

BEVERAGES

Soft Drink	3.8	Ginger Beer	5	Milk Shakes	7.5
Soft Drink - 330ml Bottle (Coke, Coke "No Sugar", Sprite)	4.8	"New" Virgin Mojito	9	add Malt	0.5
Juices	4.5	Spiders	7	Iced Coffee	8.5
Lemon, Lime & Bitters	5	Red Bull	6	Iced Chocolate	8.5
Sparkling Water	4	Iced Lemon Tea	5.5	Iced Latté	5

SMOOTHIES

Man-Goes Tropo (Tropical Mango) Halle Berry (Dairy Free Berry) Going Bananas (Banana Cinnamon)	9.5
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ESPRESSO

Short Black	3.8	Short Macchiato	3.8	Soy	extra 1
Cappuccino	4	Long Macchiato	4	Syrup	extra 1
Café Latté	4	Mocha	4.5	Large Size	extra 1
Long Black	4	Vienna	4.5	Extra Shot	extra 0.5
Flat White	4	Affogato	5.9	Almond Milk	extra 1
Babycino	1.9	Hot Chocolate	4.5	Lactose Free	extra 1

POT OF TEA BY TEADROP

English Breakfast	4.5	Honeydew	4.5	Lemongrass & Ginger	4.5
Earl Grey	4.5	Green Tea	4.5	Malabar Chai tea	4.5
Camomile	4.5	Peppermint	4.5	Chai Latté	4.5

LIQUEUR COFFEE

Irish Cream <i>(Jameson, black coffee & cream)</i>	11.9	Coffee de Crème <i>(Baileys, black or white coffee)</i>	11.9
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ON TAP

Asahi 'Super Dry' Somersby Apple Cider Mountain Goat Steam Ale - Schooner	9.8
- Stein	12.5
- 2L Beer Tower	49

SELECTED BEERS

James Boags Light	7.5	Heineken	9
Cascade Light	7.5	Little Creatures Pale Ale	10
Victoria Bitter	8	Corona	9.5
Carlton Draught	8	Guinness	12
Crown Lager	9	Stella Artois	9
Pure Blonde	8.5	Peroni	9

SPIRITS

Basic 9	Premium 12	Deluxe 15
Scotch	White Sambuca	Johnnie Walker Red
Jim Beam	Black Sambuca	Jagermeister
Vodka	Tequila	Malibu
Ouzo	Jameson	Amaro Montenegro
Campari	Southern Comfort	Cointreau
Cinzano	Jack Daniels	Canadian Club
Gin	Bundaberg Rum	Pimms
Bacardi	Midori	St Remy Brandy
Captain Morgan	Kahlua	Smirnoff
	Tia Maria	Tanqueray
	Baileys	

PORT

Tawny Port	8 (g)
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Cocktails available – Please ask our staff

WINE LIST

SPARKLING

Vivo Sparkling Brut (Riverina, NSW) Fresh fruit and creamy palate with a crisp clean finish.	9.5	48
Zonin 1821 Prosecco (Italy) Well balanced aperitif with delicate almond notes.	12.5	n/a
Riccadonna (Italy) A lively sherbert and citrus style sparkling white wine.	10	54
Rococo Premium Cuvee (Yarra Valley, Vic) Soft creamy textured palate with length and drinkability.	n/a	70
Chandon (Coldstream, Vic) Fruity flavours, soft but dry finish, great with fruit and cheese.	n/a	67

WHITE WINE

Vivo Sauv Blanc (Riverina, NSW) Perfect accompaniment to poultry.	9.5	48
Vivo Chardonnay (Riverina, NSW) Fine, calm, composed medium white.	9.5	48
Little Yering Chardonnay (Yarra Valley, Vic) Toasted almonds, lemon/lime notes and a clean effortless length of flavour.	15	69
Bella Riva Pinot Grigio (King Valley, Vic) Good texture & complexity, faintly aromatic & fresh.	10	49
T'Gallant Moscato (Mornington Peninsula, Vic) Moscato chilled well is the perfect aperitif & appetizing food companion.	12	58
Beach Hut Semi Sauv Blanc (South East Australia) Zesty citrus & passionfruit flavours with a crisp fresh finish.	10	48
3 Tales Sauv Blanc (Marlborough, NZ) Perfect match to salads and white meats including chicken and fresh fish.	14	68
Mad Fish Gold Turtle Riesling (Margaret River, WA) Generous lemon curd & citrus fruits on the palate.	12	58

