

## FRESH FROM THE BAKERY

<b>Bread Board</b>	6
Baked artisan bread served with cultured butter and black salt	
<b>Garlic Bread</b>	7
Fresh bread grilled with whipped garlic butter	

## TO START

<b>Biltong</b>	15
South African strips of beef, dried and cured. Traditional or chilli	
<b>Bruschetta</b>	12
Avocado, diced tomato, Spanish onion, garlic oil, basil and Grana Padana on lightly toasted bread	
<b>Boerewors</b>	14/26
Grilled African beef sausage, Mielie pap croquette and barbeque relish(Mielie Pap: South African porridge made from maize and corn kernels; similar to polenta)	
<b>Pork Belly</b>	17

Char-grilled teriyaki pork belly. Served with adzuki bean, cucumber, Spanish onion and yuzu dressing	
<b>Portuguese Prawns</b>	19
Seared prawns in a creamy Portuguese style sauce with brown rice, lime and lemon balm pilaf	
<b>Szechuan Calamari</b>	15/22
Lightly fried Szechuan calamari served with nam jim sauce and lemon	
<b>Piri Piri Scallops</b>	19
Seared wild sea scallops with pea puree, pickled native succulents, chicken crackling served with spicy piri piri vinaigrette	
<b>Beef Carpaccio</b>	18
Wagyu beef carpaccio with parmesan cream, green dressing, pickled shallots and herb	
<b>Grilled Cheese</b>	15
Buffalo Halloumi grilled and served with hickory smoked semi-dried tomatoes, rocket and lemon	
<b>Beetroot Salad</b>	15
Sous-vide beetroot, whipped goat's curd, quinoa crisp, cherry tomato, puffed rice and wild garlic oil	

<b>Tasting Plate</b> (serves 4)	59
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Szechuan Calamari, Pork Belly, Bruschetta and Pavala Prawns

## FLAME-GRILLED SKEWERS

*Served with your choice of crunchy chips or house salad unless specified\**

<b>Beef</b> (Temperature recommendation: Medium)	36
New Yorker pieces brushed with our in-house basting and lightly seasoned	
<b>Prawn &amp; Beef</b> (Temperature recommendation: Medium-Rare)	39
New Yorker pieces and South Australian prawns brushed with our in-house basting and lightly seasoned	
<b>Portuguese Chicken</b>	29
Marinated chicken pieces with a mild Portuguese spice blend	
<b>Lamb</b>	36
Moroccan spiced and lightly basted	
<b>Salmon</b> (Temperature recommendation: Medium)	32
Lime and pepper crusted Tasmanian salmon	

<b>Kangaroo</b> (Temperature recommendation: Medium-Rare)	36
Kangaroo loin-fillet marinated in native bush spice, char-grilled and served with chat potatoes, tomato chutney and crispy onion rings*	
<b>Pork</b>	32
Szechuan glazed pork fillet and pineapple lightly basted	

## SIDES & SALADS

<b>Crunchy chips</b>	7
<b>Onion rings</b>	7
<b>Home-made mash</b>	7
<b>Side garden salad</b>	7
<b>Baked potato</b> with garlic butter, sour cream and chives	8
<b>Baked sweet potato</b> with buffalo ricotta, radishes, spring onion & chive oil	12
<b>Mac &amp; Cheese</b> with cheddar and maple bacon	12
<b>Seasonal sautéed greens</b> – Please ask your waiter	13
<b>Wedge Salad</b> – Honey bacon, cherry tomatoes, fried shallots, crisp iceberg, crumbled	13

Roquefort. House-made Ranch dressing	
<b>Chickpea Salad</b> – Chickpeas, green baby peas, Spanish onion, flat leaf parsley, avocado, cucumber, toasted sunflower seeds, fresh lemon dressing and feta	13
<b>Spinach Salad</b> – Heirloom tomato, baby spinach, cumin, honey, cinnamon, crispy shallots, chilli, yoghurt and lemon oil dressing	12
<b>Greek Village</b> – Tomato, cucumber, marinated olives, Spanish onion, baby Cos, Feta and traditional Greek dressing	12

## FROM THE PADDOCK

Monte is the premium line of beef exclusive to The Meat & Wine Co.

