Swedish style, tasty balls in a rich creamy Swedish sauce nestled on a potato mash \$16.5
- Chicken Ballottines (GF)(4)** drum boned filled with apple sage, creamy potato mash, rosemary jus \$18.5
- Beetroot Arancini (V)(GF)(3)** crumbed balls of delicious risotto, salad of rocket, parmesan, pickled ginger, finished w green pea puree \$16.5
- Smoked Salmon Hash (4)(GF)** Layered hash browns, avocado and house smoked salmon, bed of rocket, hollandaise drizzle \$18
- Vietnamese Spring rolls(GF)(4)** Avocado OR Chicken carrot, glass noodles, coriander and mint with dipping sauces \$19.5
- Beef Skewers (GF)(3)** Tender beef, onion, capsicum, ginger glaze, peanut sauce, Coconut steamed rice \$18.5
- Trio of Salmon (GF) Great dish to share \$20.5** **Single \$16.5**
Hot smoked salmon, gravlax, salmon mousse, kumara wafers, strawberry, tomatoes, wild moss mushrooms, mascarpone, chilli infused sweet soy, micro herbs
- Prawn Cutlets (6)** shelled prawns tails marinated in lemon grass pink Himalayan rock salt, basil and lemon orzo, lemon mayo \$20.5
- Paella (GF)** Chicken, chorizo and prawns, onions, capsicum, tomato and rice \$22
- * This dish takes 20 mins plus as it is cooked as you order it.**

Salads/Pasta/Soup

- Lamb Salad (GF) \$24**
Barbeque spiced lamb fillets, with olives, feta, sun dried tomato, cucumber, vine ripened tomatoes, salad greens, lime dressing, **contains nuts**
- Caesar Salad (GF) \$24** **with chicken \$28**
Cos lettuce, croutons, anchovies, crispy bacon, parmesan, Caesar dressing poached egg
- Chicken Salad \$24** Crispy chicken breast. Peanut coconut dressing, salad greens, mango, avocado, tomato and crispy noodles
- Soup of the Day (GF)** Your waiter will advise. Served with toasted bread \$15
- Seafood Chowder (GF)** All-time favourite, served with toasted bread \$17
- Fettuccine** Mushrooms, bacon and chicken, bound in a creamy sauce \$28.50
- Jambalaya Rigatoni** Chicken, Spanish sausage, prawns, pasta, light cajun cream sauce \$28.50
- Gourmet Burger** crispy chicken, bacon, lettuce, tomato, onion chutney, brie, avocado, aioli served on a soft white bun served with fries \$26