Dessert

The Grand Finale (Serves 3-5) 50
A selection of our individual desserts. Chocolate Fondant, Crème Brûlée, Raspberry Apple Pie and Summer Pavlova

Summer Pavlova for one 12 Sharing board (serves 3-5) 35
Classic meringue, whipped Chantilly cream, summer berry compote, fresh berries and mint

Chocolate Fondant 17
Chocolate fondant with chocolate centre, fior de latte ice-cream, chocolate sauce and hazelnut praline

Crème Brûlée 13
Classic crème brûlée with coffee meringue biscuit

Raspberry Apple Pie 14
Fried apple and raspberry pastry, raspberry gel, cinnamon sugar and mascarpone ice-cream

Panna Cotta 12
Lime and coconut panna cotta with cherry compote

Cheese (serves 1-2) 29
Woombye Triple Cream Truffle Brie, Berry's Creek Tarwin Blue and Jack's English Club Cheddar served with conserve and assorted crackers

Liquid Dessert

Affogato 12
Espresso, vanilla bean ice-cream and choice of liqueur:
Baileys, Kahlua, Frangelico

Dom Pedro 17
Vanilla bean ice-cream blended with one of the following:
Jameson, Kahlua, Baileys, Frangelico

Liquid Experiences

The Glenmorangie Experience 26
These Glenmorangie Whiskies have been aged for 10 years in ex-bourbon barrels. Three have then been aged for a further 2 years for an exploration into different barrel finishes
Glenmorangie 10YO
Glenmorangie Nectar D'or
Glenmorangie Quinta Ruban
Glenmorangie Lasanta

The Ardbeg Experience 32
For those adventurous types who love the unyielding smoky and peaty flavours of Single Malt Islay Whisky
Ardbeg 10YO
Ardbeg Corryvreckan
Ardbeg Uigeadail
Ardbeg Limited Release

The Russell's Reserve Experience 26
For those who enjoy the sweet and smooth tones of Bourbon
Russell's Reserve 10YO
Bond and Lillard
Old Ripy
Russell's Reserve Single Barrel

The Hennessy Experience 28
Twin tasters of stunningly crafted Cognac
Hennessy VS
Hennessy XO

Let's Lunch

Available Monday - Wednesday 12pm - 4pm
Two courses $49 Three courses $59
Includes a glass of house selected wine, beer or soft drink

Entrée

Bruschetta
Avocado, Roma tomato, Spanish onion, garlic oil, basil and Parmesan

Roasted Artichoke
Globe artichoke, chilli & mint dressing, whipped Persian feta, artichoke crisps

Szechuan Calamari
Lightly fried calamari, cucumber, onion, lemon and nam jim

Wagyu Tartare Bruschetta
Smoked yolk, pickled cucumber, mustard, toasted sourdough

Main

Side Choices: Crunchy Chips or Farm Salad

FROM THE MONTE PADDOCK
Monte is the premium line of beef exclusively sourced for The Meat & Wine Co. Grilled to your liking in our unique basting and choice of side.

250g **Wagyu Rump** (450D, MB 6+)
300g **New Yorker** (120D)

Chicken Schnitzel
Crumbed chicken breast, rocket and fennel salad, fried egg & lemon gremolata. Served with choice of side

Hot Poke Bowl
Miso and soy seared salmon fillet with greens and barley pilaf salad

Pork Ribs
Slow cooked and BBQ basted. Served with choice of side

Steak Sandwich
Sliced Wagyu rump, English cheddar, Spanish onion, horseradish mayo and Dijon mustard. Served with choice of side

Fish & Chips
Crispy seasonal battered fish, black garlic aïoli and lemon.
Served with choice of side

Roast Pumpkin & Grain Salad
Slow roasted pumpkin, brown rice, red quinoa, grilled halloumi, fresh herbs and shaved fennel

Cheeseburger
Beef patty, Monterey Jack cheese, lettuce, tomato, truffle aïoli and caramelised onion jam. Served with choice of side

Dessert

Panna Cotta
Lime and coconut panna cotta with cherry compote

Raspberry Apple Pie
Fried apple and raspberry pastry, raspberry gel, cinnamon sugar and mascarpone ice-cream

African Pride

Entrées

RAW

Oysters Natural ½ dozen 29 dozen 56
Lemon Granita ½ dozen 29 dozen 58

Wagyu Tartare Bruschetta Smoked yolk, pickled cucumber, mustard, toasted sourdough 18

Salmon Tartare Atlantic salmon, capers, creme fraiche, coriander and garlic crostini 19

