

BEVERAGES

Soft Drink	3.8	Ginger Beer	6	Milk Shakes	7.5
Soft Drink - 330ml Bottle (Coke, Coke “No Sugar”, Sprite)	4.8	“New” Virgin Mojito	10	add Malt	1
Juices	4.5	Spiders	7	Iced Coffee	8.9
Lemon, Lime & Bitters	5	Red Bull	6	Iced Chocolate	8.9
Purezza Sparkling Water	4 gl 9 bt	Iced Lemon Tea	5.5	Iced Latté	6

SMOOTHIES

Man-Goes Tropo (Tropical Mango) Halle Berry (Dairy Free Berry) Going Bananas (Banana Cinnamon)	9.5
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ESPRESSO

Short Black	4	Short Macchiato	4	Soy	extra	1
Cappuccino	4.8	Long Macchiato	4.5	Syrup	extra	1
Café Latté	4.8	Mocha	5.5	Large Size	extra	1
Long Black	4.8	Vienna	5.5	Extra Shot	extra	0.5
Flat White	4.8	Affogato	5.9	Almond Milk	extra	1
Babycino	2.5	Hot Chocolate	5	Lactose Free	extra	1

POT OF TEA BY TEADROP

English Breakfast	5	Honeydew	5	Lemongrass & Ginger	5
Earl Grey	5	Green Tea	5	Malabar Chai tea	5
Camomile	5	Peppermint	5	Chai Latté	5.5

LIQUEUR COFFEE

Irish Cream (Jameson, black coffee & cream)	13.9	Coffee de Crème (Baileys, black or white coffee)	13.9
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ON TAP

Asahi ‘Super Dry’ Somersby Apple Cider	- Schooner	11
Mountain Goat Steam Ale	- Stein	15
	- 2L Beer Tower	49
R!OT Lemon Lychee Spritz		12

SELECTED BEERS

Carlton Zero	7.5	Heineken	9
Cascade Light	8	Little Creatures Pale Ale	10
Victoria Bitter	8.5	Corona	10
Carlton Draught	8.5	Guinness	12
Crown Lager	10	Great Northern Super Crisp (mid)	9
Pure Blonde	8.5	Peroni	10

SPIRITS

Basic 10	Premium 13	Deluxe 16
Scotch	White Sambuca	Johnnie Walker Red
Jim Beam	Black Sambuca	Jagermeister
Vodka	Tequila	Malibu
Ouzo	Jameson	Amaro Montenegro
Campari	Southern Comfort	Cointreau
Cinzano	Jack Daniels	Canadian Club
Gin	Bundaberg Rum	Pimms
Bacardi	Midori	St Remy Brandy
Captain Morgan	Kahlua	Smirnoff
	Tia Maria	Tanqueray
	Baileys	Amaretto



PORT

Tawny Port	10 (g)
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Cocktails available – Please ask our staff

WINE LIST

SPARKLING

Vivo Sparkling Brut (Riverina, NSW)	9.9		
Fresh fruit and creamy palate with a crisp clean finish.			

Zonin 1821 Prosecco (Italy)	12.5
Well balanced aparitif with delicate almond notes.	

Rococo Premium Cuvee (Yarra Valley, Vic)	n/a
Soft creamy textured palate with length and drinkability.	

Chandon (Coldstream, Vic)	n/a
Fruity flavours, soft but dry finish, great with fruit and cheese.	

Le Petit Étoilé Non-Alcoholic Sparkling (200ml bottle)	14.9
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WHITE WINE

Vivo Sauv Blanc (Riverina, NSW)	9.9	4.5
Perfect accompaniment to poultry.		

3 Tales Sauv Blanc (Marlborough,NZ)	14	65
Perfect match to salads and white meats including chicken and fresh fish.		

Vivo Chardonnay (Riverina, NSW)	9.9	45
Fine, calm, composed medium white.		

Copperhead Chardonnay (Yarra Valley, Vic)	16	69
This single vineyard Chardonnay opens w/ ripe stone fruits, subtle oak & creamy cashew notes. It's easy drinking & well balanced.		

Bella Riva Pinot Grigio (King Valley, Vic)	12	58
Good texture & complexity, faintly aromatic & fresh.		

