

MORNING TEA & EXPRESS LUNCH

Available 9am- 5pm

Cakes/slices/savouries @ the counter from	2
Muesli H/M toasted with honey, poached fruit and yogurt	9
Croque Monsieur french hot ham and cheese sandwich, dipped in egg and baked	8.5
Croque Madam french hot ham & cheese sandwich, topped with hollandaise & fried egg	9.5
Eggs any style on 7 grain with bacon and tomato	12.5
Designer Sandwich OR wrap made fresh Takeaway or have here	6.5
Risotto house smoked chicken , mushrooms, rocket, drizzle of olive oil	9.5
Panini Cajun chicken, tomato & cheese toast, roast capsicum & lime chutney	8.5
Omelette 3 egg choose 2 fillings, tomato, cheese, mushroom, bacon with toast	11
Creamy Mushrooms , sautéed with Cajun spice in a creamy sauce served on toasted 7 grain	15
ADD... FREE RANGE bacon or FREE RANGE eggs @ \$2 extra each serve	2

BREAKFAST & LUNCH

Soup of the Day* - with fresh bread	11
Seafood Chowder* - an all time favourite with fresh bread	12
Sweet corn Fritters* - with bacon, mango & apricot salsa	16.5
French toast cinnamon toast with bacon, banana & maple syrup	16.5
Montrose Breakfast* - hash browns, bacon, tomato, mushrooms, eggs, sausage & seven grain toast (½ serve 12)	18
Eggs Florentine - Poached Eggs on a Toasted croissant, spinach with Hollandaise Sauce Bacon 16.5 House Smoked Salmon	17.5
Caesar Salad* Cos lettuce, croutons, anchovies, crispy bacon, parmesan, with a poached egg. Add roasted sliced chicken for just 4.0	21
Pasta of the Day - our friendly staff will advise	17.5
Montrose Chicken Burger toasted focaccia, aioli, salad greens and tomato with onion relish, brie, avocado and fries (open burger)	17.5
Fish of the Day* - battered or crumbed or special egg batter with mixed salad, homemade tartare Sauce & fries	24
Scotch Fillet steak*(200gm) lightly peppered, Grilled as requested, fries and salad served with mushroom sauce.	24.5
Creamy Mushrooms , sautéed with Cajun spice in a creamy sauce served on toasted 7 grain	15
Kumara Fries with Homemade Garlic Mayonnaise* 7.0	
Fries Standard* 5.5	
Garden Salad* 4.5	
H/M Onion Rings 4.5	

Montrose fries with special fry sauce* 6.5

* These dishes can be GLUTEN FREE, please inform your waiter

DINNER MENU

5pm until late

ENTREES

Montrose Cobb	fresh baked bread loaf with garlic butter	2 ppl 8	4 ppl 10
Soup of the Day*	with fresh bread (waiter will advise) (GF)		11
Seafood Chowder*	simply divine, with mussels, squid, fish, shrimps, clams in a thick tomato base		12
Little Dippers	a selection of mini spring rolls and samosa served with chilli, honey soy and aioli dipping sauces (V)		12.5
Crumbed Scallops*	on a lemon thyme gratin, baby leaf salad, tartare sauce (GF)		16.5
Chicken Livers*	Cajun spiced, baby leaf salad, roasted vine ripened tomatoes (GF)		11.5
Mussel Fritter*	fluffy fritter with salad, toasted bread and aioli (GF)		12
Prawns	prawn tails wrapped w spring roll paper, dipping sauces		15.5
Crumbed Camembert	lightly crumbed shallow fried with Tuscan chutney		14
Calamari	crispy coated served on a bed of salad greens, honey mustard dressing		14
Shrimp & Avocado Cocktail*	salad greens topped with our classic dressing (GF)		15
White bait fritter*	with salad, aioli and toasted bread (GF)		14.5
Bruschetta	topped with tomato, Spanish onion, basil pesto with toasted focaccia		10

SALADS AND LIGHT MEALS

Lamb Salad*	bbq seasoned lamb fillets with roasted capsicum, olives feta, sun dried tomatoes, salad greens, coriander & lime dressing (GF)		21
Caesar Salad*	Cos lettuce, croutons, anchovies, crispy bacon, parmesan cheese, caesar dressing and poached egg (GF)		21
Warm Potato & Chicken Salad*	baby potatoes, with cajun sliced breast of Chicken, together with bacon mayo (GF)		21

PASTA

		Medium 22	Large 26
Fettuccine	sautéed mushrooms, bacon, and chicken bound in creamy sauce OR with our basil tomato sauce.		
Jambalaya Penne	Chicken, Spanish sausage, prawns, penne pasta together with a light Cajun cream sauce		

Check out the delicious desserts near the back of the menu

NOW also available in ½ servings.

