

# MONTE ALTO

## EATERY & BAR

### DRINKS

Please ask our friendly staff

#### NON-ALCOHOLIC

##### HOUSE BLEND COFFEE

Black	3
Milk	3.5
Mocha, Large Size, Extra Shot, Bonsoy/Almond Milk, Vanilla/Hazelnut/Caramel Flavors	+ .5

##### HOT BEVERAGES

Belgian Hot Chocolate	4
Earl Grey Hot Chocolate	4.5
Organic Latte (Chicory Chai/Beetroot Red Velvet/Turmeric/Green tea Matcha)	4.5

##### COLD BEVERAGES

Iced Coffee	5
Belgian Iced Mocha/Chocolate	5

##### TEA CRAFT ORGANIC OG+

##### LOOSE LEAF TEA

Green - Jasmine Dragon Eyes/Peppermint Herbs and Flowers - Lemongrass/Chamomile	4.5
Black - English Breakfast Single Estate/Earl Grey Blue Flower	
Add Milk +.5	

##### FRESH JUICES

Make your own (choice of 4): Apple, Orange, Pear, Spinach, Pineapple, Carrot, Ginger, Cucumber, Lemon, Lime and Mint	7.5
Golden Glow   Orange, carrot, Apple, Ginger	
Greenie   Pear, Cucumber, Apple, Mint	
Tropical   Pineapple, Orange, Carrot, Ginger	

##### SMOOTHIES

Berry Merry - Mixed Berries, Banana, Yogurt, Coconut Water	8
Just Green - Spinach, Banana, Avocado, Yogurt, Coconut Water	
Bananarama - Banana, Milk, Yogurt, Honey, Cinnamon	

##### MILKSHAKES

Choice of Belgian Chocolate/Hazelnut/Caramel/Vanilla	6.5
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##### SOFT DRINKS

Coke/Coke No Sugar/Sprite/Schweppes Soda	3.5
Bundaberg Ginger Beer	4.5
San Pellegrino (250ml)	4.5

#### WINES

All wines are listed in increasing order of weight, texture, and mouth feel

##### SPARKLING/CHAMPAGNE

JANSZ PREMIUM CUVÉE NV - Tasmania	12/60
MOËT & CHANDON IMPÉRIAL CHAMPAGNE NV - Champagne, FR	99

##### WHITE

TAYLOR'S ESTATE RIESLING 2016 - Clare Valley, SA - Dry and Delicate	11.5/46
RUN RIOT SAUVIGNON BLANC 2016 - Marlborough, NZ - Fruity and Fun	47
HOUGHTON 'THE CROFTERS' SEMILLON SAUVIGNON BLANC 2015 - Margaret River, WA - Zesty and Aromatic	9.5/38
LA MASCHERA PINOT GRIGIO 2017 - Limestone Coast, SA - Dry and Delicate	10.5/42
MCWILLIAMS 'ALTERNIS' 1913 VERMENTINO 2015 - Riverina, NSW - Bold and Textural	10/40
FOREST HILL 'HIGHBURY FIELDS' CHARDONNAY 2016 - Mount Barker, WA - Dry and Delicate	11/44
MR SMITH CHARDONNAY 2014 - Tumbarumba, NSW - Intricate and Elegant	50

##### ROSÉ

T'GALLANT ROSÉ 2016 - Victoria - Fruity and Fun	8.5/34
TRIENNES ROSÉ IGP MEDITERRANÉE 2016 - Provence, FR - Dry and Delicate	49

##### RED

ST HUBERTS 'THE STAG' PINOT NOIR 2016 - Yarra Valley, VIC - Intricate and Elegant	12/48
MUDHOUSE PINOT NOIR 2016 - Central Otago, NZ - Dark and Broody	55
PARTISAN 'BY JOVE' TEMPRANILLO 2015 - McLaren Vale, SA - Fruity and Fun	10/40
YALUMBA 'TRIANGLE BLOCK' SHIRAZ 2014 - Eden Valley, SA - Bold and Textural	11/44
RIO MENDOZA MALBEC 2015 - Mendoza, ARG - Dark and Broody	12/48
DEVIL'S LAIR 'DANCE WITH THE DEVIL' CABERNET SAUVIGNON 2015 - Margaret River, WA - Intricate and Elegant	12.5/50
ST HUGO CABERNET SAUVIGNON 2014 - Coonawarra, SA - Dark and Broody	89