Monte Beef is sourced from only premium breeders of the highest quality Angus cattle. Carefully reared and grazed on selected farms throughout Australia and monitored from the paddock to the plate using a process of stringent quality checks.

Monte premium cuts have a high marble score, tender texture and robust flavour. All meat is aged in a temperature controlled environment for a minimum of twenty-eight days.

*Monte cuts are grilled to your liking in our in-house basting and served with crunchy chips or house salad.*

<b>MONTE GRAIN SELECT</b> (Grain-fed 120 days)		
New Yorker	300g	36
Fillet	200g	38
Rump	300g	28

Rib-Eye	350g	43
Flat Iron	300g	25
Rib-Eye on the Bone – Unfrenched	600g	59
T-Bone	500g	55
<b>MONTE BLACK</b>		
Fillet (150D, MB 2+)	300g	54
Wagyu Rib-Eye (450D, MB 6+)	300g	69
Wagyu New Yorker (450D, MB 6+)	300g	62
Wagyu Rump (450D, MB 6+)	500g	49
<b>MONTE FREE RANGE (Pasture-fed 120 days)</b>		
Rump Eye	200g	23
Rib-Eye on the Bone (Dry Aged)	400g	52

## SAUCES

<b>Portuguese</b> – spicy peri peri, cream and garlic	4
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<b>Barbeque Relish</b> – onion, capsicum and carrot	4
<b>African Hot Chilli</b>	4
<b>Creamy Garlic</b>	4
<b>Madagascar Green Peppercorn</b>	4
<b>Crumbled King Island Blue Cheese</b>	4
<b>Mernda Valley Mushroom</b>	4
<b>Black garlic butter</b>	4
<b>Chimichurri</b>	4

## MEAT TEMPERATURES

<b>Blue:</b>	Sealed, very red in the centre. Room temperature
<b>Rare:</b>	Red in the centre. Lukewarm temperature
<b>Medium-Rare:</b>	Pinkish-red in the centre. Warm temperature
<b>Medium:</b>	Pink in the centre. Hot temperature
<b>Medium-Well:</b>	Very little pink in the centre. Hot temperature

<b>Well-Done:</b>	No pink, brown in the centre. Hot temperature
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## RIBS

Beef and pork ribs are slow-cooked in barbeque sauce then finished on a flaming hot char-grill. Lamb ribs are char-grilled with a lemon, herb and mustard marinade.

*All are served with crunchy chips or house salad*

<b>Beef Ribs</b>	Half Rack 32	Full Rack 49
<b>Pork Ribs</b>	Half Rack 39	Full Rack 59
<b>Lamb Ribs</b>	Half Rack 29	
<b>Short Rib</b>		38
Beef short rib slow-cooked for 8 hours in our house smoked spice blend and finished on the char-grill. Accompanied by chilli cabbage pickle with flat leaf parsley and pine nuts		
<b>Ribs Platter</b>		59
A selection of beef, lamb and pork ribs		
<b>The Best of Both</b>		
Your choice of the following combinations		
Half Beef Ribs & Rump 200g		49



Half Lamb Ribs & Rump 200g	49
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## OTHER FAVOURITES

<b>Premium Beef Burger</b> (cooked medium)	29
280g Pasture-fed primal beef patty, aged vintage cheddar, lettuce, tomato, Spanish onion, truffle aioli and caramelised onion jam. Served with chips and pickle on the side	
<b>Chicken Breast</b>	26
Argentinean spiced chicken breast, supreme-cut and pan roasted. Served with a thyme, garlic and shallot puree, sautéed greens, new potatoes, garlic stems and chimichurri	
<b>Short Rib</b>	38
Beef short rib slow-cooked for 8 hours in our house smoked spice blend and finished on the char-grill. Accompanied by chilli cabbage pickle with flat leaf parsley and pine nuts.	
<b>Pork Belly Rib</b>	59
Pork spare rib with pork belly intact, slow cooked for 12 hours, char-grilled and lightly basted. Served with crunchy chips	
<b>Vegetarian</b>	23
Chickpea and cumin croquettes with seasonal greens, cauliflower puree, grilled mushrooms, red pepper jam and goats cheese curd.	

