

BEVERAGES

Soft Drink	4.8	Ginger Beer	6.5	Spiders	8
Soft Drink - 330ml Bottle (Coke, Coke “No Sugar”, Sprite, Fanta)	5.5	“New” Candy Floss Mocktail	12	Milk Shakes add Malt	7.5 1
Juices	5	Red Bull	7	Iced Coffee	9
Lemon, Lime & Bitters	6.5	Iced Lemon Tea	6	Iced Chocolate	9
Moda Sparkling Water	4 gl 9 bt	Iced Peach Tea	6	Iced Latté	7

SMOOTHIES

Man-Goes Tropo (Tropical Mango) Halle Berry (Dairy Free Berry) Going Bananas (Banana Cinnamon)	9.8
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ESPRESSO

Short Black	4.2	Short Macchiato	4.5	Almond Milk	extra	1
Cappuccino	5	Long Macchiato	4.8	Lactose Free	extra	1
Café Latté	5	Mocha	6	Oat	extra	1
Long Black	4.8	Vienna	5.5	Soy	extra	1
Flat White	5	Affogato	7	Matcha	extra	1
Babycino	2.8	Hot Chocolate	5.5	Extra Shot	extra	0.5
Large Size	extra 1.5	Syrup	extra 1	Decaf	extra	0.5

POT OF TEA BY TEADROP

English Breakfast	5.5	Honeydew	5.5	Lemongrass & Ginger	5.5
Earl Grey	5.5	Green Tea	5.5	Malabar Chai tea	5.5
Camomile	5.5	Peppermint	5.5	Chai Latté	6

Loose Leaf Tea					
Rooibos Tea	6	Birthday Cake	6	Fruits of Eden	6

LIQUEUR COFFEE

Irish Cream (Jameson, black coffee & cream)	16	Coffee de Crème (Baileys, black or white coffee)	16
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ON TAP

Asahi ‘Super Dry’ Somersby Apple Cider	- Schooner	13
Mountain Goat Tasty Pale Ale	- Stein	16
	- 2L Beer Tower	59

SELECTED BEERS

Carlton Zero	9	Heineken	11
Cascade Light	9.5	Corona	12
Victoria Bitter	10	Guinness	14
Carlton Draught	10	Great Northern Super Crisp (mid)	10
Pure Blonde	9.5	Peroni	11

SPIRITS

Basic 11	Premium 14	Deluxe 17
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
Aperol	Tia Maria	Tanqueray
	Baileys	Amaretto



PORT

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

WINE LIST

SPRITZ

Aperol Spritz	19		n/a
Chambord Spritz	21		n/a
Limoncello Spritz	16		n/a
Watermelon Spritz	16		n/a

SPARKLING

Vivo Sparkling Brut (Riverina, NSW)	10	45
Fresh fruit and creamy palate with a crisp clean finish.		

Zonin 1821 Prosecco (Italy)	14	60
Well balanced aparitif with delicate almond notes.		

Chandon (Coldstream, Vic)	n/a	80
Fruity flavours, soft but dry finish, great with fruit and cheese.		

WHITE WINE

Vivo Sauv Blanc (Riverina, NSW)	10	45
Perfect accompaniment to poultry.		

3 Tales Sauv Blanc (Marlborough,NZ)	15	69
Perfect match to salads and white meats including chicken and fresh fish.		

Vivo Chardonnay (Riverina, NSW)	10	45
Fine, calm, composed medium white.		

Copperhead Chardonnay (Yarra Valley, Vic)	16	75
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)	14	65
Good texture & complexity, faintly aromatic & fresh.		

T’Gallant Moscato (Mornington Peninsula, Vic)	15	69
Moscato chilled well is the perfect aperitif & appetizing food companion.		

RED WINE

Vivo Shiraz (Riverina, NSW)	10	45
Perfect accompaniment to veal, beef or lamb.		

Pepperjack Shiraz (Barossa, SA)	16	75
Rich and full bodied. Perfect for lamb or beef.		

