



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

[www.montys.com.au](http://www.montys.com.au)

**March 2010**

✓ = denotes gluten free options available

### *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

✓ east coast periwinkles,  
terracotta baked in a garlic + herb butter,  
with a citrus squeeze, petite salad and grilled ciabatta

'Three Little Pigs'  
trotters, belly and cheek, over an orange oil + merlot vinaigrette  
with pickled 'Hansen Orchard' cherries + mustard mandarines

✓ 'Insalata Caprese'  
fresh italian buffalo mozzarella, surrounded by vine ripened huon tomatoes  
and Monty's grown basil leaves, dressed with local evoo, smoked salt + pink pepper

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

✓ 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, fresh strawberries and a fig vincotto

### *from the garden*

✓ nine dollars each

steamed veges, garden salad, salad of pear roquette + reggiano,  
rosemary + sea salt roasted potatoes and pommes mousseline (unctuous creamy mash potato - mmmm divine)

## main

### thirty-five dollars each

✓ 'Vego'

*(please allow 20 minutes)*

organic beetroot risotto made to order,  
with sage leaves and a citrus squeeze, completed with  
'Tongola' goats curd, salsa verde and a char-grilled lemon cheek

✓ 'Feathered'

semi-boned  $\frac{1}{2}$  duckling, pan roasted with prunes + port,  
then served over wilted greens, pommes mousseline and sticky balsamic onions

✓ 'Cow'

bourbon braised 'Cape Grim' Black Angus short rib  
with a light potato salad candied bacon and truffled parsley leaves

✓ 'From the ocean'

a traditional bouillabaisse of fresh local seafood and vegetables  
in an aromatic tomato + saffron sauce, with rouille and grilled potato bread

'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' free-range pork, with pont neuf potatoes  
and steamed broccolini, finished with spiced rhubarb relish, crackling and a muscat jus

✓ 'Lamb'

smoked + roasted 'Murrayfield' loin, over lentils du puy  
with confit garlic, fondant potatoes + blanched 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

✓ vanilla + star anise panna-cotta with preserved

'Hansen Orchard' cherries and a spiced honey + citrus glaze

warm pecan + pedro pie, with butternut pumpkin ice-cream,  
candied pecans and a frozen shot of crème de cacao

✓ 'Strawberries + Champagne'

a layered 'Kreglinger Brut de Blancs' semi-fredo  
with sparkling jelly, macerated strawberries and vanilla coulis

## 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