

BREAKFAST

Eggs Your Way	14	Bacon & Egg Roll GF	18
Eggs Poached, Fried, or Scrambled, Served on Your Preferred Bread		Double Bacon, Double Egg, Double Cheese, and Relish on Turkish Pide	
Folded Eggs GF, V	24.5	Saganaki GF, V	18
Chili, Persian Feta, Garden Herbs, Zhug, and Sourdough Baguette (Blue Swimmer Crab + \$6)		Kefalograviera, olives, tomatoes, peppers, cucumbers, and fresh chili served on a sourdough baguette (Poached Egg + \$3)	
Toast w/ Condiments	10	Smashed Avocado V, GF, VE	23
Sourdough, Mixed Grain, Turkish Bread, Spiced Fruit Loaf, Gluten-Free Options, or Simit		Harissa-Spiced Avocado, Quinoa Tabouli, and Goat Cheese on a Mixed Grain Base (Poached Egg + \$3)	
Granola GF, VE	18	Fritters V	22
House made Granola, Seasonal Fruits with Orange Blossom and Coconut Yogurt		Zucchini, Peas and Halloumi Fritters, accompanied by Pickled Beetroot, Whipped Ricotta, Avocado, and a Poached Egg (Halloumi + \$6)	
Acai Bowl V, VG, GF	18	MeneMen GF, V	24
Pitaya and mango smoothie, seasonal fruits, hemp seeds, house-made granola, and cashew butter		Turkish Baked Eggs served with tomatoes, green peppers, chili, garden herbs, and simit (Sucuk + \$7)	
Ricotta Hotcakes V	24		
Homemade Cinnamon Parfait (Ice Cream) Topped with Toasted Oats and Apple & Rhubarb Compote			

TOASTIES

Mushroom & Gouda V	18	Toast	5
Smoked Gouda, mushrooms, truffle, and parsley		Sourdough, Mixed Grain, Turkish, Fruit Loaf, Mixed Grain or Gluten Free (Egg + \$3, All sides + \$4 EACH)	
Chicken Pesto	20	Cheese Toastie GF	9
Basil pesto, fresh spinach, ripe tomatoes, chicken, and mozzarella on sourdough bread		American Cheddar & Swiss Cheese on Sourdough	
Ham & Cheese GF	20	Fruit Salad VE,GF	12
Swiss Gruyere, Comte, Provolone, Dijon, and Berkshire Ham (Tomato +2)		Selection of Seasonal Fruits	

Grilled Cheese V, GF	15
Swiss Gruyere, Comte, Provolone, and Aleppo Pepper (Tomato +2)	

Add Tomato Soup 6

LUNCH

Caesar Salad V, GF	20	Grilled Chicken Baguette GF	20	Green Bowl GF, VE	20
Cos lettuce, bacon, anchovies, croutons, poached egg, Parmesan, and Caesar dressing (Smoked Salmon + \$8, Chicken +\$8)		Wombok and Green Pepper Slaw, accompanied by Chilli Jam and Sesame Aioli (Fries +\$6).		Shredded kale, avocado, edamame, hummus, slithered almonds, quinoa, and toasted seeds. (Poached Egg (+\$3), Falafel (+\$5), Halloumi (+\$7), Chicken (+\$8)	
Steak Sandwich GF	25	Lamb Shoulder Pilaf	29	Mediterranean Eggs V, GF option	22
Rump Steak on Turkish Pide with lettuce, tomato, grilled onions, mayo, beetroot relish, and provolone (Fries +\$6)		Slow Roasted Lamb Shoulder with Bulgur, Chickpeas, Hazelnuts, Choban, Dill, Mint, and Lemon Labneh.		Warm Zaalouk eggplant ragu served with cucumber, herbs, crunchy chickpeas, fermented garlic labneh, fried mint, and chili butter on dukkha toasted sourdough	
Prawn Baguette	24	Manti	22	Crab Spaghettini	29
Local Prawn, Fennel, Celery Heart, Spanish Onion, Dill & Horseradish Dressing		Turkish Dumplings with Burnt Butter, Fermented Garlic Yogurt, and Chilli		Blue Swimmer Crab, Onion, Garlic, Harissa, Parsley & Lemon	
Mussels pot GF options	27	Angus Beef Burger	19		
New Zealand green shell mussels in half shell, served with Turkish tomato sauce, grilled lemon, and French baguette		Sesame milk bun with tomato, onion, American cheese, lettuce, pickle, and burger sauce (Fries + \$6, Extra Beef + \$6)			

WINES

Red	Region	G	B
Jip Jip Rocks Pinot Noir	Adelaide Hills, SA	12	50
Nazaaray Reserve Pinot Noir 2018	Mornington Peninsula, VIC		95
Two Faces Sangiovese 2022	Mclaren Vale, SA	11	45
CarlinDePaolo Nebbiolo D.O.C.G. 2022	Piemonte, Italy		75
Chateau Bel Air de l'Orme Superior 2020	Bordeaux, France		65
Magarey Lane Cabernet Sauvignon 2020	Coonawarra, SA	15	55
Morambro Creek Shiraz	Padthaway, SA	15	55
Sorby Adams 'Le Verrier' Shiraz 2020	Barossa Valley, SA		90
Bryson Shiraz Cabernet	Padthaway, SA		95