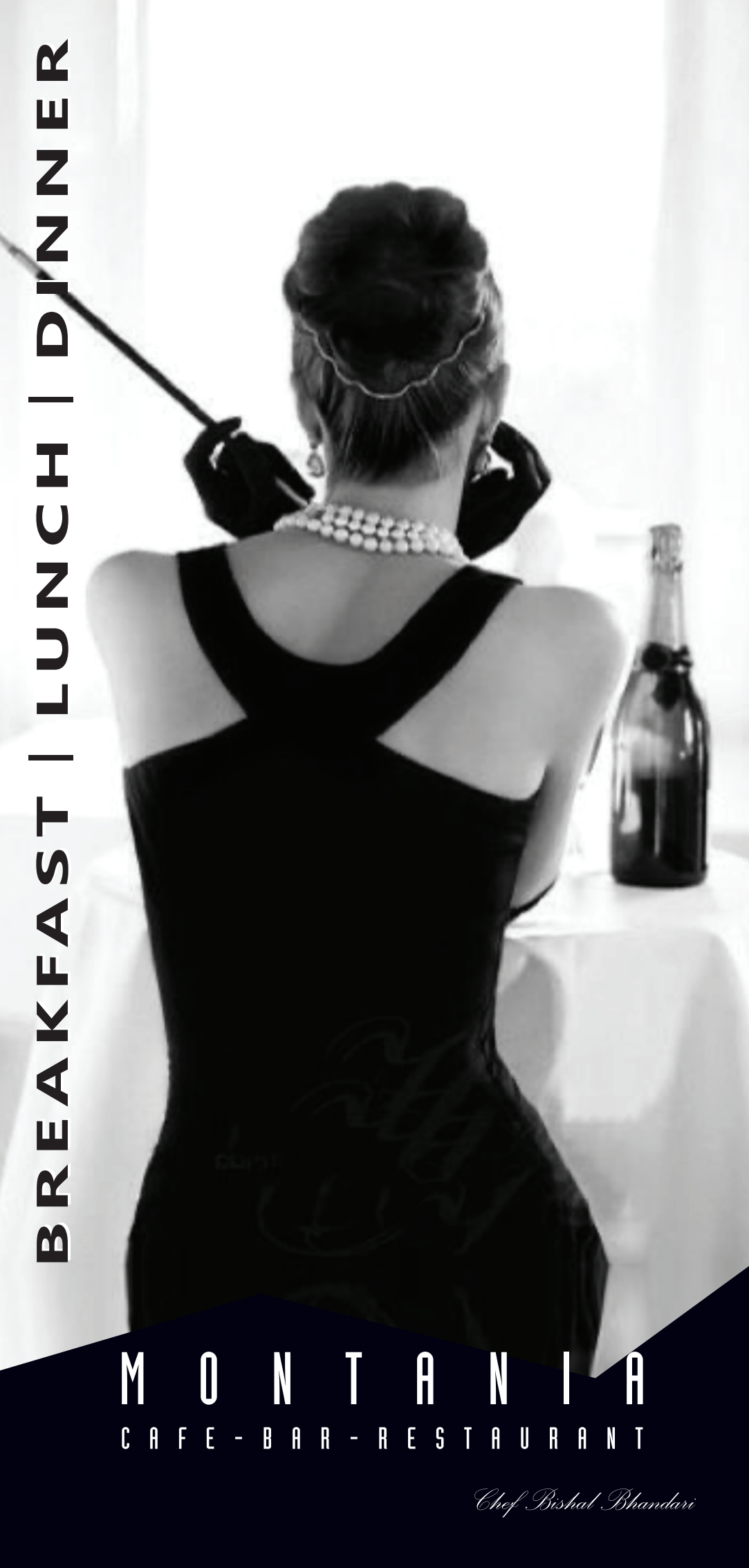
Rosé Rosé (King Valley, Vic)	14	65
Everything you want in a dry Rosé - dangerously fresh, generously textured, a touch of spice and brimming with sophistication.		

Re-Write Pinot Noir (Yarra Valley, Vic)	15	69
Youthful but gently aromatic Pinot Noir, hints of strawberry. Fine tannin & silky finish.		

