



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	
with streaky bacon GF	26
with smoked Akaroa salmon GF	29
with mushroom and wilted spinach v	24
Omelette , free-range eggs, honey linseed sourdough, tomato relish, choice of 3 fillings GF* <i>mushroom / spinach / onion / ham / bacon / tomato / cheese</i>	26
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	25
Brioche French toast , caramelised banana, lemon mousse, berry compote, pistachio crumb v	28
Eggs on toast , free-range eggs cooked to your preference, honey linseed sourdough, tomato relish GF*, v	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	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

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

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*	13
Stone baked confit garlic and rosemary focaccia, walnut honey nut butter VG*	
single 14 large 19	
Soup of the moment, grilled bread GF*	20
Truffle and cheese arancini, smoked romesco sauce, artichoke, scamorza cheese mayo V	25
Fried chicken, piquillo pepper remoulade, maple tahini GF	25
Seared scallops, cauliflower purée, truffle aioli, caviar GF	26
Tempura sushi roll of the day GF*	POA
Umami wagyu beef sliders, masago slaw, pickled daikon, teriyaki	27
French onion meatball, burnt burrata, cheese toast	25
Woodford bourbon pork belly, toasted brioche, goat's cheese mousse, chorizo crumb GF*	25
Fries, aioli GF, V*	13
Honey glazed kumara fries, sweet chili, aioli GF, DF, VG*	14
Market fresh oysters, "crispy oysters with chorizo chilli jam" OR "Riesling shallot mignonette oysters"	POA
Cheese selection, three local and imported cheeses, condiments GF*	35

Stone baked flatbreads

Hot smoked salmon, spinach, creme fraiche, sage onion relish, capers rocket	26
Middle Eastern Lumina lamb, harissa carrot purée, mint labneh, crispy greens	25
Shredded Moroccan chicken, chermoula creme fraiche, Fattoush, Moroccan salt	25
Herbed potato and garlic, bechamel, caramelised onion V	23
Cheesy garlic, cream sauce, chilli, pesto V	23

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

Grilled cos salad, anchovie dressing, prosciutto crumb, poached egg GF*	25
Mediterranean vegan bowl, fried cauliflower, beetroot, carrot hummus, vegan feta, vegan ranch dressing GF*, VG	22
Mixed garden salad, ginger honey dressing GF, VG	18
<i>Add garlic prawns – 14</i>	
<i>Add grilled chicken – 12</i>	
<i>Add hot smoked salmon – 16</i>	
<i>Add grilled lamb loin – 17</i>	

Main plates

Local market fish, prawn bisque risotto, battered soft shell crab, seaweed salt GF* POA	
Lumina lamb loin, pulled Greek lamb shoulder, fasolakia yiahi, sweet carrot mousse, goat's cheese, pistachio jus GF	48
300gm Pure South ribeye, wasabi salsa verde, miso butter GF	49
Sous vide pork belly, apple coulis, grilled piperade, apricot mustard jus GF	44
Pasta of the moment, VG*	POA
Smoked eggplant and tomato risotto, eggplant moju, parmesan, Stracciatella, toasted hazelnuts GF, VG*	35

Sides

Potato and kumara gratin, truffle oil, parmesan GF, V	15
Seasonal greens, GF, VG*	14
Baby carrot, smoked honey paprika butter, dukkha GF, VG*	15
Mixed green salad, ginger honey dressing GF, VG	16

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