RED WINE

Vivo Shiraz (Riverina, NSW) Perfect accompaniment to veal, beef or lamb.	9.5	48
Pepperjack Shiraz (Barossa, SA) Rich and full bodied. Perfect for lamb or beef.	14	69
La Boheme Rosé (Yarra Valley, Vic) Dry, textural, creamy soft with good depth, fine flavour.	10	49
Villages Pinot Noir (Yarra Valley, Vic) Youthful but gently aromatic Pinot Noir, hints of strawberry. Fine tannin & silky finish.	9.5	47
Windy Peak Cab Sauv (Yarra Valley, Vic) Rich, sweet dark and red fruits, layered tannins, concentrated, lengthy leafy flavours, balanced acidity.	12	58
Oyster Bay Merlot (Marlborough, NZ) Freshness of ripe fruit, spice and soft tannins on the palate.	14	69
Taylors Cab Sauv (Clare Valley, SA) Great accompaniment to meat dishes.	12	59
Oakridge Cab Merlot (Yarra Valley, Vic) Strong varietal flavours.	12	59

BREAKFAST | LUNCH | DINNER

MONTANIA
CAFE - BAR - RESTAURANT

Chef Sean Martini

ALL DAY BREAKFAST

Served until 3pm

**Gluten Free bread available on request.*

Start Here

Fried Cheesy Bacon Balls “Perfect for Sharing”
W/ sriracha hollandaise & bacon crumb. 13.9

Ferrero French Toast (V) (N)

Two thick slices of toast dipped in egg & pan fried served w/ nutella fudge, hazelnut praline, mascarpone & crushed wafer. 19.9 ADD BACON +5

Bacon and Eggs

Your choice of fried, poached or scrambled eggs on toast w/ grilled tomato and country style bacon. 17.9 ADD POTATO ROSTI +5

Surf and Turf

Poached eggs stacked on smoked salmon, country style bacon, sautéed spinach & roasted mushrooms on multigrain sourdough toast, w/ herbed crème fraiche & za’atar. 20.9

Caprese Omelette (GFO) (VO)

Sautéed mushrooms, ham, confit tomatoes, roast capsicum crema, basil & buffalo mozzarella, black olives & artichoke purée, served on grilled ciabatta. 21.9 ADD FETTA +3

Sausages and Eggs

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

Avo De Light (N) “Best Seller”

Zesty avocado & fetta smash on toasted ciabatta topped w/ smoked salmon, poached eggs, hollandaise & basil pesto. 22.9

Eggs Florentine (V)

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

Eggs Benny “Local Favourite”

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

Breakfast Focaccia

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

Buttermilk Pancakes (V)

Apple Pie - w/ apple compote, smashed sweet pastry, caramel sauce & vanilla ice-cream. 18.9
Wild Berry - w/ macerated berries cooked in maple syrup served w/ vanilla ice-cream. 18.9

Shakshuka “Winter Warmer” (VGO) (VO) (Gf) (N)

Tunisian style sauce of chorizo, black olives, feta w/ poached eggs & dukkah served w/ warm flatbread. 23

Montania Big Breakfast

Grilled tomato, sausage, sautéed spinach, potato rosti, mushrooms and bacon with two eggs, served on toasted vienna. 24.9 ADD AVOCADO +5

Eggs on Toast (V)

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

Brioche Burger

Bbq hickory steak & fried egg w/ spinach, caramelized onion, italian tomato relish & USA cheese drizzled w/ hollandaise sauce & bacon crumb on grilled brioche bun. 23.9 ADD CHIPS +3.9

Brunch Cocktails “It’s a thing”

