

# MONTE ALTO

## EATERY & BAR

### BREAKFAST

8:00 am to 11:30pm

Toast (Sourdough/Rye/Raisin/GF) with your choice of: butter/ peanut butter/ vegemite/ jam	5
Free range bacon, fried egg, arugula, wild herbs tomato chutney on charcoal milk bun	9
Avocado, ricotta, mint, tomato salsa, feta & aged balsamic on toast (V)	11
House made granola, organic jasmine tea poached Bosc pear, coconut yoghurt, fresh fruits (GF, V)	14
Shiro miso mushrooms, sweet potato, poached eggs, sautéed spinach, shiso, shichimi togarashi on toast (V)	15
Brioche French toast, crème fraiche, fresh fruits, coulis (V)	15
Serrano ham, truffle scrambled eggs, crème fraiche, green peas, Grana Padano & arugula on toast	16
Spiced baked beans, chorizo, poached eggs, spinach, cherry tomato, herbs & toast	16
Gin, beet & rose petals house cured salmon, black caviar, avocado, crème fraiche cucumber poached eggs, tomato salsa apple cider hollandaise sauce & toast	21
Eggs cooked your way, chorizo, wood smoked bacon, hash brown, halloumi fries, cherry tomato, sautéed spinach & toast	19
Monte Alto benedict with apple cider hollandaise sauce, poached eggs, cherry tomato, sautéed spinach, miso mushroom on charcoal milk bun.	
Selection of:	
FR bacon/Halloumi fries (V)	17
Coffee-rubbed pork roast/ House cured salmon	20

### SIDES

Poached egg / fried egg / hash brown	+ 2.5 EA
Miso mushroom / Sautéed Spinach / Cherry tomatoes	+ 4 EA
Smashed avocado / FR Bacon / Chorizo / Halloumi	+ 5 EA
Coffee-rubbed pork roast / Serrano ham/ House cured salmon/ Truffle scrambled eggs	+ 6.5 EA

@MONTEALTOCROWSNEST

### LUNCH

11:30 am to 2:00pm

House cured salmon, avocado, wild rice, brown rice, quinoa, green peas, cucumber & soy (GF, DF)	18
Cauliflower, wild rice, quinoa, cranberries arugula, red onion, parsley, nuts & aged balsamic (V, GF, DF)	16
Vietnamese chicken salad with Asian slaw, shallot crisp, herbs & dressing (GF, DF)	16
Vietnamese slow braised beef brisket with carrot, potato, Vietnamese spices, herbs & toast	19
Basil pesto spaghetti with pine nuts, ricotta, cherry tomato & baby spinach (V)	17
Creamy chicken fettuccine with mushroom, herbs & Grana Padano	19
Wagyu meatballs, seasoned spaghetti, lemon vinegar, Neapolitan sauce, herbs & Grana Padano	21
Parmesan chicken schnitzel, ghee, Asian slaw, chips & mushroom sauce	23

### BURGERS

11:30 am to 2:00pm

All burgers are on toasted charcoal bun and served with chips

<b>HALLOUMI &amp; AVOCADO BURGER</b>	17
Halloumi, avocado, lettuce, tomato, carrot pickle, pesto aioli (V)	
<b>WAGYU BEEF &amp; DOUBLE BACON BURGER</b>	19
100% Wagyu patty (120g), wood smoked bacon, American cheddar, lettuce, tomato, beetroot, caramelised onion, carrot pickle, pesto aioli & bbq sauce	
<b>CHAR-GRILLED CHICKEN &amp; AVOCADO BURGER</b>	18
Grilled chicken breast (130g), avocado, American cheddar, baby rocket, tomato, carrot pickle, pesto aioli & sweet chilli sauce	
<b>SOFT SHELL CRAB BURGER</b>	18
Tempura soft shell crab, Asian slaw, tomatoes, carrot pickle and Thai tamarind sauce	

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

# MONTE ALTO

EATERY & BAR

## DRINKS

### MONTE ALTO COFFEES BY TOBY'S ESTATE

Black	3.5
White	4 - 4.5
Cold brew	4.5
Iced coffee ( <i>Espresso, Condensed milk, milk, ice</i> )	5
Iced mocha / Chocolate	5.5
Barista's coffee board <i>Barista's choice of Espresso, Filtered &amp; Cappuccino</i>	12
Affogatto	6
<b>EXTRA:</b>	
Larga size / Extra shot / Decaf / Bon soy / Almond milk	+ 50c
Flavours - Vanilla/Hazelnut/Caramel	+ 80c
Single origin coffee	+ 1

### HOT BEVERAGES

Hot Chocolate	4
French earl grey hot chocolate <i>Earl grey infused hot chocolate with Persian pashmak &amp; rose petals</i>	5.5
Spanish café con miel <i>Cappuccino with honey &amp; cinnamon</i>	5
Organic masala chai latte	5
<b>TEA CRAFT ORGANIC OG+ LOOSE LEAF TEA</b>	4.5
<i>Green - Jasmine / Peppermint / Sencha</i>	
<i>Black - English Breakfast Single Estate / Earl Grey</i>	
<i>Herbs and Flowers - Lemongrass / Masala Chai / Chamomile</i>	

### MOCKTAILS

<b>SHIRLEY TEMPLE</b>	12
Fresh orange juice, ginger ale, grenadine	
<b>YUZU HONEY</b>	10
Yuzu, honey, fresh lime juice, sparkling water	

### COCKTAILS

<b>MIMOSA</b>	15
Cointreau, Orange Juice, Sparkling Wine	
<b>APEROL SPRITZ</b>	15
Aperol, Prosecco, Soda	
<b>BLOODY MARY</b>	17
Vodka, Fresh Tomato Juice, Lemon Juice, Worcestershire, Tabasco, Celery Salt, Pepper	
<b>DARK STIRRINGS</b>	19
Monte Alto's Signature Recipe For Salted Caramel Espresso Martini	

### COLD BEVERAGES

<b>FRESH SQUEEZED JUICES</b>	7.5
<i>Make your own (choice of 4): Apple, Orange, Pear, Pineapple, Carrot, Ginger, Cucumber, Celery Lemon, Lime and Mint</i>	
<i>Golden Glow   Orange, carrot, Apple, Ginger</i>	
<i>Greenie   Pear, Cucumber, Apple, Celery</i>	
<i>Tropical   Pineapple, Orange, Carrot, Ginger</i>	
<b>MILKSHAKES</b>	5.5
<i>Hazelnut / Caramel / Vanilla</i>	6
<i>Coffee / Chocolate</i>	8
<i>Fresh strawberry / Banana</i>	
<b>SOFT DRINKS</b>	
<i>Mt Franklin Spring Water</i>	3
<i>Coke/Coke Zero/Sprite</i>	3.5
<i>Schweppes Soda/Tonic/Ginger Ale</i>	3.5
<i>Kombucha</i>	4