Breakfast

Continental Breakfast Buffet 28

Well & truly granola, fresh fruit, De Winkel yoghurt, GF, V 23

Seasonal fruits, De Winkel yoghurt, manuka honey GF, V 18

Honey linseed sourdough, seasonal jam, rolled butter V, GFO 15

Benedict, house made potato hash, poached eggs, siracha hollandaise GF, V 27

with streaky bacon GF 29
with smoked Akaroa salmon GF 33
with mushroom and wilted spinach V 29

Quinoa porridge, caramelised banana, granola crumb, mixed berry coullis V. GF 24

Bubble and squeak, sauteed chorizo, potato, butternut pumpkin, spinach, crumbled feta, poached eggs V, GF 26

Brioche French toast, caramelised banana, pistachio crumble, matcha maple syrup, matcha mascarpone V 30

Avocado on toast, crispy chickpeas, pickled red onion, roasted cherry tomato, cashew dukkha VG, V 23
with poached eggs 25

Eggs on toast, eggs to your liking, honey linseed sourdough, house made cherry tomato chutney V, GFO 20

Sides

Smoked Akaroa salmon GF 13

Streaky bacon / breakfast sausage / potato rosti / spinach / mushroom / roast tomato 9

Avocado / grilled halloumi 10

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

Early Grey Supreme – Black tea, white tea, oolong tea, bergamot oil

Hot Cinnamon – Black tea, orange peel, cinnamon, cloves

Paris – Caramel, vanilla, black currant

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 Liquiorice – 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	8
Voyage Water, sparkling / still	9

the Montreal

Small plates

Citrus marinated olives, assorted peppers GF, VG* 15

House baked focaccia, whipped marmite butter VG*

single 13 large 22

Soup of the moment, house baked focaccia GF* 22

Wild mushroom arancini, Danish blue cheese, spiced pumpkin jam GF 28

Crispy fried chicken, buttermilk marinated fried chicken thigh, English mustard aioli, chilli maple, pickles GF 27

Tempura chicken sushi roll, teriyaki and wasabi cream sauce GF* 26

Wagyu sliders, mince Wagyu beef, beetroot relish, slaw, burger sauce, Edam cheese 29

Red berry and black tea smoked venison tartare, egg yolk, Kokis DF 27

King Akaroa salmon tartare, Pani puri, mint yoghurt, tamarind chutney, shallots, sesame dressing DF 29

Fresh live green shell mills bay mussels, celery, garlic, white wine, dark rye bread

half kg 15 1 kg 28 DF*, GF*

Market fresh oysters, natural and tempura, watermelon pickle, crispy chilli and garlic oil GF POA

Artisan cheese selection, local and imported cheese, house made condiments GF* 38

Stone baked flatbreads

Hot smoked King Akaroa salmon, spinach, crème fraiche, onion relish, rocket leaves 30

12 hours braised Lumina lamb shoulder, whipped feta and confit garlic, dukkha, pomegranate seed 29

California chicken, red pepper, crispy bacon, cilantro, avocado puree, creamy chipotle ranch sauce 28

Kawa kawa and horopito, marinated crispy potato and butternut, lemon bechamel, garlic oil, toasted almond V 27

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

Mixed green salad, onion, cucumber, capsicum, cherry tomato, pickled carrot, orange dressing GF, VG — 20

Peach and endives, mayan amaranth, toasted almond, spicy feta, manuka honey, mustard dressing GF — 25

Caesar salad, anchovy, soft boiled eggs, bread croutons, pecorino cheese, crispy bacon, Caesar dressing GF, VG — 28

Add garlic prawns – 16

Add grilled chicken supreme – 13
Add hot Akaroa smoked salmon – 18
Add mushroom arancini – 12

Main plates

Local market fish, lemon and charcoal gel, celeriac and linseed mille feuille, green apple and cucumber relish, watercress beurre blanc GF — POA

Lumina lamb loin and lamb ribs, purple kumara purée, heirloom baby carrot, mulled wine, pickled daikon, balsamic jus GF — 55

300g Pure South handpicked 55 day aged beef sirloin, caramelised onion, butternut purée koji beef jus, tallow whipped butter GF — 58

Braised and roast rolled pork belly, sous vide kumara, pumpkin seed pesto, pork crackling, red wine jus GF — 47

Pasta of the moment, V* — POA

Beetroot risotto, crispy beetroot, whipped goat cheese, edamame, parmesan, candied walnut GF, VG* — 36

Sides

Potato and kumara gratin, burnt ricotta — 17

Charred broccolini, dried cranberry, toasted almond GF — 16

Kumara fries, sweet chilli, aioli GF — 17

Fries, aioli, tomato sauce GF — 15

Mixed green salad, orange dressing GF, VG — 15

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Desserts

Callebaut dark chocolate 70% mousse,
brandy caramelised stone fruits, pops rice gf 16

Seasonal berry eton mess,
meringue, berry coulis, whipped cream, lemon and thyme sherbet gf, dfo 18

Cannoli,
mango and coconut cream, dried mango 16

Gelato affogato 14

add your favourite liqueur - 10

Gelato scoop, seasonal gelato scoop 8

Artisan cheese selection, trio of local and imported cheese, house made condiments 38

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