Mimosa 13 Espresso Martini 18 Bloody Mary 16

**Substitutes will be charged accordingly*

EXTRAS

Toast (1 piece)	3	Smoked Salmon	5	Egg	3.5	Potato Rosti	5
Bacon (2 rashers)	5	Halloumi	5	Mushrooms	4.5	Avocado	5
Sausage	3.5	Baked Beans	3.5	Grilled Tomato	3.5	Spinach	4.5
Avo-Fetta Smash	4.5	Hollandaise Sauce	3	Chorizo Sausage	5	Italian Tomato Relish	3.5

LITTLE TACKERS

for children under 12

Egg & Baked Beans on Toast (V) 12.9

Kids Pancakes w/ Maple Syrup & Ice Cream (V) 10

**Available during breakfast hours*

Ham & Cheese Pizza 12.9

Pan Seared Chicken & Veggies (GF) 17.9

Nuggets & Chippies 13.9

Linguine & Meatballs / Napoli (V) 17.9



SHARE PLATES / LIGHT MEALS

See photos of every dish. Go to mryum.com/montania or scan the QR code with your phone camera. NO QR app required.

Soup of the Day

Served with lightly toasted bread – Please ask our friendly staff for today’s special. 14.9

Burrito Bites “Perfect to Share”

Panko crumbed tortilla parcels of spiced chicken, capsicum, corn & chilli con carne served w/ salsa - sour cream & guacamole. 18.9

Bruschetta (V) (GFO)

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

Trio of Dips (V) (GFO)

Lightly toasted house made bread accompanied with our chef’s selection of dips. 18.5

Baked Camembert (V) (N) (GFO)

An entire wheel of camembert baked in sweetened-spiced wine w/ honey figs, pistachio & cranberries. Served w/ warm crusty bread. 24.9

PASTAS AND RISOTTOS

**Gluten Free Pasta available +3*

Add a slice of cheesy garlic bread. +3

Linguine Polpette (N)

Sicilian meatballs simmered in tomato sugo, tossed w/ pecorino, fior di latte & mozzarella cheese, finished w/ basil pesto & cherry tomatoes. 28.9

Linguine Marinara (GFO)

Fresh fish fillets with calamari, pippies, prawns and mussels, tossed w/ tomato, onions, garlic and basil. Garnished with crab claw. 36.9

Honey Pumpkin & Chicken Risotto (GF) (N) “Crowd Favourite”

Arborio rice tossed with honey roasted pumpkin, tender chicken breast, cashew nuts and chives. 27.9

Truffle Mushroom & Pork Pappardelle (GFO) (N)

Thick ribbon pasta in a creamy porcini mushroom & truffle sauce w/ pork & fennel, shaved parmesan, pine nuts & bacon crumb. 33

Gnocchi Monte Carlo

Virginian ham, sautéed chicken, broccoli, fresh tomato in a chardonnay cream sauce, w/ our own home made gnocchi. 28.9

Roasted Capsicum & Mushroom Risotto (GF) (V) (VGO)

Pepperonata, fire roasted capsicum & mushrooms tossed in garlic & white wine w/ arborio rice. Topped w/ marinated fetta. 27.9

Risotto Di Mare (GF)

Fresh clams, mussels, fish & calamari, tossed w/ arborio rice in a fire roasted capsicum, tomato & coriander sauce. Served w/ shaved bottarga & bisque crema 35

SALADS

Greek Salad w/ Marinated Lamb (GFO)

Capsicum, tomato, onion & kalamata olives, w/ cucumber, fetta & cos, lightly dressed, topped w/ crispy pita & grilled lamb. 25.9

Winter Pork Salad (GF) (N)

Roasted pork w/ cabbage, tea-soaked raisins, crushed walnuts & apple w/ a honey-mustard mayo. 28

Chicken Caesar Salad (GFO)

Fresh cos, tossed w/ garlic croutons, crispy bacon & shaved parmesan in traditional caesar dressing. Topped w/ pesto chicken, poached egg & anchovies. 25.9

SIDE DISHES

Cheesy Garlic Bread	(V)	9.5	Steakhouse chips	(V) (VGN)	10
Garden Salad	(V) (VGN)	13.9	Potato Wedges	(V)	13.5
Seasonal Vegetables	(V) (VGO)	15	(with sweet chilli sauce & sour cream)		

***V - Vegetarian *GF - Gluten Free *GFO - Gluten Free Optional *VGO - Vegan Optional *VGN - Vegan *DF - Dairy Free *N - Contains Nuts**

Please advise staff of any food allergies or dietary requirements.