# CHILDREN'S MENU

Children 12 years & under.

<b>Cheese Burger</b> with crunchy chips, green beans or salad	12
<b>Grilled Chicken Tenders</b> with crunchy chips, green beans or salad	12
<b>Mac &amp; Cheese</b>	10
<b>Boneless Beef Rib Fingers</b>	12

## DESSERT

<b>The Grand Finale</b>	55
(Serves 4-5) A selection of our individual desserts. Chocolate & Hazelnut Fondant, Apple Pie, Creme Brulee and Passionfruit Tart	
<b>Chocolate &amp; Hazelnut Fondant</b>	16
Chocolate fondant with white chocolate and hazelnut centre, served with fior de latte ice cream, short bread biscuit and caramel nougatine	
<b>Crème Brûlée</b>	13
Classic crème brûlée with a raspberry popping candy shortbread biscuit	
<b>Apple Pie</b>	14

Fried apple cigar with apple liqueur toffee, sour apple gel, mascarpone ice cream and smoked maple syrup

**MWC Magnus**

15

Amarula semifreddo, rooibos tea jelly, apricot marmalade and butter milk rusk

**Passionfruit Tart**

14

Shortbread biscuit, passionfruit curd, white chocolate mousse, black pepper meringue and fruit crisps

## CHEESE

A selection of artisan cheeses served with fig jam, assorted crackers and seasonal fruit

Blue	\$13	50g
Hard	\$13	50g
Soft	\$13	50g

## LIQUID DESSERT

**Crumble**

19

Chambord, Apple Schnapps, Limoncello, apple and lemon juice served in a sweet pastry crumbed martini glass

<b>Sweet Savannah</b>	19
Amarula, Wild Turkey Honey, Malibu and cream served in a shaved coconut rimmed martini glass	
<b>Affogato</b>	12
Espresso, vanilla bean ice cream and choice of liqueur. Baileys, Kahlua, Frangelico, Fusion Caramel Vodka, Fusion Coffee Vodka, Fusion Chocolate Vodka	
<b>Dom Pedro</b>	17
Vanilla bean ice cream blended with one of the following: Jameson, Kahlua, Baileys, Frangelico, Fusion Caramel Vodka, Fusion Coffee Vodka, Fusion Chocolate Vodka	
<b>The Glenmorangie Whisky Experience</b>	24
4 tasters of Glenmorangie Whisky: These whiskies are aged for 10 years then a further 2 years in different casks to add depth of flavour; 10YO, Nectar D'or (Sauternes Cask), Quinta Ruban (Ruby Port Casks), Lasanta (Oloroso Sherry Cask)	

## DESSERT WINES

		90ml	Btl
<b>Vasse Felix Cane Cut Semillon</b>	Margaret River, WA	14	58
<b>Mitchell Noble Botrytis</b>	Semillon Clare Valley, SA	12	48

## FORTIFIED WINES

		90ml	Btl
<b>NV Penfolds Grandfather Port (750ml)</b>	Magill Estate, SA	24	250
<b>NV Hanwood Estate Tawny (750ml)</b>	Riverina, NSW	10	60
<b>NV All Saints Muscat (375ml)</b>	Rutherglen, Vic	11	54
<b>NV Campbells Topaque (375ml)</b>	Rutherglen, Vic	11	58

## ALLERGIES

Please ask for our allergy menu. Although every possible care has been taken to ensure that these menu items are allergy free, certain items may still contain traces of allergic ingredients as they are prepared in an environment that contains allergic ingredients

## SURCHARGE

Sydney – \$5 per person on Sundays and public holidays  
Melbourne – \$5 per person on public holidays

## HALAL

A selection of Monte Beef products are Halal certified from our supplier and precautions are taken in the cooking methods of our dishes, however our restaurant kitchen environment is not certified by the A.F.I.C.

We clean tongs, boards and pans when preparing these dishes mentioned within the parameters of above. Please ask your waiter for detail of our halal selection