

# Chef :- Sean Martini



## BREAKFAST LUNCH & DINNER



### SHARE PLATES/LIGHT MEALS

#### CRUMBED ZUCCHINI FINGERS (V)

w/ chipotle sauce. 13.9

#### BRUSCHETTA (V)

A blend of roma tomatoes, basil, onion & garlic, gratinated w/ parmesan cheese on toasted ciabatta. 15.9

#### TRIO OF DIPS (V)

Lightly toasted housemade bread accompanied w/ our chef's selection of dips. 18.5

#### SOUP OF THE DAY

Served w/ lightly toasted bread.

Please ask our friendly staff for today's special. 14.9

### SALAD

#### CHICKEN CAESAR SALAD (N)

Cos lettuce, garlic croutons & crispy bacon w/ anchovies, pesto chicken, poached egg & parmesan in traditional caesar dressing. 25.9

#### GREEK SALAD W/ MARINATED LAMB

Fresh cucumber, tomato, red onion & kalamata olives w/ lettuce & fetta in oregano dressing, topped w/ pitta crisps & tender lamb. 25.9

### PASTA & RISOTTO

Add a slice of housemade cheesy garlic bread +3

Gluten Free Pasta Available +3

#### LINGUINE SALTATI

Sauteed onion, bacon & salami w/ traditional Italian meat sauce & green peas, topped w/ grana padano. 26.9

#### GNOCCHI MONTE CARLO

Virginian ham, sauteed chicken, broccoli & fresh tomato in a chardonnay-cream sauce w/ housemade gnocchi. 28.9

#### ROAST CAPSICUM & MUSHROOM RISOTTO(V)(GF)

Pepperonata, fire roasted capsicum & mushrooms, tossed in garlic & wine w/ arborio rice. Topped w/ marinated fetta. 29

#### LINGUINE MARINARA

Fresh fish & calamari w/ pippies, prawns & mussels, tossed w/ garlic, fresh tomato, onion & basil. Crowned w/ tempura crab claw. 36.9

#### HONEY PUMPKIN & CHICKEN RISOTTO(GF)(N)

Arborio rice tossed w/ honey roasted pumpkin tender chicken, cashews & herbs. 27.9

#### LAMB RAGU PARPADELLE

Slow braised lamb ragu w/ cherry tomatoes & basil, tossed through thick ribbon pasta, finished w/ pangrattato, parmesan & olive crumble. 30

#### PAELLA INSPIRED PAN (GF)

Fresh mussels, clams, calamari & fish fillets, served as a rich paella inspired rice dish w/ citrus yogurt & bottarga. 31.9

ADD SALMON FILLET +8

### MAINS

#### FISH OF THE DAY

Please ask our friendly staff for today's special.

#### CALAMARI FRITTI

Strips of fresh squid, dusted in semolina & flash fried.

Served on thick chips w/ goddess sauce & roquette salad 34.9

#### LAMB TAGINE "Chef's recommendation"

Moroccan spiced lamb & chickpeas, served in clay tagine w/ fragrant burghul pilaf, chat potatoes & glazed carrot, topped w/ mint yogurt. 41.9

#### U.S.A PORK RIBS

Full rack of slow cooked ribs, in smokey bbq sauce.

Served w/ seasoned steakhouse chips & salad. 48.9

#### GARLIC-CHILLI PRAWNS (GF)

Chilli & fresh garlic w/ Australian prawns in white wine, cream & herbs w/ fragrant jasmine rice & pak choi. 38.9

#### GIPPSLAND PORTERHOUSE STEAK

Tender grass fed beef, boasting natural marbling, cooked to your liking w/ truffle mushroom sauce, confit garlic, thick cut chips, & greek salad. 44.9

#### CHICKEN CACCIATORE (GF)

Tender chicken medallions with garlic, bell peppers, onions & carrots in san marzano tomatoes w/ mushrooms & olives on potato gratin w/ provalone. 39.9

### SIDES

CHEESY GARLIC BREAD 9.5

POTATO WEDGES 13.5

THICK CUT CHIPS 10

w/ sweet chilli & sour cream

SEASONAL VEGETABLES 15

GARDEN SALAD 13.9

### GOURMET PIZZAS

Gluten Free Pizza Available +5

#### CLASSIC STEAKHOUSE

Montania's famous "classic steak sauce" w/ slices of charred steak, onion, capsicum & bacon. Topped w/ jalapeños & spiced yoghurt. 22.9

#### LAMB & FETTA

Char-grilled lamb, fetta cheese, red onion & olives, topped w/ wild roquette & tzatziki. 22.9

