



Breakfast

Well & truly granola , fresh fruit, De Winkel yoghurt, brandy berries coulis GF, V	
Buckwheat porridge , caramelised banana, granola crumb, berries coulis GF, V	19
Seasonal fruits , De Winkel yoghurt, manuka honey GF, V	20
Honey linseed sourdough , homemade seasonal jam, rolled butter V	14
Benedict , crispy potato rosti, poached free-range eggs, hollandaise GF	12
with streaky bacon GF	
with smoked Akaroa salmon GF	26
with mushroom and wilted spinach V	29
Omelette , free-range eggs, honey linseed sourdough, tomato relish, choice of 3 fillings	24
	GF* 26
<i>mushroom / spinach / onion / ham / bacon / tomato / cheese</i>	
Mediterranean Quesadilla , smoked carrot hummus, spinach, feta cheese, bean ragu, caramelised onion, poached egg V	22
with braised Lumina lamb shoulder	27
Avocado on croissant , freshly baked croissant, basil pesto, poached eggs, rocket, parmesan, avocado, dukkha V	
Brioche French toast , caramelised banana, lemon mousse, berry compote, pistachio crumb V	25
Eggs on toast , free-range eggs cooked to your preference, honey linseed sourdough, tomato relish GF*, V	28
	19
Sides	
Smoked Akaroa salmon GF	10
Streaky bacon / breakfast sausage	7
Avocado / spinach / mushrooms / roast tomatoes GF, V, VG*	4

The Montreal



Beverages

Hot

Hummingbird Re:Start 100% Fair Trade, organic espresso

Black coffee

With milk

Alternative milks (soy, coconut, oat, almond)

Flavored shots (vanilla, caramel, hazelnut, chai)

Hot chocolate

Mochaccino

6

6.5

.50

.50

6.5

Harney & Sons Master Tea Blenders

6.5

Black Tea

7

English Breakfast – 100% China blackKeemun

Early Grey Supreme – Black tea, whitetea,oolongtea,bergamotoil

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.alive kombucha, jasmine / earl grey

7

Voyage Water, sparkling / still

7

The Montreal

Small plates

Citrus marinated olives, assorted peppers GF, VG* 14

House baked focaccia, topped with thinly sliced potato and rosemary VG*
single 12 large 20

Soup of the moment, house baked focaccia GF* POA

Golden truffle arancini, crispy burdock and truffle arancini, spicy ajvar yoghurt, fresh pesto V, GF 26

Crispy fried chicken, buttermilk fried chicken, Muhammara aioli, micro herbs, pickled cucumber ribbons, maple tahini GF 26

Tempura chicken sushi roll, kimchi, daikon salad, masago sauce, teriyaki GF*

Tokyo Wagyu sliders, Wagyu ground beef, masago slaw, pickled daikon, soft milk bun 25

Red berry tea smoked venison tartare, Merchant NZ venison, crumbed cured egg yolk, fresh herbs, toasted brioche, matcha mousse GF* 26 28

Nordic tide, cured Akaroa salmon, chilled green gazpacho, preserved lemon, oyster foam, linseed cracker GF 27

Peach and beetroot burrata, summer peaches, tomato, beetroot carpaccio, aged balsamic, toasted granola crumb, basil gelato GF 25

Market fresh oysters, tempura oysters, chorizo chilli jam or natural, riesling shallot mignonette POA

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

Stone baked flatbreads

Hot smoked salmon, spinach, crème fraiche, sage onion relish, capers rocket 27

Middle Eastern Lumina lamb, harissa carrot purée, mint labneh, crispy greens 26

Shredded Moroccan chicken, harissa, Fattoush, Moroccan salt 26

Vegetable ratatouille, tomato, burrata, basil, chilli V 24

Add prosciutto - 8

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.



Desserts

Cannoli, filled with classic tiramisu cream,
pistachio crumb 18

Passionfruit chocolate mousse, chocolate soil,
orange curd, Oreo ice cream 21

Brown butter maple pecan ice cream sandwich
burnt honey, pecan praline, mascarpone,
fresh berry 22
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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