

MONTE ALTO

EATERY & BAR

DRINKS

—MONTE ALTO COFFEES BY TOBY'S ESTATE—

Woolloomooloo blend is a big mouthful of body and flavour. Syrupy and round with notes of spice, earth, cocoa and caramel and a hint of brightness to keep it lively. This blend has enormous presence in milk and makes a memorable and unique black coffee, at once bold and soft.

Espresso	3.2
Double Espresso / Long black	3.8
Macchiato/Piccolo	3.8
Latte / Flat white / Cappuccino	4
Mocha / Hot Chocolate	4.5
Ice long black	3.8
Deconstructed iced coffee <i>Espresso, Coffee ice cubes, milk</i>	5.5
Iced coffee <i>Espresso, Condensed milk, milk, ice cream, ice</i>	6.5
Iced mocha / Chocolate	6.5
Affogatto	6

EXTRA:

Large size / Extra shot / Decaf	+ 50 c
Bon soy / Almond milk	+ 80 c
Flavours – Vanilla / Hazelnut / Caramel	+ 80 c

— SINGLE ORIGIN COFFEE —

Single origin coffee on rotation. Ask us about this week's offer

Double espresso / Long black	4.5
Batch brew	5
Cold brew coffee	5
Barista's coffee board <i>Barista's choice of Espresso, Filtered & Cappuccino</i>	12

— HOT BEVERAGES —

French Earl Grey Hot Chocolate <i>Earl grey infused hot chocolate with Persian pashmak & rose petals</i>	6.5
Spanish Café Con Miel <i>Cappuccino with honey & cinnamon</i>	5.5
Organic Masala Chai Latte	5
Babyccino	1
TEA CRAFT ORGANIC OG+ LOOSE LEAF TEA	4.5
Green - Jasmine Dragon Eyes / Peppermint	
Herbs and Flowers - Lemongrass / Chamomile	
Black - English Breakfast Single Estate / Earl Grey	

— COLD BEVERAGES —

FRESH SQUEEZED JUICES	8
Make Your Own (Choice of 4): Apple, Orange, Pear, Pineapple, Carrot, Ginger, Cucumber, Celery, Lemon, Lime And Mint	
Golden Glow Orange, Carrot, Apple, Ginger	
Greenie Pear, Cucumber, Apple, Celery	
Tropical Pineapple, Orange, Carrot, Ginger	

MILKSHAKES

All milkshakes are made with ice, vanilla ice cream, milk (almond milk/bon soy +0.8) & topped with whipped cream:

Hazelnut / Caramel / Vanilla	7
Coffee / Chocolate	7.5
Fresh Strawberry / Banana	8

— BRUNCH COCKTAILS —

MIMOSA 15
Cointreau, Orange Juice, Sparkling Wine

APEROL SPRITZ 15
Aperol, Prosecco, Soda

BLOODY DANNY 17
Vodka, Fresh Tomato Juice, Lemon Juice, Worcestershire, Tabasco, Celery Salt, Pepper

PURPLE ROSE 17
Tanqueray Gin and Parfait Amour married together for a refreshing lychee martini

DARK STIRRINGS 19
Monte Alto's Signature Recipe of Salted Caramel Espresso Martini

— BRUNCH MOCKTAILS —

YUZU HONEY 10
Yuzu, Honey Syrup, Fresh Lime Juice, Soda Water

SHIRLEY TEMPLE 12
Orange juice, Grenadine, Ginger ale

— SOFT DRINKS —

Mt Franklin Spring Water	3
San Pellegrino Sparkling Water (250ml)	3.5
Coke / Coke Zero / Sprite	3.5
Schweppes Soda / Tonic / Ginger Ale	3.5
Bundaberg Ginger Beer / Sarsaparilla	4.5

BREAKFAST

8:00 am - 11:30am Weekdays | 8:00 am to 2:15pm Weekends

TOAST (V)	5.5
2 slices of Turkish/Sourdough/Raisin/GF. Served with your choice of topping: Butter/Peanut Butter/Vegemite/Strawberry Jam	
BREAKIE BURGER	16
Double smoked bacon, fried egg, hash brown, avocado, baby rocket, house pesto aioli and BBQ sauce on toasted milk bun	
SMASHED AVOCADO & SALSA (V)	14
Smashed avocado with ricotta & mint, tomato salsa, feta cheese & aged balsamic on toasted sourdough	
HOUSE MADE GRANOLA (V)	13
House made granola, fresh fruits,berries compote and Greek yoghurt	
VEGETARIAN BRUSCHETTA (V)	18
Toasted Sourdough topped with poached eggs, fresh ricotta, avocado, mushroom, cherry tomato, baby rocket, quinoa & aged balsamic	
CHORIZO BAKED BEANS	16
Aromatic baked beans sauce with poached eggs, chorizo, baby spinach, cherry tomatoes & herbs, and served with slice of toasted sourdough	
COFFEE-RUBBED PORK ROAST BENEDICT	21
12 hours slow roast coffee-rubbed pork Served with 2 poached eggs, sautéed spinach, cherry tomatoes,mushroom and apple cider hollandaise sauce on toasted milk bun	
CLASSIC BENEDICT	19
Choice of smoked salmon/bacon/halloumi (V). Served with 2 poached eggs, sautéed spinach, cherry tomatoes, mushroom and apple cider hollandaise sauce on toasted milk bun	
BIG BREAKFAST	20
2 eggs cooked your way, chorizo, bacon,hash brown halloumi fries, cherry tomatoes, baby spinach & slice of toasted sourdough	
FREE RANGE EGGS ON TOAST (V)	12
2 eggs cooked your way, baby rocket, cherry tomatoes on toasted sourdough	