White	Region		
Asher Sauvignon Blanc 2023	Marlborough, NZ	11	45
DeLisio 'Argento' Pinot Grigio 2023	Adelaide Hills, SA	12	45
Tula Varona Albarino 2020	Rias Baixios, Spain		60
Ceravolo Cortese 2022 (Pinot gris)	Adelaide Hills, SA		45
One Lovely Day Riesling 2023	Clare Valley, SA		50
Morambro Creek Chardonnay	Padthaway, SA	15	55
Rustenberg Chardonnay 2022	Stellenbosch, South Africa		85
Domaine L Chatelain Chablis 2022	Burgundy, France		110
Sorby Adams (Rosè)	Eden Valley, SA	15	45

Sparkling/Champagne	Region		
NaoNis Prosecco D.O.C.	Friuli, Italy	12	55
Veuve Bonneval	Champagne, France		90

PLEASE NOTIFY SERVING STAFF OF ANY AND ALL FOOD ALLERGIES PRIOR TO ORDERING TO ENSURE SAFETY AND SATISFACTION

SHAKES

Chocolate	10
Vanilla	
Strawberry	
Banana	
Caramel	
Peanut Butter	
(EXTRA ICE CREAM + \$2)	

JUICES

Cold Pressed

Ruby Apple	10
Apple, lemon, Raspberry & Elderberry	

Organic Orange	10
100% Valencia Orange	

Botanical	10
Cucumber, Apple, Celery, Pineapple, Spinach & Kale	

Immunity	10
Carrot, Apple, Ginger & Tumeric	

SMOOTHIES

Warrior	12
Peanut Butter, Dates, Banana, Honey & Almond Milk	

Antiox (VE)	12
Acai, Blueberry, Banana, Cacao, Maple Syrup & Almond Milk	

Green (VE)	12
Sour Apple, Spinach, Pineapple, Fresh Mint & Hemp Seeds	

Mango (VE)	12
Mango, Banana, Raspberry Coulis, Coconut Milk & Fresh Mint	

DRINKS

Coffee	
Black	4.5 / 5
Milk	5 / 5.5
Soy	.7
Almond	1
Lactose Free	5
Oat	1
Coconut	.7

Other

Powdered Chai	5
Wet Chai	5.5
Dirty Chai	5.5
Mocha	5.5
Hot Chocolate	5
Matcha Latte	5.5
Turmeric Latte	5.5

Tea

English Breakfast	5
Earl Grey	
Chamomile Blossoms	
Lemongrass & Ginger	
Peppermint	
Darjeeling Green	
Chai Tea	

Cold

Affogato	6.5
Iced Latte	6.5
Iced Coffee	8
Iced Chocolate	8
Iced Mocha	8
Mount Franklin Water	4
Kombucha	7

BEERS / SPIRITS

Beer	
Corona	10
Peroni	11
Asahi	11
Stone & Wood	11
Non Alcoholic	
Peroni	11

Spirits

Woodford Reserve Kentucky Bourbon	12
Chivas Regal Twelve Year	10
Grey Goose Vodka	10
Hendrick’s Gin	10
Espolon Tequila Reposado	10

Cider

James Squire Orchard Crush Apple	12.5
----------------------------------	------

monti
FOOD AND WINE



montifoodandwine.com

monti

WEEKEND SURCHARGE 10% // PUBLIC HOLIDAY SURCHARGE 15%

monti

Dinner Menu

ENTREE

Fresh Oysters Serve with Mignonette Sauce (4pc)	22
Grilled Calamari Served With AIOLI	24
French Moroccan Lamb Cutlets (GF)	32
Mussels pot \$27(GF OPTIONS)	27
New Zealand green shell Mussels in half shell, Turkish based tomato sauce, Grilled lemon served with French baguette	

MAINS

Chicken Parmigiana	22
Crumbed chicken breast topped with house made Napoli, Grandmother ham, mozzarella served with garden salad and chips	
Eggplant Parmigiana (V)	21
Crumbed Eggplant topped with house made Napoli, mozzarella served with garden salad and chips	
Steak Sandwich (GF)	25
Rump steak on Turkish pride with lettuce, tomato, caramelised onions, mayo, beetroot relish and provolone cheese	
Slow-Roasted Crispy Pork Belly (GF)	28
Served with a smear of cauliflower purée, topped with slices of slow-roasted crispy pork belly, finished with vermouth jus and apple sauce	
Risotto Chicken	26
Moroccan chicken, mushrooms, cream finished with parmigiana	
Risotto Marinara	32
New Zealand green shell mussels in half shell, Prawn, calamari sautéed in Garlic, olive oil, white wine and parsley	
Beef Ragu Pasta	23
Paoardella pasta, Angus short rib ragu, Gremolata, finished off with shaved Parmesan	

monti

Dinner Menu

Black Truffle Pasta (V) 21
Sautéed with black truffle butter, onions, garlic, mushrooms, cream, Parmesan, and parsley

Slow- Roasted Lamb Shoulder (GF) 29
Slow roasted lamb shoulder with quinoa salad, pine nuts, pomegranate and lemon labneh

SIDES

French Chèvre Goat Cheese 14
Served with honey and crackers

Simit 07
House made Turkish sesame bagels

Mixed Marinated Olives (GF) 12

DESSERT

Peach Panna Cotta 12
Panna cotta with vanilla bean, caramelised peaches, crumble, and mixed berries sorbet

Tiramisu 11.5
Classic tiramisu with vanilla mascarpone, espresso coffee and coco powder