T'Gallant Moscato (Mornington Peninsula, Vic)	14	65
Moscato chilled well is the perfect aperitif & appetizing food companion.		

Alcatraz Riesling (Clare Valley, SA)	12	55
A beautifully balanced Riesling. Classic flavours of lemon and lime are apparent immediately.		

Le Petit Étoilé Non-Alcoholic Chardonnay (200ml bottle)	14.9
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RED WINE

Vivo Shiraz (Riverina, NSW)	9.9	45
Perfect accompaniment to veal, beef or lamb.		

Pepperjack Shiraz (Barossa, SA)	15	69
Rich and full bodied. Perfect for lamb or beef.		

La Boheme Rosé (Yarra Valley, Vic)	13	60
Dry, textural, creamy soft with good depth, fine flavour		

Re-Write Pinot Noir (Yarra Valley, Vic)	13	60
Youthful but gently aromatic Pinot Noir, hints of strawberry. Fine tannin & silky finish.		

Copperhead Cab Sauv (Yarra Valley, Vic)	16	69
This 2017 wine is medium bodied & developing w/ a palate displaying notes of dark berries & chocolate.		

Save Our Souls Sangiovese (King Valley, Vic)	16	69
Perfect with all the pasta's, all the pizzas – anything Italian with a tomato base - Buon appetite		

Oyster Bay Merlot (Marlborough, NZ)	15	69
Freshness of ripe fruit, spice and soft tannins on the palate.		

Lenton Brae Cab Merlot (Margaret River, WA)	14	65
This is a medium-bodied wine that has been designed to exhibit the pretty side of cabernet sauvignon.		

Le Petit Étoilé Non-Alcoholic Cab Sauv (200ml bottle)	14.9
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ALL DAY BREAKFAST

Served until 3pm

**Gluten Free bread available on request.*

Start Here

Fried Cheesy Bacon Balls “Perfect for Sharing”

W/ sriracha hollandaise & bacon crumb. 16.9

? Secret Menu Item

Please ask our friendly team for this week’s special

Strawberry Cheesecake French Toast (V)

Brioche soldiers w/ strawberry mascarpone & shortbread crumble. 20.9 ADD BACON +6

Bacon and Eggs

Your choice of fried, poached or scrambled eggs on toast
w/ grilled tomato and country style bacon. 19.9 ADD POTATO ROSTI +6

Surf and Turf

Poached eggs stacked on smoked salmon, country style bacon, sautéed spinach & roasted mushrooms on multigrain sourdough toast, w/ herbed crème fraîche & za’atar. 22.9

Caprese Omelette (GFO) (VO)

Sautéed mushrooms, ham, confit tomatoes, roast capsicum crema, basil & fior di latte, black olives & artichoke purée, served on grilled ciabatta. 23.9 ADD FETA +3

Sausages and Eggs

Pork & fennel chipolatas w/ poached eggs & bacon on toasted ciabatta, served w/ italian tomato relish. 21.9

Avo De Light (N) “Best Seller”

Zesty avocado & fetta smash on toasted ciabatta topped w/ smoked salmon, poached eggs, hollandaise & basil pesto. 25.9 ADD POTATO ROSTI +6

Eggs Florentine (V)

Poached eggs on english muffins w/ sautéed spinach, topped w/ hollandaise sauce & togarashi. 18.9

Eggs Benny “Local Favourite”

Poached eggs on english muffins w/ virginian ham, topped w/ hollandaise sauce & bacon crumb. 18.9

Breakfast Focaccia

Toasted focaccia w/ fried eggs & bacon, italian tomato relish & tasty cheese. 18.9
ADD AVO-FETA SMASH +4.5

Biscoff Pancakes (V)

Buttermilk pancakes drizzled w/ Biscoff, Nutella & white chocolate crème,
Biscoff crumble & strawberries. 22 ADD ICE CREAM +2

Corn Fritters (V) (N)

Corn & chive fritters on honey labneh & fresh baby spinach topped w/ avo-fetta smash,
cherry tomatoes, poached egg & dukkah. 23.9

Montania Big Breakfast

Grilled tomato, sausage, sautéed spinach, potato rosti, mushrooms and bacon with two eggs,
served on toasted vienna. 27.9 ADD AVOCADO +5