Caviar 30g traditional sturgeon caviar 110

Biltong Spiced South African cured beef 13

Bread (serves 1) 5
Fresh baked bread with cultured butter & black lava salt

Garlic Bread 10
Toasted buttermilk buns, garlic butter, Parmesan & garlic crisps

Bruschetta 12
Avocado, Roma tomato, shallots, garlic oil, basil and Parmesan

Boerewors 14/28
Coriander, cumin and beef sausage with sweet & sour capsicum salsa

Pork Belly 17
Southern chilli glazed pork belly. Carrot, celeriac, beetroot & pumpkin slaw

Szechuan Calamari 15/24
Lightly fried calamari, cucumber, onion, lemon, nam jim

Roasted Artichoke 12
Globe artichoke, chilli & mint dressing, whipped Persian feta, artichoke crisps

Prawns 24
Garlic, ginger and coriander marinated king prawns. Grilled and served with black garlic aïoli

Burrata 19
Vanella burrata, slow roasted tomatoes, basil, oregano and olive oil

Halloumi 15
Grilled halloumi, capsicum relish, fresh rocket and lemon honey dressing

Tasting Plate (serves 3-5) 55
Szechuan Calamari, Pork Belly, Bruschetta, Halloumi

Surcharge
Sydney - $5 per person on Sundays and public holidays.
Melbourne/Perth - $5 per person on public holidays.

Skewered

Served with your choice of crunchy chips or farm salad unless stated*

Beef 34
New Yorker cuts grilled to your liking with house basting

Prawn & Beef (cooked medium) 45
New Yorker cuts, QLD prawns, lemon, house basting

Salmon 38
Fermented chilli, miso, sesame, soy, scallions, ginger, garlic

Portuguese Chicken 35
Peri peri spiced chicken thighs, lemon

Kangaroo (cooked medium-rare)* 39
Harissa marinated loin fillet, butter roasted potato, tomato chutney and crispy onion rings

Slow-cooked Ribs

Beef and pork ribs are slow-cooked and finished on a flaming hot char-grill with our unique basting.

All are served with crunchy chips or farm salad

Beef Ribs Half Rack 36 Full Rack 65

Pork Ribs Half Rack 49 Full Rack 69

Ribs Platter 69
A selection of beef and pork ribs

The Best of Both 79
200g Monte fillet and half rack pork ribs

Favourites

Premium Beef Burger (cooked medium) 29
Pasture-fed primal beef patty, Monterey Jack cheese, lettuce, tomato, crispy onion rings, truffle aïoli, caramelised onion jam, with chips & pickle

Chicken Breast 29
Marinated chicken, white barley, summer greens and sweet soy

Lamb Shank 38
Slow-cooked oven roasted shank, creamy mash, seasonal stewed greens, salsa verde

Lasagne 25
Layered fresh pasta sheets, seasonal greens, béchamel, English cheddar and goat's cheese

From the Paddock

Monte is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to your liking in our unique basting and served with crunchy chips or farm salad

MONTE - GRASS FED 120D

Rump Eye	200g	26
Rib-Eye on the Bone (Dry-Aged)	400g	56

MONTE - GRAIN FED 120D

Rump	300g	29
Fillet	200g	39
New Yorker	300g	38
Rib-Eye	300g	39

"SHORTHORN" 150D

Fillet (MB 2+)	300g	59
New Yorker (MB 2+)	350g	49
Rib-Eye (MB 2+)	350g	49

WAGYU 450D

Wagyu Rib-Eye (MB 6+)	300g	79
Wagyu Rump (MB 6+)	500g	52

ANGUS X HEREFORD - GRAIN FED 100D

Tomahawk Recommended for sharing. Served with chips and salad	1.1kg	135

Meat Temperatures

Blue:	Sealed, very red in the centre. Room temperature
Rare:	Red in the centre. Lukewarm temperature
Medium-Rare:	Pinkish-red in the centre. Warm temperature
Medium:	Pink in the centre. Hot temperature
Medium-Well:	Very little pink in the centre. Hot temperature
Well-Done:	No pink, brown in the centre. Hot temperature

Sauces

Portuguese	4	Barbeque Relish	4
Hot African Chilli	4	Garlic Cream	4
Peppercorn	4	Blue Cheese	4
Mushroom	4	Black Garlic Butter	4
Béarnaise	4	Red Wine Jus	7

Sides & Salads

Mac & Cheese 15
Penne, truffle béchamel, aged Parmesan

Broccolini 15
Sautéed broccolini, almonds

Wedge Salad 15
Honey bacon, cherry tomatoes, fried shallots, crisp iceberg, crumbled blue cheese, ranch dressing

Cauliflower Bake 12
Roasted cauliflower, béchamel, English cheddar, aged Parmesan

Greek Salad 13
Cos, fetta, tomato, cucumber, onion, olives, dressing

Summer Salad 13
Baby gem, green goddess dressing, butter beans, cucumber, fetta
with Chicken 19