SIDES

Poached egg / fried egg / hash brown	+ 3 EA
Mushroom / Spinach / Cherry tomatoes / Ricotta cheese / Feta cheese	+ 4 EA
Smashed avocado / Bacon / Chorizo / Smoked salmon / Halloumi	+ 5 EA
Coffee-rubbed pork roast / Scrambled eggs	+ 6 EA

LUNCH

11:30am to 2:15pm everyday

BURGERS

All burgers are served on toasted milk bun with chips.

WAGYU CHEESE BURGER	17
100% Wagyu beef patty (120g), American cheddar, caramelised onion, carrot pickle, pesto aioli & bbq sauce	
WAGYU BEEF & DOUBLE BACON	21
100% Wagyu beef patty (120g), double smoked bacon, American cheddar, mixed leaves, tomatoes, beetroot, caramelised onion, carrot pickle, pesto aioli & bbq sauce	
CHAR-GRILLED CHICKEN & AVOCADO	20
130g grilled chicken breast, American cheddar, smashed avocado, baby rocket, tomatoes, carrot pickle, pesto aioli & sweet chilli sauce	
SOFT SHELL CRAB	20
Tempura soft shell crab, Asian slaw, tomatoes, carrot pickle and Thai tamarind sauce	

SANDWICHES

All sandwiches are served on toasted Turkish bread with chips.

ROASTED MUSHROOM & AVOCADO (V)	17
Roasted mushroom, smashed avocado, American cheddar, caramelised onion & baby rocket	
B.L.A.T	19
Double smoked bacon, smashed avocado, American cheddar,mixed leaves, tomatoes, caramelised onion, and pesto aioli	
CHAR - GRILLED CHICKEN & AVOCADO	20
130g grilled chicken breast, American cheddar, smashed avocado, baby rocket, tomatoes, carrot pickle, pesto aioli & sweet chilli sauce	
GRILLED STEAK SANDWICH	21
Rosedale Ruby YP Angus Charolais 100 day GF (150g) cooked medium rare. Served with American cheddar,mixed leaves,tomatoes, beetroot, caramelised onion,pesto aioli & BBQ sauce	

ADD-ONS

Change to Gluten free bread	+ 1
American cheddar cheese	+ 2
Bacon / Avocado	+ 5
Wagyu Beef Patty / Grilled Chicken	+ 6

MAINS

EGGPLANT PARMIGIANA (V)	23
Panko crumbed eggplant, Buffalo Mozzarella, aged parmesan, ripped tomatoes, basil, and Neapolitan sauce	
CREAMY CHICKEN & MUSHROOM FETTUCCHINE	21
Marinated chicken breast, mushroom, cream, garlic, mixed Italian herbs on a bed of fettucine, topped with parsley & Grana Padano	
PARMESAN CHICKEN SCHNITZEL	25
Pan-fried panko parmesan crumbed chicken schnitzel in ghee clarified butter, served with slaw, chips and mushroom sauce	
ATLANTIC SALMON (GF)	28
Pan-fried Atlantic salmon (180g) with roasted red pepper sauce, avocado mousse & garden salad	
WAGYU MEATBALLS SPAGHETTI	23
180g Wagyu meatballs slow cooked in Neapolitan sauce on a bed of seasoned spaghetti, topped with parsley & Grana Padano	
COFFEE RUBBED PORK ROAST	33
12-hour slow cooked coffee rubbed pork with herbs stuffing Served with garlic mash, poached greens, tomato salsa and stock reduction sauce	

SALADS

CAPRESE SALAD (V)	18
Buffalo Mozzarella, ripped tomato, basil, aged balsamic	
HALLOUMI & AVOCADO SALAD (V)	19
Fried halloumi cheese, avocado, cherry tomatoes, toasted walnut, quinoa, baby rocket & lemon vinegar	
VIETNAMESE CHICKEN SALAD (GF/DF)	19
Poached chicken breast, Asian slaw,fresh chilli, Vietnamese herbs & dressing	

SIDES

Chips (V,DF)	8
Panko crumbed Onion ring with pesto aioli (V)	8
Seasoned wedges with sour cream and sweet chili (V)	9
Halloumi fries with tomato salsa & pesto aioli (V,GF)	13
Garden salad with mixed leaves,red onion, tomato, cucumber (V,GF,DF)	10
Poached Broccoli with lemon vinegar & aged balsamic (V,GF,DF)	12

We cannot list every ingredient used so please inform us if you have allergies or intolerances