Eggs on Toast (V)

Your choice of fried, poached or scrambled eggs on toasted vienna. 13.5

Brioche Burger

Bbq hickory steak & fried egg w/ spinach, caramelized onion, italian tomato relish & USA cheese
drizzled w/ hollandaise sauce & bacon crumb on grilled brioche bun. 24.9 ADD CHIPS +5

Brunch Cocktails “It’s a thing”

Mimosa 13 Espresso Martini 18 Bloody Mary 18

**Substitutes will be charged accordingly*

EXTRAS

Toast (1 piece)	3	Smoked Salmon	6.5	Egg	4	Potato Rosti	6
Bacon (2 rashers)	6	Halloumi	5	Mushrooms	5	Avocado	5
Sausage	3.5	Baked Beans	3.5	Grilled Tomato	3.5	Spinach	5
Avo-Feta Smash	3.5	Hollandaise Sauce	3	Chorizo Sausage	6	Italian Tomato Relish	3.5

LITTLE TACKERS

for children under 12

**Make it a combo w/ small drink & activity set +7*

Egg & Baked Beans on Toast (V) 12.9

Kids Pancakes w/ Maple Syrup & Ice Cream (V) 13.9

**Available during breakfast hours*

Beef Burger w/ ketchup, lettuce & cheese 15
ADD Chips +5

Ham & Cheese Pizza 12.9

Nuggets & Chippies 13.9

Pan Seared Chicken & Veggies (GF) 17.9

Rigatoni Napoli (v) 17.9

SHARE PLATES / LIGHT MEALS

See photos of every dish. Go to mryum.com/montania or scan the QR code with your phone camera. NO QR app required.



Soup of the Day

Served with lightly toasted bread – Please ask our friendly team for today's special. 17.5

Trio of Dips (V) (GFO)

Lightly toasted house made bread accompanied with our chef’s selection of dips. 19.9

Arancini (V) (N) “Perfect for sharing”

Pumpkin & sage arancini filled w/ meredith’s goat cheese,
gorgonzola crème & pistachio. 19.9

Grazeland (Serves 3 - 4)

A warm skillet of olives, sweet bell peppers & baked feta w/ prosciutto, spicy sausage, house pickled
veg & char-grilled focaccia. 45

Manchego Lamb Croquettes

Slow cooked pulled lamb w/ Manchego cheese,
beetroot-hummus, braised cabbage & chipotle mayo. 17.9

Bruschetta (V) (GFO)

A blend of roma tomatoes, basil, onion and garlic, gratinated w/ parmesan cheese on toasted ciabatta. 17.9

PASTAS AND RISOTTOS

**Gluten Free Pasta available +3*

Add a slice of cheesy garlic bread. +3

Gnocchi Chouriço

Burnt butter gnocchi w/ chorizo, cherry tomatoes, truffle oil & goats’ cheese on green pea purée. 34

Linguine Pescatore (GFO)

Fish fillets, calamari, prawns & portarlinton mussels, tossed w/ tomato,
onions & garlic w/ chilli oil, caperberries & roquette. 42 ADD SOFT SHELL CRAB +5

Honey Pumpkin & Chicken Risotto (GF) (N) “Crowd Favourite”

Arborio rice tossed with honey roasted pumpkin, tender chicken breast,
cashew nuts and chives. 29.

Rigatoni Alla Vodka (V) (GFO)

Tube pasta, cherry tomatoes, chilli, parsley, vodka & cream w/ ricotta cheese & parmesan crisp. 32

Gnocchi Monte Carlo

Virginian ham, sautéed chicken, broccoli, fresh tomato in a chardonnay cream sauce,
w/ our own home made gnocchi. 34

Roasted Capsicum & Mushroom Risotto (GF) (V) (VGO)

Peperonata, fire roasted capsicum & mushrooms tossed in garlic & white wine w/ arborio rice.
Topped w/ marinated fetta. 30

SALADS

Burrata (V) (GF)

That’s Amore Burrata & heirloom cherry tomatoes on capsicum crème w/ aged balsamic & extra virgin
olive oil, basil & black olive crumble. 28 ADD Grilled Ciabatta + 3 ADD Prosciutto + 6

Insalata Niçoise (GF)

