
STARTERS & SALADS

- YUM CHA SCOTCH EGG** 11
Panko crumbed xiu mai Scotch egg.
Served with asparagus & dill mayonnaise
- HALLOUMI FRIES (V,GF)** 13
Served with tomato salsa and pesto aioli
- ZUCCHINI FLOWERS (V)** 15
Tempura zucchini flowers filled with five Italian cheeses
- WAGYU MEATBALLS** 15
Wagyu meatballs, Neapolitan sauce, Grana Padano & herbs
- PANKO CRUMBED SQUID** 18
Panko crumbed hand cut squid rings with dill mayonnaise
- CURED SALMON CROSTINI** 19
Gin, beet & rose petals house cured salmon,
creme fraiche, dill, tomato salsa, lemon
- MONTE ALTO PLATTER** 29
Monte Alto's selections of artisan cured meats,
cheeses, olive, nuts.
Served with crispbread, fresh and dried fruits.
- VIETNAMESE CHICKEN SALAD (GF,DF)** 16
Poached chicken breast, Asian slaw, fresh chilli,
Vietnamese herbs & dressing
- CAULIFLOWER SALAD (V, GF,DF)** 16
Cauliflower, wild rice, quinoa, cranberries, arugula, red onion,
parsley, nuts & aged balsamic

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

MONTE ALTO SPECILITIES

- POKE BOWL (GF,DF)** 18
Gin, beet & rose petals house cured salmon, avocado, wild rice, brown rice, quinoa, green peas, cucumber & soy
- AUBERGINE STACK (V)** 21
Panko crumbed aubergine, Buffalo Mozzarella, Grana Padano, ripped tomato, herbs & Neapolitan sauce
- PARMESAN CHICKEN SCHNITZEL** 23
Panko crumbed parmesan chicken schnitzel, ghee, Asian slaw, mushroom sauce & chips
- STUFFED CHICKEN MARSALA (GF)** 28
Chicken Maryland with xiu mai, South East Asian herbs stuffing, streaky bacon, Marsala sauce, garlic sautéed spinach & sweet potato puree
- COFFEE RUBBED PORK ROAST (GF)** 29
12-hour slow cooked coffee rubbed pork with herbs stuffing. Served with garlic mash, poached greens, tomato salsa and stock reduction sauce
- SMOKY PORK RIBS (DF)** 35
FR baby back ribs (500g) with Monte Alto's smoky & spicy BBQ sauce and chips.
- VIETNAMESE STEW (DF)** 19
Vietnamese style slow braised beef brisket with carrot, potato, herbs & toast
- EYE FILLET (GF,DF)** 39
Cape Byron Angus grass-fed eye fillet (200g), miso mushroom, garlic buttered asparagus, anchovy salsa verde, port & red wines jus

KIDS MENU

- WAGYU MEATBALLS & SPAGHETTI** 12
Served with Neapolitan sauce and Parmesan cheese
- CHICKEN NUGGETS & CHIPS** 10
Served with tomato sauce

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PASTA

- PESTO PASTA (V)** 17
Basil pesto spaghetti with pine nuts,
ricotta, cherry tomato & baby spinach
- CREAMY CHICKEN & MUSHROOM FETTUCCHINE** 19
Creamy chicken fettuccine with mushroom,
herbs & Grana Padano
- WAGYU MEATBALLS SPAGHETTI** 21
Wagyu meatballs, seasoned spaghetti, lemon vinegar,
Neapolitan sauce, herbs & Grana Padano

BURGERS

All burgers are on toasted milk bun and served with chips.

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

SIDES

- CHIPS (V,DF)** 8
Served with paprika chicken salt
- TRUFFLE CHIPS (V,DF)** 12
Served with parmesan
- PANKO CRUMBED ONION RINGS (V)** 8
Served with aioli
- GARDEN SALAD (V,GF,DF)** 10
Served mixed leaves, red onion, tomatoes, cucumber
- POACHED BROCCOLINI (V,GF,DF)** 12
Served with lemon vinegar and aged balsamic

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DESSERT

AFFOGATO	6
Served with a double shot of Monte Alto Espresso and vanilla ice-cream <i>(It's perfect with a shot of Frangelico +7)</i>	
ESPRESSO PANNA COTTA	10
Berries compote, fresh fruits	
CHOCOLATE BROWNIE	10
House Caramel sauce, ice cream, berries & cocoa powder	
MONTE ALTO TIRAMISU	10
Monte Alto's signature recipe for Tiramisu	

DIGESTIFS

SEPPELTSFIELD PARA 21 YEAR OLD PORT	18
1995 - Barossa Valley, SA - Rich and Full Flavoured	
ROMATE CARDENAL 'CISNEROS' PEDRO XIMINEZ	15
NV - Adalucia, SP - Bold & Textural	
DRAMBUIE WHISKY LIQUEUR	10
40% - NAS - Scotland - Honey, herb & spices	
HENNESY VSOP COGNAC	10
40% - NAS - Cognac, France	
TORRES JAIMEI - 30 YEAR OLD BRANDY	15
38% - 30 years - Barcelona, Spain	

(Check out our extensive range of whiskies & cocktails on our drink menu)

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