Farm Salad 7
Cos, cucumber, tomato, honey mustard dressing

Crunchy Chips 7

Sweet Potato Fries 7

Onion Rings 7

Mash 8

Children's Menu

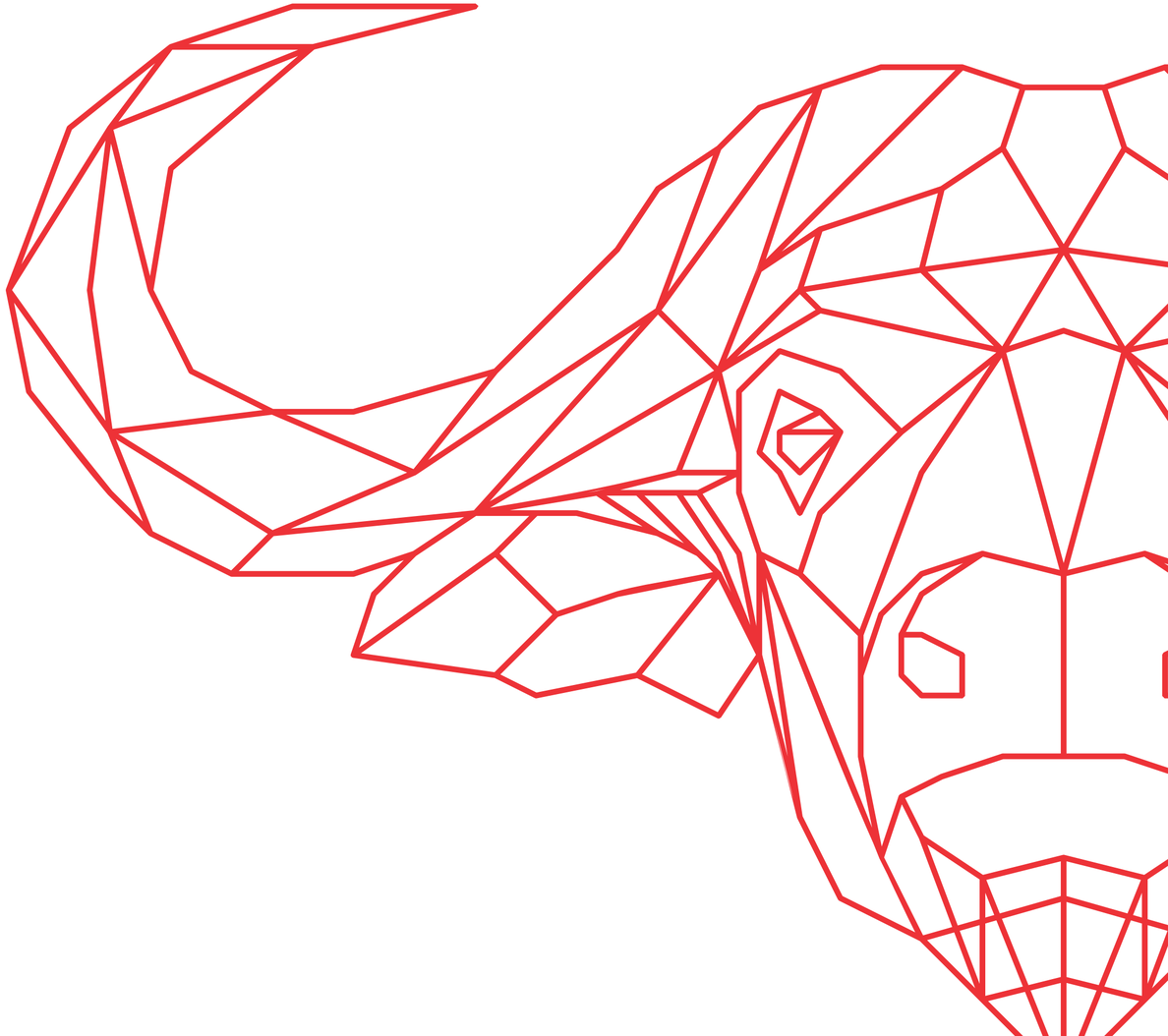
Children 12 years & under

Cheese Burger with crunchy chips, sweet potato chips or garden salad 12

Grilled Chicken Tenders with crunchy chips, sweet potato chips or garden salad 12

Fish & Chips 12

Mac & Cheese 12

Allergies Every possible care has been taken to ensure that these menu items are allergy free, certain items may still contain traces of allergic ingredients as they are prepared in an environment that may contains allergic ingredients.

Halal A selection of Monte Beef products are Halal certified from our supplier and precautions are taken in the cooking methods of our dishes, however our restaurant kitchen environment is not certified by the A.F.I.C. Please ask your waiter.