**ALL PRICES ARE GST INCLUSIVE
NO SPLITTING OF THE ACCOUNT
10% SURCHARGE ON PUBLIC HOLIDAYS**

MAINS

Fish of the Day

Please ask our friendly staff for today’s special. Market Price

Calamari Fritti (GFO)

Semolina dusted calamari strips, flash fried & served over fat chips & goddess sauce w/ roquette, fennel & pear salad. 33.9 ADD SOFT SHELL CRAB +5

Beef Wellington

Premium eye fillet wrapped in pastry w/ roast mushroom duxelle, pea purée, honey carrots, fried potato & red wine jus. 52.9

BBQ Ribs (GF)

Full rack of slow-cooked pork ribs, in a smokey bbq sauce. Served w/ seasoned steakhouse chips & salad. 55

Hanging Skewer “Chef’s Recommendation” (GF)

Char grilled honey & tamarind basted chicken skewer w/ fire roasted capsicum & onion, served over chips w/ warm dipping sauce. 39 ADD SIDE SALAD +5

Gippsland Farm Porterhouse Steak (GF)

Tender grass fed beef, boasting natural marbling. cooked to your liking w/ peppercorn sauce, confit garlic, potato gratin & caprese salad. 48.9

Roasted Pork Belly (GF) (N)

Slow roasted pork belly w/ dutch carrots, apple purée, grilled onion, chat potatoes & hazelnut jus. 44

GOURMET PIZZAS

**Gluten Free Pizza available +4*

U.S.A. Cheeseburger Pizza (GFO)

Burger patty, onions, american cheddar w/ bacon, cheeseburger sauce, pickles & sesame. 21.9

Lamb and Fetta (GFO)

Char-grilled lamb, fetta cheese, red onion and olives on a mozzarella and napoli base, w/ tzatziki garnish. 22.9

Milano (GFO)

Hot salami, chorizo, capsicum, onion, olives, mozzarella, fresh basil & chilli with napolitana sauce. 21.9

Ol’ Skool Fisherman (GFO)

Fresh prawns, calamari & portarlington mussels, together w/ smoked mussels, salmon, onion & capers on garlic-napoli base w/ tartare. 25.9 ADD SOFT SHELL CRAB +5

Buffalo Chicken (GFO)

Marinated chicken w/ roasted peppers, garlic & bacon. Topped w/ buffalo sauce, spring onions & blue cheese aioli. 21.9

Funghi Bianco (V) (GFO) (VGO) (N)

Roasted mushrooms, caramelized onions, gorgonzola, w/ buffalo mozzarella & spinach on an olive oil base. Finished w/ pine nuts & truffle mayo 23.9

DESSERTS

Butterbing (GF)

The best chocolate dessert cookies on the planet. Served w/ cream & ice-cream. 9.9
See our display for today’s flavour

Red Velvet Churros

House made churros w/ glazed cherry & vanilla bean ice-cream on chocolate nougat crumble w/ belgian chocolate ganache. 18.9

Montania’s famous Sticky Date Pudding

Served warm w/ butterscotch sauce, wafer crumb & vanilla ice-cream. 16.9

Liqueur Affogato

Frangelico and shot of espresso coffee over vanilla ice-cream. 12.9

Peanut Butter Fudge (GF) (N) (DF) (VGN)

Reeces inspired choc-nut fudge cake w/ berry ganache, roasted almonds & warm chocolate sauce. 14.9

Cakes

Please see our display for a wide selection of cakes, served with fresh cream. 9.9
Brought in your favourite cake? Let us serve you for \$3p/p (includes cutting, garnishing & serving)