



37 Montpelier Retreat
Battery Point, Tasmania
fully licensed restaurant and BYO (bottled wine only)
dinner only, 6pm til late
Thursday - Tuesday (Wednesday CLOSED)
p: +61 3 6223 2511

www.montys.com.au

Summer 2012

from the bay

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

entrée

twenty-two dollars each

snails from the Hunter Valley,
herb crumbed over a mushroom capunata with a parsley sauce,
micro herbs, wild roquette and flowers

✓ Italian buffalo mozzarella with skinned baby tomatoes and young
basil leaves, drizzled with Tuscan olive oil and a reduced champagne vinegar

pan-fried South Australian sardines layered with crumbled sour-dough
croutons and toasted pine-nuts, finished with a lightly spiced oregano pesto

✓ Masterstock braised belly pork alongside lime infused Atlantic scallops
with apple crumble, Granny Smiths, pork scratching and hazelnut oil

pan-fried 'Shark Bay' blue swimmer crab cakes in a light white balsamic butter,
with vine ripened tomato concassé, mustard greens and a squeeze of lemon

soft boiled free-range duck egg,
with toasted sour-dough parmigiano 'brioche',
Deloraine truffle oil and Monty's made Vegemite™ butter

✓ Prawn Cocktail (re-visited)

A trio of Australian prawns served over a tomato oil vinaigrette
with heirloom lettuce, shaved baby cucumber
and finished with lemon confetti and spiced cocktail foam

from the garden

✓ **nine dollars each**
steamed baby vegetables
dressed garden salad
roasted baby pink eyes
pommes mousseline

main

thirty-five dollars each

- ✓ smoked, stuffed and roasted baby chicken over a celeriac purée with petite vegetables, pommes parisiennes, pan jus and peppery leaves
- ✓ rare roasted rack and slow braised shoulder of Bruny Island lamb with confit potato, broccolini and radish, finished with a lamb port glaze and mint + rosemary gel
- ✓ seared yellow fin tuna, alongside a layered niçoise salad with white anchovies, dill + chive béarnaise and home grown wild rocket
- ✓ bourbon + vanilla short rib of Cape Grim beef, served with roasted root vegetables, a sweet potato purée and finished with an aged balsamic jus
- ✓ 'Vegetarian'
a changing plate of vegetarian tastes and textures, always evolving and changing
- Tasmanian fresh farmed rabbit tumbled through cinnamon infused potato gnocchi with pancetta roasted chick peas, pecorino and baby tomatoes
- ✓ Pan-seared duck breast and duck leg sausage with roasted witlof and Matt's house made black pudding over a fresh baked potato crostini with a Pedro glaze and quail eggs

dessert

fourteen dollars each

- "the lamington that Jack re-built"
Everything you would expect in a lamington, but different
- ✓ a light fig cream over a candied walnut crumble with preserved figs, honey + vanilla jelly and Monty's aged fig balsamic
- ✓ tagine of stone fruits, laced with aromatic spices, candied ginger, vanilla oil and nasturtium, accompanied with a chai latte clotted cream
- ✓ a palate cleansing selection of vodka infused sorbets made from seasonal fruits, herbs + vegetables, with no added flavours, preservatives or colours
- ✓ vanilla + rosemary panna-cotta with fresh summer berries, botrytis jelly, a honey + yoghurt sorbet and raspberry grenadine

cheese

*Check out the Monty's Cheese list
remember the earlier you order the better the cheese.....*

✓ = denotes gluten free options available