#### OL'SKOOL FISHERMAN

Fresh prawns, calamari & portarlington mussels, together w/ smoked mussels, salmon, onion & capers on garlic-napoli base. Garnished w/ tartare. 25.9

#### MILANO

Chorizo, hot salami, capsicum & onion w/ chilli, olives & mozzarella on napoli base. 20.9

#### CAPONATA (V)(VGO)(N)

San marzano tomatoes & fresh garlic w/ chargrilled capsicum, onion & eggplant, together w/ green olives, capers & pine nuts. Topped w/ romesco aioli & truffle oil. 20.9



casual a la carte dining at it's best



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**BREAKFAST  
LUNCH  
&  
DINNER**



## ALL DAY BREAKFAST

Gluten Free Toast Available +3

### BACON & EGGS

Your choice of fried, poached or scrambled eggs on toast w/ grilled tomato & country style bacon. 17.5 ADD POTATO ROSTI +5

### EGGS BENNY

Poached eggs on english muffins w/ virginian ham, topped w/ hollandaise sauce & bacon crumb. 18.9

### EGGS FLORENTINE (V)

Poached eggs on english muffins w/ sauteed spinach, topped w/ hollandaise sauce & togarashi. 17.9

### FRENCH TOAST

Thick slices of toast dipped in egg & pan fried, topped w/ cinnamon sugar, chantilly cream & meringues. Served w/ canadian maple syrup. 19.9 ADD BACON +5

### SURF & TURF

Poached eggs stacked on smoked salmon, country style bacon, sauteed spinach & mushrooms, on multigrain sourdough toast w/ creme fraiche & za'atar. 20.9

### MEDITERRANEAN OMELETTE (V)(N)

Traditional caponata of grilled capsicum, onion, eggplant & pine nuts w/ olives, capers, cheese & romesco sauce. Served w/ garlic toast 21.9 ADD CHORIZO +5

### AVO DE LIGHT *"Best Seller"*

Poached eggs on toasted ciabatta w/ avo-fetta smash, topped w/ smoked salmon, pesto & hollandaise. 22.9

### BREAKFAST FOCACCIA

Toasted focaccia w/ fried eggs, tomato relish, bacon & tasty cheese. 16.9 ADD AVO-FETTA SMASH +4.5

### BUTTERMILK PANCAKES

W/ your choice of caremelised banana or macerated berries on top. Served w/ vanilla ice cream. 17.9

### MONTANIA BIG BREAKFAST

Two eggs, bacon, potato rosti, sausage, mushrooms, spinach & grilled tomato on toasted vienna. 24.9

### SAUSAGES & EGGS

Pork & fennel chipolatas w/ poached eggs on toasted ciabatta w/ italian tomato relish & bacon. 20.9

### EGGS ON TOAST

Your choice of fried, poached or scrambled eggs on toasted vienna. 11.9

### BRIOCHE BURGER

Bbq hickory steak & fried egg w/ spinach caremelised onion, tomato relish & USA cheese, drizzled w/ hollandaise sauce & bacon crumb on grilled brioche bun. 22 ADD CHIPS +3.9

## EXTRAS

POTATO ROSTI.5

MUSHROOMS.4.5

SMOKED SALMON.5

SAUSAGE.3.5

BACON (2 RASHERS).5

AVOCADO.5

CHORIZO.5

TOAST (1 PIECE).3

AVO-FETTA SMASH.4.5

BAKED BEANS.3.5

SPINACH.4.5

TOMATO RELISH.3

HOLLANDAISE.3

EGG.3.5

GRILLED TOMATO.3.5

HALLOUMI.5

## KIDS MENU

EGG & BAKED BEANS ON TOAST.12.9

KIDDIE PANCAKES W/ MAPLE SYRUP & ICE-CREAM.12.9

• Available during breakfast hours

HAM & CHEESE PIZZA 12.9

PAN SEARED CHICKEN & VEG 17.9

NUGGETS & CHIPS 13.9

LINGUINE BOLOGNESE/ NAPOLI 17.9

## FOCACCIA'S AVAILABLE SEE SPECIALS BOARD

Please advise staff of any food allergies or dietary requirements

(V)VEGETARIAN (GF)GLUTEN FREE

(GFO)GLUTEN FREE OPTIONAL

(VGO)VEGAN OPTIONAL (N)NUTS

*Thank you for your  
understanding with these  
new dining regulations*

We would like to express our sincerest gratitude for dining with us.

TEAM MONTANIA



*casual a la carte dining at it's best*