#### DESSERT/FORTIFIED

TEMPUS TWO BOTRYTIS SEMILLON 2014 - Hunter Valley, NSW - Rich and Full Flavoured	12
GRANT BURGE 'ALFRESCO' MOSCATO ROSA 2016 - South Eastern Australia - Fruity and Fun	9/39
SEPPELTSFIELD PARA 21 YEAR OLD PORT 1995 - Barossa Valley, SA - Rich and Full Flavoured	18
ROMATE CARDENAL 'CISNEROS' PEDRO XIMINEZ NV - Adalucia, SP - Bold & Textural	15

#### BEERS & CIDERS

SYDNEY BREWING CIDER 4.5% - Cider	8.5
SYDNEY BREWING AGAVE GINGER CIDER 4.5% - Cider	8.5
HAWTHORN BREW 4.5% - Pilsner	9.5
BALTER 5.0% - XPA	11.5
WAYWARD 'FUSAMI VICTORY' 6.1% - IPL	11
SYDNEY BREWING 'PYRMONT' RYE 6.5% - IPA	9.5
PIRATE LIFE 'THROWBACK' 3.5% - IPA	10
DARLO DARK 4.9% - Dark Lager	10
WAYWARD 'CAMPERDOWN 1' 4.5% - Pale Ale	8.5
THE GRIFTER BREWING CO 5.0% - Pale Ale	10.5
FERAL BREWING 'HOP HOG' 4.5% - Pale Ale	12
ASAHI 5.0% - Lager	9
KIRIN ICHIBAN 5.0% - Lager	10
PERONI 5.1% - Pale Lager	9
CORONA 4.5% - Pale Lager	8

## BREAKFAST

7:30AM-11.30AM Weekdays | Till 2:30PM Weekends

<b>BACON &amp; EGG ROLL</b>	9
Double rashers of smoked bacon, fried egg and baby rocket served with pesto aioli and BBQ sauce	
<b>SMASHED AVOCADO &amp; SALSA (V)</b>	11
Smashed avocado with tomatoes and sweet corn salsa on toasted sourdough	
<b>AVOCADO &amp; QUINOA SALAD (GF/V)</b>	13
Poached egg, avocado, quinoa, cherry tomatoes, nuts, baby rocket and aged balsamic	
<b>POACHED PEAR BIRCHER (GF/V)</b>	15
Gluten Free grains soaked in fresh apple juice, spiced poached pear, berries, almond flakes, toasted coconut, mixed seeds and sugar-free Greek yoghurt	
<b>SPANISH BAKED EGGS</b>	15
Baked eggs and smoky house baked beans sauce with chorizo, baby spinach and herbs	
<b>BREAKFAST BRUSCHETTA (V)</b>	15
Fresh ricotta, poached eggs, avocado, mushroom, cherry tomatoes, baby rocket, quinoa and aged balsamic	
<b>BRIOCHE FRENCH TOAST</b>	16
Double rashers of maple bacon, fresh fruits and berries compote	
<b>MONTE ALTO BENEDICT</b>	17
Choice of coffee-rubbed pork roast/bacon/smoked salmon/halloumi (V)	
Served with poached eggs, sautéed spinach, cherry tomatoes, mushroom and apple cider hollandaise	
<b>MONTE ALTO BREAKFAST</b>	18
Poached, scrambled or fried eggs, chorizo, bacon, halloumi, cherry tomatoes, mushroom and baby spinach	
<b>EGGS ON TOAST (V)</b>	8
Choice of 2 free range eggs poached/scrambled/fried	
Served on toast with baby rocket	
<b>SIMPLE START</b>	
Turkish/sourdough/brown/raisin/gluten free toast	4
Banana Bread	5
Served with your choice of topping: butter/peanut butter/vegemite/strawberry jam	

### SIDES

Poached/fried egg	2.5EA
Mushroom/sautéed spinach/cherry tomatoes/ricotta cheese/avocado	4EA
Coffee-rubbed pork roast/bacon/chorizo/smoked salmon/halloumi/scrambled eggs	5EA

