



Breakfast

Continental Selection 28

Granola muesli, fresh seasonal fruit, pastries, cured meats and cheese, De Winkel yoghurt, breads and preserves

Ala Carte

Eggs on toast 15

Avocado on toast, poached eggs, cherry tomato, basil 26

Eggs benedict, house made hash brown, spinach, tarragon hollandaise 21

Zucchini corn fritters, poached eggs, labneh, mint 24

Brioche French toast, grilled apricot, whipped mascarpone, almonds 25

Sides

Macerated tomato, thyme mushrooms, avocado 5

Cured salmon, streaky bacon 7

Beverages

Hot

Hummingbird Re:Start 100% Fair Trade, organic espresso

Black coffee 5

With milk (soy, coconut, oat, almond milks available) 5.5

Ti Ora tea range

English breakfast, earl grey, camomile, peppermint, green, fruit infusion, green and ginger 5

Cold

Juice, Orange, Apple, Tomato, Cranberry 5

Good S**t Kombucha, Cola, Ginger, Citrus 6

Antipodes Water, Sparkling / Still 6

The Montreal



Small plates

Warm olives, marinated in orange, fennel and oregano GF, DF, V	9
House-made focaccia, whipped honey butter DF*	single 8 large 14
Eggplant hummus, caper and raisin salsa, toasted sourdough GF*	21
House cured salmon pastrami, horseradish cream, sauerkraut, linseed crisp GF, DF*	26
Fried buttermilk chicken, dill mayo GF	21
Tomato mozzarella arancini, basil pesto GF	23
Soup of the moment, toasted sourdough GF*	19
Fries, aioli GF, DF	12
Local and imported cheeses with accompaniments GF*	31

Stone baked flatbreads

Braised kale, ricotta, chili, pinenut, lemon	25
Smoked salmon, caper, labneh, sauerkraut	25
Lumina lamb, smoked eggplant, gremolata, spiced yoghurt, almond	25
Potato, caramelised onion, rosemary, truffle	25
Add prosciutto	6

Large plates

Confit duck tortellini, butternut pumpkin, hazelnut, gremolata	38
Buckwheat risotto, wild mushroom, goat cheese, thyme VG*, V, GF	36
300g 55 day aged beef ribeye, wasabi salsa verde GF, DF	42
Pan seared market fish, cauliflower puree, pinenut taratore GF, DF*	38

Sides

Beetroot and silverbeet, radish, goat cheese, candied walnuts GF, V*	18
Fried butterbeans, herbs, feta, chilli, sumac DF*, V*	16
Steamed broccolini, kale, capers, raisins GF, DF*	16
Slow cooked new potatoes, oregano, lemon GF, DF*	16

Desserts

Apple tarte tatin, vanilla ice cream, buckwheat walnut praline	21
Fudge cube, gooey pecan brownie, salted caramel, coffee ganache GF	18
Limoncello cannoli, pistachio	16
Gelato scoop DF*, V*	5

All our menu items are made in-house using seasonal and local ingredients, changing regularly to ensure a fresh and unique dining experience. The dishes are designed to be shared or can be enjoyed as an individual meal.

Wine

	Glass	Bottle
Lindauer Special Reserve Piccolo	15	
Gancia Prosecco NV Italy	15	55
Champagne Bollinger Special Cuvee	25	149
The Ned Sauvignon Blanc Marlborough	13	58
Two Rivers Convergence, Sauvignon Blanc Marlborough	14	62
Greystone Barrique, Fermented Sauvignon Blanc Waipara Valley		65
The Ned, Chardonnay Marlborough	13	58
Carrick Bannockburn, Organic Chardonnay Central Otago	15	68
Elephant Hill, Chardonnay, Hawke's Bay	17	79
Babich Irongate, Chardonnay Gimblett Gravels Hawke's Bay		85
Mount Brown, Pinot Gris, North Canterbury	12	54
Mt Difficulty, Bannockburn Pinot Gris Central Otago	16	71
Amisfield, Dry Riesling Central Otago	14	62
Pegasus Bay, Encore Noble Riesling Waipara Valley		54
Two Rivers, Isle of Beauty Rose Marlborough	14	63
Pegasus Bay, Gewurztraminer Waipara Valley		54
Mount Brown, Pinot Noir Waipara Valley	13	58
The Ned, Pinot Noir Marlborough	14	63
Maude, Pinot Noir Central Otago	19	85
Greystone, Organic Pinot Noir Waipara Valley		85
Gibbston Valley, Pinot Noir Central Otago (2019)		192
Saint Clair, Pioneer Block 17 Merlot Hawke's Bay	14	63
Pegasus Bay, Merlot Cabernet Waipara Valley		65
Te Mata, Coleraine Hawke's Bay (2018)		185
Angus the Bull, Cabernet Sauvignon Central Victoria, Australia	13	57
Penny's Hill, Cracking Black Shiraz McLaren Vale, South Australia	14	63

	Glass	Bottle
Yering Station, Shiraz Vionnier Yarra Valley, Victoria Australia		89
Craggy Range, Gimblett Gravels Hawke's Bay	14	63
Mt Difficulty, Ghost Town Syrah Central Otago (2018)		92

Pegasus Bay Reserve

Bel Canto, Dry Riesling (2020)	77
Aria, Late Picked Riesling (2020)	77
Virtuoso, Chardonnay (2019)	108
Prima Donna, Pinot Noir (2019)	139

Pegasus Bay is a family owned and operated vineyard. They are the pioneers of grape growing and wine making in the Waipara Valley. They are considered the top local producers of boutique wines. Their reserve series wines are only made in exceptional years and are carefully crafted using Burgundian winemaking methods.

Cocktails

Summer Spritz: Hayman's peach and rose gin, fresh mint, berries, East Imperial Grapefruit Soda	18
Aperol Spritz: Aperol, fresh orange, prosecco, soda	20
Bacardi Sunset: Bacardi, triple sec, lemon, passionfruit, raspberry	20
Sour Apple Sparkler: Vodka, Cointreau, apple juice, lime	20
Purple Haze: Scapegrace Black, lemon juice, simple syrup, grapefruit soda	16
Hazy Mule: Little Biddy Hazy Apple Gin, mint, fresh lime, sugar syrup	20
Tiramisu Martini: Tia Maria, Baileys, espresso shot, Tito's vodka	22
Classic Margarita: Fresh lemon, Cointreau, Silver tequila	20
Whiskey Sour: Woodford Reserve, lemon, sugar syrup	20

Beer

Nº 363

On tap

Stella Artois	12
Seasonal brew	POA

Glass

Speights Gold 330ml	10
Steinlager Classic 330ml	11
Corona 330ml	12
Emerson's Pilsner 330ml	12
Panhead Superchrger APA 330ml	12
McLeods Paradise Pale Ale 330ml	12
McLeod's Traders Scotch Ale 500ml	18
McLeod's Brown Porter 500ml	18
Steinlager Light 2.5% 330ml	10
Steinlager Zero	9

Cans

Panhead Sandman Hazy Pale Ale 330ml	11
Emerson's Bird Dog IPA 330ml	12
McLeods Tropical Cyclone Double IPA 440ml	18
Cassels Nectar IPA 440ml	18
Cassels Milk Stout 440ml	18

Cider

Zeffer Crisp Green Apple Cider 330ml	11
Zeffer Apple Crumble Cider 330ml	11

The
Montreal



Drinks