

3 Courses \$89
for 2 Courses
Main + Entrée \$70
Main + Dessert \$65

monté

GF: Gluten Free
DF: Dairy Free

Vegetarian Options Available Please ask our waitstaff

To Start

House Marinated Black Olive with balsamic glaze +\$9

Freshly Shucked Sydney Rock Oysters, ginger and sweet sake dressing, pickled cucumber DF GF
+ Each 6, 1/2 Dozen 30, 1 Dozen 60

Entrée

Hiramasa Kingfish Ceviche, chili, lime, house made ponzu, pickled radish,
puffed black rice, black garlic aioli, chive oil GF

Crispy Fried Local Tiger Prawns, Louis's chili jam (mild), pickled cucumber and red radish salad

Pan Seared Scallops, cauliflower puree, charred corn, lemon and caper beurre blanc, chive
maple candied prosciutto crumble GF

Classic French Onion Soup, gruyere cheese and baguette

Pepper Crusted Black Angus Beef Carpaccio, wasabi crème fraiche, aged manchego,
dressing of caper and cornichon, pickled eschalot, sourdough crumble GF option

Duck Liver Pate, orange marmalade, pickles, brioche croutons GF option

Twice Baked French Onion and Gruyere Cheese Souffle Gratin V

House Made Linguine with WA scampi, chili, zucchini, parsley, bisque foam

Main

Pan Fried Barramundi Fillet, Tiger prawn and leek mousseline cigar, pea puree,
seasonal vegetable, lemon and tomato beurre blanc GF option (+\$6)

Grilled Lamb Loin and Twice cooked Slow Braised Riverina Lamb Shoulder, minted pea puree,
charred zucchini and Dutch carrots, fetta, pine nut, salsa verde and red wine jus GF

Char Sui Glazed Confit Duck Maryland, Chef's Korean pork dumplings, bean shoots, shiitake mushroom,
edamame bean, roasted chicken and soy consommé DF

12 Hours Confit Crispy Skin Pork Belly, roasted pumpkin puree, green apple and fennel remoulade
puffed black rice, maple walnut, apple gel, pan jus GF

Grilled Duck breast, croquette of smoked duck leg and gruyere cheese, roasted carrot puree,
orange segment, roasted fennel, pistachio

Chef's Signature Slow Braised Riverina Lamb Shank Pie, aged parmesan polenta, ratatouille, lamb jus
(Please allow 25mins to cook)

Grilled Black Angus Eye Fillet 200g

Choice of Creamy truffled wild mushroom jus or Café De Paris Butter
sautéed greens, Choice of Mash potato or French fries Gf(+\$10)

Sides

French Fries with garlic aioli, 9

Garden Salad, cherry tomatoes, French vinaigrette 10

Iceberg lettuce and spinach, sourdough crumble, pepitas, parmesan snow, Louis's ranch dressing 12

Steamed green, toasted almond and beurre noisette 12

Surcharge Visa/Master 1% Amex 3% Sunday and public holiday 10%.
No BYO group over 7 people or Friday, Saturday, public holiday and special day.
5% Service charge on group over 7 people, 5% discount for cash payment