## LUNCH

11:30AM - 2:30PM Everyday

<b>BURGERS</b>	
<i>GF bread available +1 - without/with chips</i>	
<b>CLASSIC CHEESE BURGER</b>	11/14
Wagyu Beef patty, Cheddar, caramelized onion, carrot pickle, pesto aioli and BBQ sauce	
<b>WAGYU BEEF &amp; DOUBLE SMOKED BACON</b>	14/17
Wagyu beef patty, double smoked bacon, mixed leaves, tomatoes, beetroot, caramelized onion, carrot pickle, Cheddar, pesto aioli and BBQ sauce	
Extra patty and cheese +5	
<b>HALLOUMI BURGER (V)</b>	13/16
Halloumi, mixed leaves, tomatoes, carrot pickle and pesto aioli	
<b>LEMON CHICKEN &amp; AVOCADO</b>	14/17
Grilled chicken breast, avocado, mixed leaves, tomatoes, carrot pickle, Cheddar and pesto aioli	
<b>SOFT SHELL CRAB BURGER</b>	15/18
Tempura soft shell crab, Asian slaw, tomatoes, carrot pickle and Thai tamarind sauce	

### SANDWICHES

*GF bread available +1 - without/with chips*

<b>GRILLED MUSHROOM SANDWICH (V)</b>	10/13
Grilled mushroom, smashed avocado, Cheddar, caramelized onion, rocket on Turkish bread	
<b>B.L.A.T</b>	13/16
Double smoked bacon, avocado, mixed leaves, tomatoes, caramelized onion, Cheddar, pesto aioli on toasted Turkish bread	
<b>WAGYU MEATBALLS SANDWICH</b>	14/17
Wagyu meatballs, mixed leaves, tomatoes, Cheddar, aged Parmesan, Neapolitan sauce on toasted Panini roll	
<b>STEAK SANDWICH</b>	15/18
Medium rare steak, mixed leaves, tomatoes, beetroot, caramelized onion, American Cheddar, pesto aioli and BBQ sauce on toasted Turkish bread	

### SIDES

Garlic mash with virgin olive oil and parsley (V)	8
Chips (V,DF) with pesto aioli	8
Seasoned wedges (V) with sour cream and sweet chili	10
Poached broccolini (V,GF,DF) with lemon vinegar and aged balsamic	12

### PASTA

<b>PESTO PASTA (V)</b>	17
Fettuccine tossed with basil pesto, pine nuts, fresh ricotta, cherry tomatoes and baby spinach	
<b>CHICKEN MUSHROOM FETTUCCINE</b>	18
Chicken breast and creamy mushroom on a bed of Fettuccine, topped with parsley and aged Parmesan	
<b>WAGYU MEATBALLS &amp; SPAGHETTI</b>	19
Wagyu Meatballs and Neapolitan Sauce on a bed of Spaghetti, topped with parsley and aged Parmesan	

### SALADS

<b>PEAR &amp; ASPARAGUS SALAD (V/GF)</b>	14
Sliced pear, asparagus, quinoa, walnuts, baby rocket, aged Parmesan	
<b>HALLOUMI &amp; AVOCADO SALAD (V/GF)</b>	15
Halloumi cheese, avocado, cherry tomatoes, nuts, quinoa, mixed salad	
<b>VIETNAMESE CHICKEN SALAD (GF/DF)</b>	16
Poached chicken breast, Asian slaw and Vietnamese herbs	

### DESSERT

<b>AFFOGATO</b>	6
Served with a double shot of Monte Alto espresso and vanilla ice cream	
It's perfect with a shot of Frangelico (8)	
<b>CAKE OF THE DAY</b>	10
Please ask our staff for today's selection	
<b>SPICED RED WINE POACHED PEAR</b>	10
Served with almond flake, ice cream and berries	
<b>PANNA COTTA</b>	12
Berries compote, fresh fruits, crushed Oreo	
<b>BELGIAN CHOCOLATE MOUSSE CAKE</b>	12
House caramel, ice cream, berries and cocoa powder	
<b>TIRAMISU</b>	12
Made with Monte Alto espresso, cocoa powder, cream and Savoiardi	
<b>CHEESE PLATTER</b>	19
Monte Alto's selection of three cheeses, served with lavash and dates	

*We cannot list every ingredient used so please inform us if you have allergies or intolerances*