

BREAKFAST

Breakfast Special – Please ask our staff for today's special!
All Day Breakfast – Served 8am – 3pm

French Toast (v) 12.9

Two thick slices of toast dipped in a free range egg, pan fried and served with maple syrup.

Toast (v) 6.9

White, multigrain or raisin toast, served with Yarra Valley jam, vegemite or honey.

Bacon and Eggs 14.9

Your choice of fried, poached or scrambled eggs on toast with grilled tomato and country style bacon.

Surf and Turf 19.9

Eggs of your choice with smoked salmon, country style bacon, sautéed spinach and mushrooms served on toasted vienna bread.

Omelette 18.9

Tomato, spinach, mushroom, spring onion, bacon and cheese on toasted Vienna.

Sausages and Eggs 19.5

Your choice of fried, poached or scrambled free range eggs on toast with grilled tomato, bacon and Italian sausages.

Eggs Florentine (v) 15.9

Poached eggs on English muffins with sautéed spinach, topped with Hollandaise sauce.

Eggs Benedict 16.9

Poached eggs on English muffins with Virginian ham and topped with Hollandaise sauce.

Breakfast Focaccia 14.9

Toasted focaccia served with egg, bacon, tomato chutney and tasty cheese.

Pancakes (v) 14.9

Topped w/ Banana cooked w maple syrup. Served w/ vanilla ice cream. Wild berries cooked w/ maple syrup. Served w/ vanilla ice cream.

Fun-Ghi (V) 19

Mixed mushroom scrambled eggs w/ roast pumpkin & persian fetta smash on toasted ciabatta.

Montania Big Breakfast 23.9

Grilled tomato, sausage, rissole, potato rosti, mushrooms and bacon with two free range eggs, served on toasted Vienna.

Avo De Light 19.9

Poached free range eggs on ciabatta w/ a zesty avocado and fetta smash, topped w/ smoked salmon, pesto and hollandaise.

Eggs on Toast (v) 9

Your choice of fried, poached or scrambled free range eggs on toasted Vienna.

Brioche Burger 19.9

Bbq hickory steak & free range fried egg w/ spinach, caramelized onion, tomato chutney & swiss cheese drizzled w/ hollandaise sauce on grilled brioche bun.

*Substitutes will be charged accordingly.

Extras

Toast (1 piece) 3

Bacon (2 rashers) 4.5

Sausage 3.5

Spinach 4

Smoked Salmon 5

Baked Beans 3.5

Hollandaise Sauce 3

Egg 3

Rissole 3

Mushrooms 4

Grilled Tomato 3.5

Chorizo Sausage 5

Potato Rosti 4.5

Avocado 4.5

Avocado & fetta smash 4.5

Halloumi 5

[Salads >>](#)

SALADS

Greek Salad 17.9

Garden fresh cos lettuce, continental cucumber, tomato, Spanish onion, kalamata olives and fetta cheese tossed with an oregano dressing.

Greek Salad with Lamb 24.9 (GFO)

Caesar Salad 18.9

Hand picked cos lettuce tossed with garlic croutons, crispy bacon, anchovies, poached egg and shaved parmesan in a traditional caesar dressing.

Chicken Caesar 23.5

Maple Cured Salmon Salad (GF) 24.9

Roast beetroot, candied walnuts & polenta croutons w/ red onion, goats cheese & sorrel leaves tossed through gremolata dressing.

Garden of Eden (V) (VG) (GF) 22

Warm pickled heirloom carrots & tumeric cauliflower on a bed of pumpkin w/ black lentils, olives & broccolini. Served w/ crostinis & walnut vinaigrette. Add Halloumi + 5

[Share Plates / Light Meals >>](#)

SHARE PLATES / LIGHT MEALS

Bruschetta (V) (GFO) 13.9

A blend of roma tomatoes, basil, onion and garlic, gratinated with parmesan cheese upon toasted ciabatta.

Soup of the Day 12.5

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

Trio of Dips (v) 17.5

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

Napoli Baked Melanzane (V) (GFO) 19.9

Layers of confit eggplant & parmesan cheese baked in san marzano tomatoes, fresh basil & mozzarella. Served with warm house made puff bread.

Pork Belly Bites 17.9

Slow roasted pork belly in Panko crumbs w/ plum aioli.

Seared Tasmanian Scallops 18.9

Caramelized scallops on cauliflower puree & beignets, topped w/ grand marnier pearls.

[Pastas & Risottos >>](#)

PASTAS & RISOTTOS

Spaghetti Bolognese 23.9

Montania's traditional meat sauce topped w/ grana padano.