Copperhead Cab Sauv (Yarra Valley, Vic)	16	75
This 2017 wine is medium bodied & developing w/ a palate displaying notes of dark berries & chocolate.		

Save Our Souls Sangiovese (King Valley, Vic)	18	80
Perfect with all the pasta’s, all the pizzas – anything Italian with a tomato base - Buon appetite		

Oyster Bay Merlot (Marlborough, NZ)	17	79
Freshness of ripe fruit, spice and soft tannins on the palate.		



BREAKFAST | LUNCH | DINNER

MONTANIA
CAFE - BAR - RESTAURANT

Chef Bishal Bhandari

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

Pistachio & Chocolate French Toast (V)(N)

Brioche soldiers stuffed w/ pistachio cream, mascarpone, chocolate fudge sauce and crumbled pistachio. 24.9 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. 25.9

Caprese Omelette (GFO) (VO)

Sautéed mushrooms, ham, confit tomatoes, roast capsicum crema, basil & fior di latte, black olive crumb & artichoke purée, served on grilled ciabatta. 24.9 ADD FETA +3

Sausages and Eggs

Pork & fennel chipolatas w/ poached eggs & bacon on toasted ciabatta, served w/ italian tomato relish. 23.9

Avo De Light (N) “Best Seller”

Zesty avocado & fetta smash on toasted ciabatta topped w/ smoked salmon, poached eggs, hollandaise & basil pesto. 26.9 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. 19.9

Breakfast Focaccia

Toasted focaccia w/ fried eggs & bacon, italian tomato relish & tasty cheese. 20.5 ADD AVO-FETA SMASH +4.5

Cinnamon Scroll Pancakes (V)

Buttermilk pancakes drizzled w/ caramel sauce, cinnamon cream cheese, vanilla ice cream & cinnamon crunch. 23.9

Chilli Eggs (V)

Folded eggs w/ whipped fetta, house-made crispy chilli oil, fried shallots, pickled chilli on thick toast. 23.9

Montania Big Breakfast

Grilled tomato, sausage, sautéed spinach, potato rosti, mushrooms and bacon with two eggs, served on toasted vienna. 28.9 ADD AVOCADO +5

Eggs on Toast (V)

Your choice of fried, poached or scrambled eggs on toasted vienna. 15.5

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. 26.9 ADD CHIPS +5

Brunch Cocktails “It’s a thing”

Mimosa 13 Espresso Martini 18 Bloody Mary 18

**Substitutes will be charged accordingly*

Build Your Own Breaky

Create your own custom-made breakfast. 5 Add any combination of extras

EXTRAS

Toast (1 piece)	3	Smoked Salmon	7	Egg	4.5	Potato Rosti	6
Bacon (2 rashers)	6.5	Halloumi	6	Mushrooms	5	Avocado	5
Sausage	3.5	Baked Beans	4.5	Grilled Tomato	3.5	Spinach	5.5
Avo-Feta Smash	5.5	Hollandaise Sauce	5	Chorizo Sausage	6	Italian Tomato Relish	4

LITTLE TACKERS

for children under 12

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

Egg & Baked Beans on Toast (V) 12.9

Linguine Bolognese 17.9

Linguine Napoli (V) 15.9

Ham & Cheese Pizza 14.9

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

**Available during breakfast hours*

Nuggets & Chippies 13.9

Pan Seared Chicken & Veggies (GF) 17.9

Fish & Chips 15.9

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

Lasagne Rolls

Crumbed Pasta tubes, filled w/ tomato & beef ragu, mozzarella & bechamel sauce. 18.9

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

Arancini (V)

Semi-dried tomato & peas arancini filled w/ buffalo mozzarella served w/ herbed aioli & grated pecorino. 19.9

Bruschetta (V) (GFO)

A blend of roma tomatoes, basil, onion and garlic, w/ parmesan cheese on toasted ciabatta. 18.9

