



Breakfast

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

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} 28

Crispy fried chicken, buttermilk fried chicken, Muhammara aioli, micro herbs, pickled cucumber ribbons, maple tahini _{GF} 28

Tempura chicken sushi roll, kimchi, daikon salad, masago sauce, teriyaki _{GF*} 27

Tokyo Wagyu sliders, Wagyu ground beef, masago slaw, pickled daikon, soft milk bun 29

Red berry tea smoked venison tartare, Merchant NZ venison, crumbed cured egg yolk, fresh herbs, toasted brioche, matcha mousse _{GF*} 27

Nordic tide, cured Akaroa salmon, chilled green gazpacho, preserved lemon, oyster foam, linseed cracker _{GF} 29

Peach and beetroot burrata, summer peaches, tomato, beetroot carpaccio, aged balsamic, toasted granola crumb, basil gelato _{GF} 27

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 29

Middle Eastern Lumina lamb, harissa carrot purée, mint labneh, crispy greens 28

Shredded Moroccan chicken, harissa, Fattoush, Moroccan salt 28

Vegetable ratatouille, tomato, burrata, basil, chilli _V 26

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

Buddha bowl, quinoa, brown rice, buckwheat, marinated tofu, falafel, diced seasonal vegetables, edamame, butternut hummus, sesame dressing _{GF*, VG} 26

Tuscan summer salad, sun ripened tomatoes, olives, rocket, diced seasonal vegetable corn, roasted piquillo yoghurt _{GF, V} 25

Mixed green salad, ginger honey dressing _{GF, VG} 19

Add garlic prawns - 14

Add grilled chicken - 12

Add hot smoked salmon - 18

Add grilled lamb loin - 17

Main plates

Local market fish, scallop, corn mashed, charred broccolini salsa, lemon caper crème fraiche, saffron beurre blanc _{GF} POA

Cured Lumina lamb loin and Merguez kofta, smokey kumara crème fraiche, roasted baby carrots, confit cherry tomatoes, lamb jus _{GF} 51
300gm Pure South ribeye, wasabi salsa verde, miso butter _{GF} 54

Lemongrass rolled pork belly, sous vide kumara, pumpkin seed and green crumble, apple puree, pork crackling, red wine jus _{GF DF} 45

Mushroom, walnut and feta raviolini, truffle and mascarpone sauce, parmesan, crispy mushrooms _V 38

Butternut risotto, caramelised butternut pumpkin, stracciatella, parmesan, candied walnut _{GF, VG*} 35

To share Ideal for 2 to 4 people

Rolled Lumina lamb leg, kumara, savoy cabbage and bacon stuffing, roasted cauliflower puree, lamb & red wine jus. Served with a broccoli and chickpea salad and sauteed seasonal greens _{GF} 94

Sides

Kumara, savoy cabbage and bacon mash _{GF}, 18

Seasonal greens and dukkha, _{GF, VG*} 17

Mixed green salad, ginger honey dressing _{GF, VG} 19

Fries, aioli _{GF}, 14

Honey glazed kumara fries, sweet chili, aioli _{GF, V} 16

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Beverages

Hot

Humming bird 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

b.alive kombucha, jasmine / earl grey 5

Voyage Water, sparkling / still 7

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The Montreal

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
<i>add your favourite liqueur -10</i>	
Gelato scoop, seasonal gelato scoop	6
Artisan cheese selection, trio of local and imported cheese, house made condiments	36

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