Baked 3 Cheese Gnocchi (V) 27

Sautéed onions, mushrooms & green peas in a creamy gorgonzola sauce w/ 3 cheese gratin.

Linguine Marinara 29.9

Fresh scallops and fish fillets with calamari, pippies, fresh tomatoes, onions, prawns and mussels tossed in garlic and basil and garnished w/ crab claw.

Honey Pumpkin & Chicken Risotto (GF) 25.9

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

Gnocchi Monte Carlo 26.9

Virginian ham, sautéed chicken, broccoli, fresh tomato in a Chardonnay cream sauce with our own home made gnocchi.

Truffled Mushroom Risotto (V) (GF) 26.9

Shiitake, porcini & button mushrooms tossed w/ arborio rice & spinach, topped w/ ricotta stuffed portabello.

Linguine Polpette 25.9

Sicilian meatballs simmered in Napoli sauce, tossed w/ pecorino, fior di latte & mozzarella cheese. Finished w/ basil pesto.

Colombian Rice (GF) 28.9

Pan seared salmon w/ clams, chorizo, tomato & onion, w/ green peas, saffron potatoes & sweet plantain.

[Mains + Side Dishes >>](#)

MAINS + SIDE DISHES

350gm Rib Eye (GFO) 47.9

Cooked to your liking, topped w/ peppercorn sauce & tempura onion rings. Served w/ creamy potato bake & caprese salad.

Fish of the Day – Market Price

Please ask our friendly staff for today's special.

Calamari Fritti (GFO) 29.5

Fresh strips of squid dusted in semolina and deep-fried, served over fat chips, garnished with a salad of rocket and a side of aioli.

Pollo Toscana (GF) 29.9

Pan seared chicken medallions w/ spinach & creamed sun dried tomatoes over garlic-rosemary potatoes w/ an olive, lemon-caper sauce.

Slow Braised Lamb (GF) 33.9

Cooked to perfection for hours w/ garlic & thyme in a tomato sugo. Served over mashed potato w/ charred pepper.

Prime Porterhouse Steak (GF) 36.9

Cooked to your liking topped with our classic Montania sauce, served with steakhouse chips and Greek salad.

Bbq Ribs (GF) 41.90

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

Spiced Prawn & Crab Tagine (GFO) 33.9

Delicately prepared crab w/ prawns in spicy sauce of tomatoes, onion, zucchini & potatoes. Served with wild rice & saffron puffed bread.

Side Dishes

Crumbed Zucchini Chips (V) 12.9
Lightly fried, served w/ chipotle sauce

Garlic Bread 7.5
– with cheese 9.5

Garden Salad 9.9

Seasonal Vegetables (v) 9.9

Bowl of thick chips 8

Potato Wedges 9.5
(with sweet chilli sauce & sour cream)

*V – Vegetarian
*GF – Gluten Free
*GF – Gluten Free Optional
*VG – Vegan

Please advise staff of any food allergies or dietary requirements.

Kids menu also available • All Prices are GST inclusive

No splitting of the account

[Gourmet Pizzas >>](#)

Gourmet Pizzas

(* Gluten Free Pizza Available +4)

Philly Steak 19.9

Hickory marinated beef w/ jack cheddar, red onion, candied bacon & gherkins. Topped w/ stuffed jalapenos & american mustard-mayo.

Lamb and Fetta 19.9

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

Milano 18.9

Hot salami, chorizo, capsicum, onion, olives, cheese and chilli with Napolitana sauce.

Tonkatsu Calamari & Prawn Pizza 19.9

Thai calamari & panko crumbed prawns on sweet chilli base w/ mozzarella, red onion & smoked mussels, drizzled w/ tonkatsu sauce.

Venezuelian Chicken & Avocado 19.9

Roast chicken on a napoli base w/ mozzarella, grilled chorizo, avocado, pickled red onion, chipotle béarnaise and capsicum salsa.

Dukkah Roasted Mushroom(V) 18.9

On avocado hummus w/ honey pumpkin, goats cheese & spinach, pickled red onion & truffled aioli.

[Desserts >>](#)

Desserts

Liqueur Affogato 12.9

Frangelico & shot of espresso coffee over vanilla ice-cream.

Red Velvet Churros 17.9

House made churros w glazed cherry & vanilla bean ice-cream on chocolate nougat crumble w Belgian chocolate ganache.

Choc Chip Nemesis 14.9

Freshly baked white chocolate chip cookie topped w/ meringue, banana mascarpone & choc-nut ice cream.

Cakes 9.5

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

Cookies 3.5

Espresso Gelato Bombe (VG) (GF) 13.9

Salted caramel inner w/ outer layer of caffe crema gelato, coated w/ Belgian chocolate & roasted crushed almonds.