Grilled salmon, lemon potatoes, olives, capers, tomato, onion & egg w/ green beans, cos,
cherry tomatoes & goddess sauce. 30

Chicken Caesar Salad (GFO) (N)

Fresh cos, tossed w/ garlic croutons, crispy bacon & shaved grana padano in traditional caesar dressing.
Topped w/ pesto chicken & poached egg. 26.9 ADD ANCHOVIES+2

SIDE DISHES

Cheesy Garlic Bread	(V)	11.9	Steakhouse chips	(V) (VGN)	11
Garden Salad	(V) (VGN)	13.9	Potato Wedges	(V)	14.9
Seasonal Vegetables	(N) (V) (VGO)	15	(with sweet chilli sauce & sour cream)		

“Vegan Menu Available on Request”.

**V - Vegetarian *GF - Gluten Free *GFO - Gluten Free Optional *VGO - Vegan Optional *VGN - Vegan *DF - Dairy Free *N - Contains Nuts*

Please advise staff of any food allergies or dietary requirements.

10% SURCHARGE ON PUBLIC HOLIDAYS

MAINS

Fish of the Day

Please ask our friendly team for today's special. Market Price

Calamari Fritti (GFO)

Semolina dusted calamari strips, flash fried & served over fat chips & goddess sauce
w/ roquette, fennel & pear salad. 35.9 ADD SOFT SHELL CRAB +5

Lamb Shoulder (GF)

Slow cooked honey lamb shoulder, truffle mash, red wine jus, goats’ curd & broad beans. 45

BBQ Ribs (GF)

Full rack of slow-cooked pork ribs, in a smokey bbq sauce.
Served w/ seasoned steakhouse chips & salad. 69

Marinated Chicken Skewer (GF)

Char-grilled & basted tender chicken, served over lemon potatoes w/ sauteed zucchini & vegetables,
minted hummus & feta. 39.9

Gippsland Farm Porterhouse Steak (GF) (N)

Tender grass-fed beef, boasting natural marbling, cooked to your liking, topped w/ garlic butter
on roasted garlic & chive mash & new season asparagus. 56 ADD PRAWNS +12

Wagyu Burger

Wagyu beef patty, jack cheddar, thick cut bacon, pickles, cos & house-made BBQ sauce on brioche bun.
Served with steakhouse chips. 35

GOURMET PIZZAS

**Gluten Free Pizza available +4*

Mr. Big (GFO)

Wagyu beef, special sauce, jack cheddar & pickles w/ onion, ketchup, mozzarella,
cos & sesame seeds. 25.9

Lamb and Feta (GFO)

Char-grilled lamb, fetta cheese, red onion and olives on a mozzarella and napoli base,
w/ tzatziki garnish. 25.9

Marco Pollo (GFO)

Marinated chicken w/ prosciutto, mozzarella & smoked scamorza cheese. Spinach, cherry tomatoes,
red onion & capsicum. Topped w/ a saffron-lemon aioli & caramelised onion. 25.9

Oi'Skool Fisherman (GFO)

Prawn cutlets, calamari, fresh & smoked mussels, w/ diced fish, red onion, capers & dill.
Topped w/ goddess sauce. 29.9 ADD SOFT SHELL CRAB +5

Salumi (GFO)

Sopressa salami, red onion, fire roasted capsicum & black olives w/ feta & basil on napoli base. 24.9

Pizza di Zucca (GFO) (V)

Maple pumpkin on a sundried tomato tapenade base w/ Meredith's goat cheese & mozzarella,
roquette, pear & roasted pepitas. 25.9 ADD Prosciutto + 4

DESSERTS

Chocolate Kiss Torte (GF)

Delicate meringues w/ choc-orange crème & fresh strawberries. 18

Duomo

Berry flavoured mousse dome, vanilla mascarpone, lemon sponge & custard.18.9

Liqueur Affogato

Frangelico and shot of espresso coffee over vanilla ice-cream. 17.9

Caramel Crème Bao Wow (DF) (VGN)

Salted caramel gelato between fried bao-buns, dusted w/ cinnamon sugar.17.9

Cakes

Please see our display for a wide selection of cakes, served with fresh cream. 9.9

Brought in your favourite cake? Let us serve you for \$3p/p (includes cutting, garnishing & serving)