



37 Montpelier Retreat
Battery Point, Tasmania
fully licensed restaurant
dinner: tuesday - saturday, 6pm til late
p: 03 6223 2511

www.montys.com.au

July 2010

from the bay

✓ house shucked 'Moulting Bay' oysters
served natural, with the following house made dressings:
mignonette, mirin, 'Dandeker'
½ dozen @ \$14 or dozen @ \$26

✓ 1 kg of fresh steamed 'Spring Bay' mussels
with a lime oil + chardonnay vinaigrette and fresh garden herbs
\$28

entrée

twenty-two dollars each

✓ grilled new season scallops
over a vanilla bean + jerusalem artichoke purée
with baby leeks, crisp pancetta and orange oil

✓ slow braised sticky pork belly,
rolled and roasted with a sweet chilli glaze,
mustard mandarin, fresh herbs and watercress

roasted organic golden nugget pumpkin
filled with a 'Heidi Farm' gruyere cream velouté with garlic croutons and fresh herbs

✓ parfait of foie gras + duck,
with honey glazed walnuts, botrytis jelly and brioche lavosh

thermidore of southern rock lobster served inside crisp choux pastry
over a vine ripened tomato concassé, with herb + citrus

✓ pepper roasted 'Rannoch Farm' quail, served over
charred witlof, with red wine mollasses and plum + zinfandel relish

'Saint Monty'
crumbed and pan-fried 'Bruny Island Saint'
served with our spiced pear paste, beurre bosc pear and a fig vincotto

steamed 'Cape Grim' ox-tail pudding
with port and brandy jus and a citrus hollandaise

from the garden

✓ **nine dollars each**

steamed baby vegetables, Monty's garden salad
blanched new season brussel sprouts with butter & toasted almonds
rosemary + sea salt roasted potatoes, pommes mousseline (unctuous creamy mash potato - mmmm divine)

main

thirty-five dollars each

✓ 'Vego'

ferron risotto made to order,
changed daily, your waitstaff will advise

✓ 'Duck'

Confit leg and pan seared breast with prunes + port,
then served over wilted greens, pommes mousseline and sticky balsamic onions

✓ 'Cow'

bourbon braised 'Cape Grim' Black Angus short rib
with pan-fried pink eyes and truffled watercress

✓ 'MDF'

'Monty's Daily Fish'

Changed daily, your waitstaff will advise

'Rabbit'

'Tasmanian Fresh Farmed Rabbit' tumbled through house made pappardelle
in a light seeded mustard sauce with pancetta, herbs and crisp capers

✓ 'Pig'

rack of 'Scottsdale' pork, with pont neuf potatoes
and steamed broccolini, finished with spiced rhubarb relish, crackling and a muscat jus

✓ 'Lamb'

smoked + roasted 'Cressy Farm' grain fed rump,
over lentils du puy with fondant potatoes + baby vegetables,
finished with a wild blackberry grenadine and a shiraz jus

dessert

thirteen dollars each

✓ soft centred chocolate pudding

with house made blue cheese ice-cream and a port reduction

hot sticky 'Banoffi' pudding

with peanut butter ice-cream and candied bacon

✓ organic rhubarb + duck egg brulée with a pecan crumble

✓ 'Tongola Curdly' soufflé baked to order,

with house made butternut pumpkin ice-cream

cheese

we offer one of the finest ranges of local, national and international cheeses,
served with Monty's made toasts, house made fruit paste and fresh fruit

✓ gluten free toast available

✓ = denotes gluten free options available