



## Breakfast

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

## 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                                      | 6   |
| With milk   | 6.5 |
| Alternative milks (soy, coconut, oat, almond)     | .50 |
| Flavored shots (vanilla, caramel, hazelnut, chai) | .50 |
| Hot chocolate                                     | 6.5 |
| Mochaccino  | 6.5 |

**Harney & Sons Master Tea Blenders**

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Black Tea

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

|  |     |
|--|-----|
| <b>Citrus marinated olives</b> , assorted peppers GF, VG*  | 14  |
| <b>House baked focaccia</b> , topped with thinly sliced potato and rosemary VG*  |     |
| single 12 large 20   |     |
| <b>Soup of the moment</b> , house baked focaccia GF*   | POA |
| <b>Golden truffle arancini</b> , crispy burdock and truffle arancini, spicy ajvar yoghurt, fresh pesto V, GF                               | 26  |
| <b>Crispy fried chicken</b> , buttermilk fried chicken, Muhammara aioli, micro herbs, pickled cucumber ribbons, maple tahini GF            | 26  |
| <b>Tempura chicken sushi roll</b> , kimchi, daikon salad, masago sauce, teriyaki GF*   | 25  |
| <b>Tokyo Wagyu sliders</b> , Wagyu ground beef, masago slaw, pickled daikon, soft milk bun   | 28  |
| <b>Red berry tea smoked venison tartare</b> , Merchant NZ venison, crumbed cured egg yolk, fresh herbs, toasted brioche, matcha mousse GF* | 26  |
| <b>Nordic tide</b> , cured Akaroa salmon, chilled green gazpacho, preserved lemon, oyster foam, linseed cracker GF                         | 27  |
| <b>Peach and beetroot burrata</b> , summer peaches, tomato, beetroot carpaccio, aged balsamic, toasted granola crumb, basil gelato GF      | 25  |
| <b>Market fresh oysters</b> , tempura oysters, chorizo chilli jam or natural, riesling shallot mignonette                                  | POA |
| <b>Artisan cheese selection</b> , trio of local and imported cheese, house made condiments GF*   | 36  |

## Stone baked flatbreads

|  |    |
|--|----|
| <b>Hot smoked salmon</b> , spinach, crème fraiche, sage onion relish, capers rocket  | 27 |
| <b>Middle Eastern Lumina lamb</b> , harissa carrot purée, mint labneh, crispy greens | 26 |
| <b>Shredded Moroccan chicken</b> , harissa, Fattoush, Moroccan salt                  | 26 |
| <b>Vegetable ratatouille</b> , 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.



## Salads

|  |    |
|--|----|
| <b>Cos and furikake</b> , baby cos lettuce wedge, sesame buttermilk, pickled red onion, chorizo chips, baby cucumber, wasabi pea furikake GF*              | 26 |
| <b>Buddha bowl</b> , quinoa, brown rice, buckwheat, marinated tofu, falafel, diced seasonal vegetables, edamame, butternut hummus, sesame dressing GF*, VG | 24 |
| <b>Tuscan summer salad</b> , sun ripened tomatoes, olives, rocket, diced seasonal vegetable corn, roasted piquillo yoghurt GF, V                           | 22 |
| Add garlic prawns -  | 14 |
| Add grilled chicken -  | 12 |
| Add hot smoked salmon -  | 16 |
| Add grilled lamb loin -  | 17 |

## Main plates

|   |     |
|---|-----|
| <b>Local market fish</b> , scallop, corn mashed, charred broccolini salsa, lemon caper crème fraiche, saffron beurre blanc GF                                   | POA |
| <b>Cured Lumina lamb loin and Merguez kofta</b> , smokey kumara crème fraiche, roasted baby carrots, confit cherry tomatoes, lamb jus GF 300gm                  | 49  |
| <b>Pure South ribeye</b> , wasabi salsa verde, miso butter GF   | 50  |
| <b>Sous vide pork belly</b> , colada pineapple, cauliflower velouté mousse, apricot and mustard jus, crispy hasselback potato with caviar, lemon truffle oil GF | 45  |
| <b>Mushroom, walnut and feta raviolini</b> , truffle and mascarpone sauce, parmesan, crispy mushrooms V   | 36  |
| <b>Butternut risotto</b> , caramelised butternut pumpkin, stracciatella, parmesan, candied walnut GF, VG*   | 35  |

## Sides

|   |    |
|---|----|
| <b>Potato and kumara gratin</b> , burnt ricotta, herb salad GF, V | 16 |
| <b>Seasonal greens and dukkha</b> , GF, VG*                       | 15 |
| <b>Mixed green salad</b> , ginger honey dressing GF, VG           | 17 |
| <b>Fries</b> , aioli GF,  | 14 |
| <b>Honey glazed kumara fries</b> , sweet chili, aioli GF, V       | 16 |

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

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# 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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