

DINNER MENU

BYO WINES ONLY - \$10 PER BOTTLE

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STARTERS & SHARE

SICILIAN MARINATED OLIVES (V,GF,DF)	7.5
YUM CHA SCOTCH EGG Soft boiled egg wrapped in dim sum meat and served with dill mayonnaise	9
HALLOUMI FRIES (V,GF) Deep fried Halloumi cheese and served with salsa and pesto aioli	12
TEMPURA VEGETABLES (V) Dip with pesto aioli and sweet chili	12
SEA GRAPES & SMOKED SALMON (GF) Sea grapes rolled in double smoked Atlantic salmon and served with dill sauce	15
ZUCCHINI BLOSSOMS (V) Filled with five Italian cheeses, tossed with aged Parmesan and parsley	15
WAGYU MEATBALLS Topped with aged Parmesan, basil and Neapolitan sauce	15
TEMPURA SOFT SHELL CRAB Crispy fried Soft shell Crab and served with Asian slaw and Thai tamarind sauce	15
SALT & PEPPER SQUID Golden fried marinated squid and served with dill sauce	18
CHARCUTERIE BOARD Monte Alto's selection of cured meats and cheese, served with toast and pickles	25

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

HOUSE SPECIALS

EGGPLANT PARMIGIANA (V)	22
Grilled eggplant, bocconcini, tomatoes and Neapolitan sauce, topped with parsley and aged Parmesan	
PARMESAN CHICKEN SCHNITZEL	23
Pan-fried Chicken Schitzel in Ghee butter, served with mushroom sauce, chopped parsley, aged Parmesan and chips	
VEAL SCALOPPINI	25
Medium rare veal scaloppini, garlic mash, poached greens and creamy beef jus	
STUFFED CHICKEN MARYLAND (GF)	28
Stuffed with dim sum meat, Vietnamese mint, Thai Basil, Pistachio and wrapped with streaky bacon Served with asparagus, sweet potato puree and Marsala sauce (DF option available)	
ATLANTIC SALMON (GF)	28
Crispy skin Atlantic salmon fillet, roasted red pepper sauce, avocado and seasonal vegetables	
COFFEE RUBBED PORK ROAST	28
12-hour slow cooked coffee and spices rubbed pork Served with cauliflower puree, poached greens, tomato salsa and stock reduction sauce (DF option available)	
GRASS-FED SCOTCH FILLET 250G	29
Garlic and rosemary marinated Scotch fillet, grilled asparagus, sweet corn, roasted mushroom, red wine beef jus and salsa verde (GF, DF option available)	
SMOKY PORK RIBS 500G (GF, DF)	30
Slow cooked baby back ribs basted with Monte Alto's smoky and spicy BBQ sauce Served with roasted vegetables	

SIDES

GARLIC MASH (V)	8
Served with virgin olive oil and parsley	
CHIPS (V,DF)	8
Served with pesto aioli	
SEASONED WEDGES (V)	10
Served with sour cream and sweet chili	
POACHED BROCCOLINI (V,GF,DF)	12
Served with lemon vinegar and aged balsamic	

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PASTA

- PESTO PASTA (V)** 17
Fettuccine tossed with basil pesto, pine nuts, fresh ricotta, cherry tomatoes and baby spinach
- CHICKEN MUSHROOM FETTUCCINE** 18
Marinated chicken breast and creamy mushroom on a bed of fettuccine, topped with parsley and aged Parmesan
- WAGYU MEATBALLS & SPAGHETTI** 19
Wagyu meatballs and Neapolitan sauce on a bed of spaghetti, topped with parsley and aged Parmesan

BURGERS

All burgers served with chips (GF bread available +1)

- CLASSIC CHEESE BURGER** 14
Wagyu beef patty, cheddar, carrot pickle, pesto aioli and BBQ sauce
- WAGYU BEEF & DOUBLE SMOKED BACON** 17
Wagyu beef patty, double smoked bacon, mix leaves, tomatoes, beetroot, caramelized onion, carrot pickle, cheddar, pesto aioli and BBQ sauce
Extra patty & cheese +5
- HALLOUMI BURGER (V)** 16
Halloumi, mix leaves, tomatoes, carrot pickle and pesto aioli
- LEMON CHICKEN & AVOCADO** 17
Grilled chicken breast, avocado, mix leaves, tomatoes, carrot pickle, cheddar and pesto aioli
- SOFT SHELL CRAB BURGER** 18
Tempura soft shell crab, Asian slaw, tomatoes, carrot pickle and Thai tamarind sauce

SALADS

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

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DESSERT

AFFOGATO	6
Served with a double shot of Monte Alto Espresso and vanilla ice-cream <i>(It's perfect with a shot of Frangelico 8)</i>	
CAKE OF THE DAY	10
Please ask our staff for today's selection	
SPICED RED WINE POACHED PEAR	10
Served with almond flake, ice cream and berries	
PANNA COTTA	12
Served with berry compote, fresh fruits and crushed Oreo	
BELGIAN CHOCOLATE MOUSSE CAKE	12
Served with house Caramel, ice cream, berries and cocoa powder	
MONTE ALTO TIRAMISU	12
Monte Alto Espresso, cocoa powder, Cream and Savoirdi	
CHEESES PLATTER	19
Monte Alto's Selection of cheeses Served with lavosh and dates	

DESSERT WINES

TEMPUS TWO BOTRYTIS SEMILON	12
Hunter Valley	
ROMATE CARDENAL CISNOROS PX	15
Andalucia	
SEPPELTSFIELD PARA 21 YEAR OLD TAWNY	18
Barossa Valley	

KIDS MENU

WAGYU MEATBALLS & SPAGHETTI	12
Served with Neapolitan sauce and Parmesan cheese	
CHICKEN NUGGETS & CHIPS	12
Served with tomato sauce	

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