MAINS

(served with either fresh vegetables or garden salad)

Lamb Shank/s *	braised with tomato and thyme, family recipe with creamy potato mash, mediterranean and thyme salsa (GF)	(1) 26 (2) 31
Beef Wellington	mushroom, onion, pate and eye fillet, wrapped in pastry served buttered wilted spinach, port wine jus	31.5
Scotch Fillet* (250gm)	want a larger steak we cut to order grilled as requested served with mushroom sauce (GF)	32
Fresh Fish*	crumbed, battered, panfried, grilled, steamed, egg battered (GF)	31.5
Roasted Pork Belly*	Chinese spice, kumara rosti, asian greens, with a beetroot relish, jus (GF)	32
Chicken Breast	filled with a pepper cream cheese, crumbed and oven baked finished with apricot, mango and brandy sauce	31
Prime Fillet Steak* (180gm)	wrapped in bacon grilled as requested, mushroom risotto cake, steamed spinach, field mushroom, jus (GF)	33
Beef and Guinness Hot Pot	slow cooked beef with vegetables in a rich guinness and herb gravy, puff pastry top	31
Salmon Fillet*	smoked to order, with hickory, on a potato and dill gratin, vine ripened tomatoes and balsamic glaze. (GF)	32
Duck Roasted*	Chinese spiced duck leg and breast on crispy potato cake, topped with tamarillo and pomegranate chutney	33

* These dishes can be GLUTEN FREE, please inform your waiter

EXTRAS

Kumara fries with home made aioli*	7.0
Garden salad, fresh vegetables, potato*	4.5
Standard fries*	5.5
Montrose fries large bowl with special fry sauce*	6.5
Side Caesar salad *	8.0
Homemade Onion Rings	4.5
Rocket & pear salad, roasted walnuts, balsamic dressing* (GF)	8.0

- **One Account per table**

- A small charge of 3% for use of Amex or diners cards.
 - **NO surcharge on Public holidays**
- All menus and prices are subject to change



BISTRO MAINS

Homely style meals, like grandma used to make

Venison pie with vegetables slowly cooked with green peppercorn gravy, crispy pastry with garden salad, fries 25.5

Vegetable hot pot* (GF)(V) eggplant, courgette, bell pepper, tomatoes, olives, beans, potato, slow cooked with herbs 24.5

Bangers and Mash, savoury sausages, creamy mash, gravy & peas 24.5*(GF)

Pumpkin ricotta and spinach lasagne (V) layered with tomato sauce and cheese, with fries & salad 24

Vegetable stack*(GF)(V) field mushrooms, eggplant, courgettes, slow roasted tomatoes, bell pepper, basil pesto drizzle 24.5

Chicken & leek pie creamy chicken and leeks topped with mash potato and cheese, fries and salad 25

DESSERTS (desserts on next page)

Half serves, perfect way to finish you evening. \$9



DESSERTS

12.5

Chocolate Mousse Cake layers of chocolate mousse and sponge, smothered with hershey's chocolate sauce and fresh cream*

Sticky Date & Pear pudding* home made butter scotch sauce and fresh whipped cream, house speciality

Apple Pie served warm sweet short pastry, an old favourite served with vanilla bean ice cream, fresh cream.

Cardamon & Orange Crème Brulee* crusted with caramel top, fresh whipped cream & Almond Biscotti

Brownie chocolate and butter scotch warmed, ice cream, chocolate sauce, anglaise and cream*
Add 1 scoop ice cream 2

Cheese Board Puhoi Valley	two varieties for One person	12.5	Two people	17.5
	four varieties for One person	17.5	Two people	22.5

*(GF) Can be gluten free dishes please inform waiting staff if you

Require gluten free dishes.

Port

Taylors Fine Tawny	8.5	Taylors 10 Years	9.5	Taylors Ruby Port	8.5
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Dessert Wine

Brown Brothers Orange Muscat	8.5 gl	29 btl
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COFFEE

Decaffe coffee available	4
Chai Latte, Flat white, Latte	4
Cappuccino or Moccacino, Hot Chocolate	4
Long Black	4
Short Black	4
Plunger Coffee	4.5
Kids Fluffy	1.0
Soya milk	0.5
Ice Coffee and Ice Chocolate	5.5
Fresh Fruit Smoothies (on black board)	6.5

Teas	English breakfast - Earl Grey (Tea Total)	4
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Herbal Tea	(Tea Total) Mango star, Grapefruit & bitter lemon, Energizer, Mojito green	4
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Special Coffee Irish, Brandy, Tia Maria, Kahlua, Galliano, Cointreau, Grand Marnier, Frangelico,
Amarula, Baileys, Drambuie, Glayva

12.5