



Small plates

Marinated olives, GF, DF	9
Locally baked artisan bread, smoked carrot hummus, honey nut butter	single 9 large 16
Soup of the moment, grilled garlic bread	20
Truffle arancini au fromage, smoked carrot hummus, pickled carrot ribbons GF	24
Fried chicken, spicy remoulade, sliced pickles GF	22
Mojito salmon ceviche, granny-smith, orange, jalapeno, melba toast GF* DF	25
Shredded ham hock sliders, spicy remoulade, sauerkraut, polenta fries	24
Chicken tempura sushi roll, masago mayo, daikon salad	18
Middle Eastern spiced battered prawns, coconut yoghurt dip, paprika oil GF	22
Fries, aioli, tomato sauce GF, DF	12
Honey glazed kumara fries, sweet chili, aioli GF, DF	14
Trio of local and imported cheeses, condiments GF*	35

Stone baked flatbreads

Cold smoked salmon, labneh, sauerkraut, capers, rocket	25
Greek Lumina lamb, smoked eggplant, spiced yoghurt, almond, mint	23
Shredded ham hock, pineapple salsa, goats cheese mousse, mustard apple sauce	24
Garlic cheese, pesto, basil, chilli	22

Add prosciutto - 7

The Montreal

All our menu items are made in-house using seasonal and local ingredients, changing regularly to ensure a fresh and unique dining experience. The dishes are designed to be shared or can be enjoyed as an individual meal.



Salads

Cos salad, anchovies, croutons, prosciutto, poached egg	24
Quinoa power bowl salad, kale, cucumber, onion, yuzu, honey, citrus GF	22
Mixed garden salad, almond, ginger honey dressing GF, DF	17
<i>Add garlic prawns - 16 GF</i>	
<i>Add grilled chicken - 15 GF</i>	
<i>Add cold smoked salmon - 17 GF, DF</i>	
Tuna Provencal salad, olives, cos, greens, potato, egg, ginger lemon dressing GF, DF	23

Pasta

Pasta of the moment	POA
Green risotto, seasonal greens, basil, stracciatella, pistachio candy GF	35
<i>Add garlic prawns - 16</i>	16

Main plates

Local market fish, Ajo blanco, bisque, creamed goats cheese, beans, charred lemon	38
Lumina lamb rump, braised cabbage, ham hock, pea custard, jus GF	39
Fricassee chicken supreme, confit cherry tomato, crispy prosciutto, fricassee sauce, citrus chips	38
Pure South 300g ribeye, pinot noir charred onion, cognac & pepper sauce, mushroom crisps GF*	42
Braised pork belly, parmigiano herb crust, pickled apricot compote, jus, apple wafer GF*	39

Sides

Sous vide carrot, togarashi, hollandaise GF	15
Seasonal greens GF	13
Truffle potato mash, ricotta, green oil GF	16
Mixed green salad, lemon dressing GF, DF	12

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