



Breakfast

Well & truly granola, fresh fruit, De Winkel yoghurt. GF 21

Honey linseed sourdough, homemade seasonal jam, rolled butter. 14

Seasonal fruits, De Winkel yoghurt, manuka honey. GF 16

Benedict, house made potato hash, poached eggs, sriracha hollandaise. GF 27

with house smoked Akaroa salmon. GF 31

with streaky bacon. GF 29

with mushroom and wilted spinach. V, VG* 28

Omelette, choice of 3 fillings, cherry tomato chutney, honey linseed sourdough. GF* 26
mushroom / spinach / onion / ham / chorizo / bacon / tomato / cheese

Bubble and Squeak, sauteed chorizo, potato, butternut pumpkin, spinach, crumbed feta, house made cherry tomato chutney, eggs to your liking. GF, V, VG* 26

Grilled portabollo mushroom and artichoke, smashed avocado, toasted seeds, grilled pita bread. V, VG* 25

Brioche French toast, custard Brule, saffron poached pear, freeze dried blood orange, Biscoff crumble. 29

Eggs on toast, eggs to your liking, honey linseed sourdough, house made cherry tomato chutney. GF* 20

Sides

Smoked Akaroa salmon GF 11

Streaky bacon / breakfast sausage / potato rosti GF 11

Spinach / mushrooms / roast tomatoes / avocado GF, V, VG* 5

The Montreal



Beverages

Hot

Hummingbird Re:Start 100% Fair Trade, organic espresso

Black coffee 6

With milk 6.5

Alternative milks (soy, coconut, oat, almond) .50

Flavored shots (vanilla, caramel, hazelnut, chai) .50

Hot chocolate 6

Mochaccino 6

Harney & Sons master tea blenders 7

Black tea

English breakfast - 100% China black Keemun

Earl Grey supreme - Black tea, white tea, oolong tea, bergamot oil

Hot cinnamon - Black tea, orange peel, cinnamon, cloves

Green tea

Organic citron green - Organic green tea, organic orange oil

Bangkok - Green tea, lemongrass, coconut, vanilla, ginger

Herbal tea

Organic peppermint - Organic peppermint leaves

Chamomile - Egyptian chamomile

Ginger liquorice - Ginger root, liquorice root

Organic ginger lemon - Ginger root, lemon peel, black pepper, crystallised ginger

Fruit tea

Raspberry - Rosehips, hibiscus, orange peel, raspberry flakes, apple pieces, spearmint, lemon peel

Cold

Keri Juice premium, orange / apple / tomato / cranberry 5

b.effect kombucha, jasmine / earl grey 8

Voyage Water, sparkling / still 9

The Montreal

Small plates

Citrus marinated olives, assorted peppers ^{GF, VG*}	16
House baked focaccia, whipped butter ^{VG*}	
single 14 large 22	
Soup of the moment, house baked focaccia ^{GF*}	22
Tuna chutoro and potato croquettes, beetroot relish, crispy curry leaves, spicy mayonnaise ^{GF}	28
Crispy fried chicken, buttermilk fried chicken, manuka honey mustard sauce, crispy potato, seaweed ^{GF}	29
Tempura chicken sushi roll, kimchi, daikon salad, masago sauce, teriyaki ^{GF*}	28
Wagyu beef sliders, ground Wagyu beef, beetroot, pickle slaw, burger sauce, Emmental cheese	29
Akaroa Salmon tartare, cured with juniper berry, Pani Puri, coriander and lime yoghurt, tamarind glaze ^{GF*}	28
12-hour braised beef short ribs, orange hoisin glaze, crispy quinoa ^{GF}	32
Market fresh oysters, tempura battered with chilli and garlic or natural with watermelon pickle	POA
Artisan cheese selection, trio of local and imported cheese, house made condiments ^{GF*}	38

Stone baked flatbreads

Hot smoked salmon, spinach, crème fraiche, sage onion relish, capers rocket	30
Middle Eastern Lumina lamb, harissa carrot purée, mint labneh, crispy greens	29
Shredded Moroccan chicken, harissa, Fattoush, Moroccan salt	29
Vegetable ratatouille, tomato, burrata, basil, chilli ^V	27
<i>Add prosciutto - 8</i>	

V - vegetarian
 VG - vegan
 VG* - vegan option
 GF - gluten free
 GF* - gluten free option

Many of our dishes can be adapted by our chefs to cater for your specific dietary requirements or food allergies, please let your service team member know before ordering.



Salads

Warm spinach and kale, freeze dried raspberry, celery, candied walnut, tempura mushroom, warm Gorgonzola dressing _{GF, VG}	27
Broccoli and chickpea salad, sun dried tomato, toasted nuts and seeds, truffle mayo _{GF}	26
Mixed green salad, pickled carrot, cucumber, lettuce, orange dressing _{GF, VG}	19
<i>Add garlic prawns - 16</i>	
<i>Add grilled chicken - 15</i>	
<i>Add hot Akaroa smoked salmon - 19</i>	

Main plates

Theo's fisheries local market fish, seared scallops, corn purée, charred broccolini salsa, lemon caper crème fraîche, saffron beurre blanc _{GF}	POA
Lumina lamb rack, grilled Witloof, spicy eggplant purée, charred carrot purée, crispy buckwheat, red wine and balsamic jus _{GF}	55
300gm Southern Station Wagyu ribeye MBS 2, onion granola, entrecote butter, red wine jus _{GF}	62
Lemongrass rolled pork belly, sous vide orange kumara, pumpkin seed pesto, apple purée, crackling toasted nuts, red wine jus _{GF}	47
Pasta of the moment, Grana Padano _{V*}	POA
Wild mushroom and spinach risotto, Grana Padano, micro cress _{GF, VG*}	37

Sides

Sautéed wild mushroom, white wine shallots, balsamic thyme vinegar, onion granola	18
Seasonal greens, cashew dukkah _{GF, VG*}	18
Water cress and potato mash, burnt ricotta, walnut, chive oil _{GF, VG}	19
Kumara fries, sweet chilli, aioli _{GF}	15
Fries, aioli, tomato sauce _{GF}	14
Mixed green salad, orange dressing _{GF, VG}	16

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Desserts

Cannoli, filled with classic tiramisu cream, pistachio crumb 18

Manchego basque cheesecake, cookie soil, citrus mascarpone, seasonal berry coulis 22

Warm apple short bread, white chocolate mousse, lime curd, freeze dried raspberry 23

Gelato affogato 14
add your favourite liqueur - 10

Gelato scoop, seasonal gelato scoop 6

Artisan cheese selection, trio of local and imported cheese, house made condiments 36

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