PASTAS AND RISOTTOS

**Gluten Free Pasta available +3*

ADD a slice of cheesy garlic bread. +3

Braised Veal Pappardelle (N)

Ribbon pasta w/ braised veal stock, asparagus, cherry tomatoes, prosciutto, white wine-butter sauce and pesto. 34

Linguine Pescatore (GFO)

Fish fillets, calamari, prawns & portarlington mussels, tossed w/ tomato, onions & garlic w/ chilli oil, caperberries & roquette. 43 ADD SOFT SHELL CRAB +5

Honey Pumpkin & Chicken Risotto (N)

Arborio rice tossed with honey roasted pumpkin, tender chicken breast, cashew nuts and chives. 29.9

Gnocchi Alfredo (V)

House-made potato pasta dumplings tossed in a silky alfredo sauce w/ sauteed mushrooms, spinach & semi-dried tomatoes. 28

Gnocchi Monte

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

Beetroot & Goats Cheese Risotto (V) (N)

Arborio rice w/ roasted beetroot, baby spinach & parmesan cheese topped w/ roquette, walnuts & goats’ cheese. 29.9

SALADS

Salmon Niçoise Salad (GF)

Green beans, potatoes, cos lettuce, olives, red onion, cherry tomatoes, salmon & poached egg w/ goddess & honey mustard dressing. 29.9

Greek Salad w/ Marinated Lamb (GFO)

Capsicum, tomato, onion & kalamata olives w/ cucumber, fetta, cos lettuce, mixed leaves & oregano vinaigrette, topped w/ crispy pita & grilled lamb. 28.9

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) **13.9**

Garden Salad

(V) (VGN) **13.9**

Seasonal Vegetables

(N) (V) (VGO) **15**

Steakhouse chips

(V) (VGN) **12.9**

Potato Wedges

(V) **16.9**

(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. 38 ADD SOFT SHELL CRAB +5

Duck A L’Orange (GF)

Crispy-skinned duck breast w/ sweet-tangy glaze, pea puree, orange, roquette & fennel salad. 48.9

BBQ Ribs (GF)

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

Honey Lime Chicken (GF) (N)

Grilled chicken glazed in a zesty honey – lime sauce, served over jasmine rice & sliced avocado, finished w/ fresh herbs. 36

Gippsland Farm Porterhouse Steak (GF) (N)

Tender grass-fed beef, boasting natural marbling, cooked to your liking, on rosemary potatoes, toasted almond flakes & sauteed green beans, w/ our classic Montania sauce. 56

Squid Ink Italian Rice (GF)

Arborio rice simmered in a squid-ink broth, w/ prawns, diced fish, mussels, tender calamari & cherry tomatoes, finished w/ herb oil. 41

GOURMET PIZZAS

**Gluten Free Pizza available +4*

Large size available +8

Meatlovers (GFO)

Loaded w/ chorizo, bacon, ground wagyu beef, peppers & jalapenos on tomato base w/ jack cheddar & mozzarella. 27.9

Lamb and Feta (GFO)

Char-grilled lamb, fetta cheese, red onion and olives on a mozzarella and napoli base, w/ tzatziki garnish. 26.9

Moroccan Chicken

Marinated chicken, red onion, capsicum, cherry tomatoes, goats cheese & mozzarella, topped w/ tahini yoghurt & coriander. 25.9

Prawn & Prosciutto (GFO)

Marinated prawns, asparagus, red onion, cherry tomatoes, provolone cheese and prosciutto on garlic base. 28.9

Salumi (GFO)

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

Capsicum & Mushroom Pizza (V) (N) (GFO)

Peperonata & garlic mushrooms w/ mozzarella, marinated feta, pesto & pinenuts 25.9

DESSERTS

Mocha Panna Cotta

Creamy espresso & chocolate panna cotta served w/ raspberry puree, vanilla mascarpone & crisp buttery crumble 18.9

Bueno - Fried Sweet Gnocchi (N)

Golden fried dough dumplings dusted in sugar. Topped w/ the perfect combination of mascarpone, nutella, chocolate & kinderella ice cream. 19.9

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. 10.9

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