

FRESH FROM THE BAKERY

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

TO START

Biltong	15
South African strips of beef, dried and cured. Traditional or chilli	
Bruschetta	12
Avocado, diced tomato, Spanish onion, garlic oil, basil and Grana Padana on lightly toasted bread	
Boerewors	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)	
Pork Belly	17

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

Tasting Plate (serves 4)	59
---------------------------------	----

Szechuan Calamari, Pork Belly, Bruschetta and Pavala Prawns

FLAME-GRILLED SKEWERS

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

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

Kangaroo (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*	
Pork	32
Szechuan glazed pork fillet and pineapple lightly basted	

SIDES & SALADS

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

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

MONTE GRAIN SELECT (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
MONTE BLACK		
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
MONTE FREE RANGE (Pasture-fed 120 days)		
Rump Eye	200g	23
Rib-Eye on the Bone (Dry Aged)	400g	52

SAUCES

Portuguese – spicy peri peri, cream and garlic	4
---	---

Barbeque Relish – onion, capsicum and carrot	4
African Hot Chilli	4
Creamy Garlic	4
Madagascan Green Peppercorn	4
Crumbled King Island Blue Cheese	4
Mernda Valley Mushroom	4
Black garlic butter	4
Chimichurri	4

MEAT TEMPERATURES

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

Well-Done:	No pink, brown in the centre. Hot temperature
-------------------	---

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

Beef Ribs	Half Rack 32	Full Rack 49
Pork Ribs	Half Rack 39	Full Rack 59
Lamb Ribs	Half Rack 29	
Short Rib		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		
Ribs Platter		59
A selection of beef, lamb and pork ribs		
The Best of Both		
Your choice of the following combinations		
Half Beef Ribs & Rump 200g		49

Half Lamb Ribs & Rump 200g	49
----------------------------	----

OTHER FAVOURITES

Premium Beef Burger (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	
Chicken Breast	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	
Short Rib	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.	
Pork Belly Rib	59
Pork spare rib with pork belly intact, slow cooked for 12 hours, char-grilled and lightly basted. Served with crunchy chips	
Vegetarian	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.

Cheese Burger with crunchy chips, green beans or salad	12
Grilled Chicken Tenders with crunchy chips, green beans or salad	12
Mac & Cheese	10
Boneless Beef Rib Fingers	12

DESSERT

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

Sweet Savannah	19
Amarula, Wild Turkey Honey, Malibu and cream served in a shaved coconut rimmed martini glass	
Affogato	12
Espresso, vanilla bean ice cream and choice of liqueur. Baileys, Kahlua, Frangelico, Fusion Caramel Vodka, Fusion Coffee Vodka, Fusion Chocolate Vodka	
Dom Pedro	17
Vanilla bean ice cream blended with one of the following: Jameson, Kahlua, Baileys, Frangelico, Fusion Caramel Vodka, Fusion Coffee Vodka, Fusion Chocolate Vodka	
The Glenmorangie Whisky Experience	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
Vasse Felix Cane Cut Semillon	Margaret River, WA	14	58
Mitchell Noble Botrytis	Semillon Clare Valley, SA	12	48

FORTIFIED WINES

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