

MONTE'S LITTLE MENU TO SHARE

WELCOME TO MONTES BAR & GRILL, OUR MENU IS DESIGNED TO SHARE, WE RECOMMEND TRYING A BIT OF EVERYTHING,
WE LOVE IT WHEN THE WHOLE TABLE JOINS IN. TURN OVER FOR OUR PUNTA CLASSICS MENU AND KIDS MENU
15% PUBLIC HOLIDAY AND 10% WEEKEND SURCHARGES APPLY

STARTERS OR SHARE PLATES

- ~ GARLIC BREAD, CARAMELISED ONION WITH SHAVED PARMESAN \$19
- ~ (DIPS, BREAD & OLIVES) GRILLED TORTILLA, CHICKPEA TAHINI, GOAT FETTA, WARMED OLIVES, FRESH HERB SALSA \$20
- ~ PORCINI MUSHROOM AND PARMESAN ARANICINI, SRIRACHA MAYO \$18
- ~ PIZZA SPECIAL, HOUSE SELECTION OF DAILY TOPPINGS WE CHANGE IT OFTEN SEE SPECIALS OR ASK A WAITER \$22
- ~ PANFRIED HALOUMI, FRESH GRAPES, PICKLED SPANISH ONION, LEMON, BUERRE NOISETTE, MILK CRUMB \$22
- ~ GRILLED SPANISH CHORIZO SAUSAGE WITH ROMESCO SAUCE AND SNOW PEA SPROUTS \$18
- ~ ROASTED PUMPKIN & GOATS CHEESE BRUSCETTA, STICKY BALSAMIC AND EVOO \$19
- ~ SEAFOOD
- ~ CRISPY LOCAL SQUID TENTACLES WITH CHIPOTLE DRESSING \$22
- ~ SEAFOOD ANTIPASTO, COOKED PRAWNS, SARDINES, WHITE ANCHOVIES, SMOKED SALMON, PICKLES, CONDIMENTS \$45
- ~ 1/2 KG QLD KING PRAWNS, COCKTAIL SAUCE, LEMON & LIMES \$39
- ~ 1/2 KG MORTAN BAY BUGS, PONZU & MUSTARD DRESSING, LEMON & LIMES \$55
- ~ OYSTERS 1/2 DZ
- ~ NATURAL FRESH LEMON \$30
- ~ SPRING ONION & NAM JIM DRESSING \$32
- ~ KILPATRICK \$33
- ~ BLOODY MARY OYSTER SHOTS \$35



SECONDS OR MAIN SHARE PLATES

- ~ LOCAL TIGER PRAWN SALAD, NAM JIM DRESSING, CHILLI, CUCUMBER, CHERRY TOMATOES, CRISPY SHALLOTS, BEAN SHOOTS, SESAME \$28
- ~ PERUVIAN CHICKEN, GREEN CHIMMI, PICKLED SPANISH ONION, STICKY ACHIOTE SAUCE, BABY COS, HUMMOUS, ROAST PUMPKIN \$35
- ~ CHEFS PRIMAL CUT OF THE DAY, SEE SPECIALS OR ASK A WAITER \$45
- ~ MARKET FISH FROM OUR LOCAL FISH MONGER, SEASONAL GARNISH, SEE SPECIALS OR ASK A WAITER \$40
- ~ PASTA SPECIAL OF THE DAY, SEE SPECIALS OR ASK A WAITER \$35

2 COURSE SHARE MENU \$55pp 2 OR MORE PEOPLE

~ FIRST COURSE

- ~ PORCINI MUSHROOM & PARMESAN ARANCINI, SIRACHA MAYO
- ~ CRISPY LOCAL SQUID TENTACLES WITH CHIPOTLE DRESSING

~ SECOND COURSE

- ~ CHEFS PRIMAL CUT, CHIPOTLE CARAMEL AND BEAUFORT MUSTARD
- ~ PERUVIAN CHICKEN, GREEN CHIMMI, PICKLED SPANISH ONION, STICKY ACHIOTE, BABY COS, HUMMOUS, ROAST PUMPKIN
- ~ HAND CUT CHIPS WITH HERB AIOLI
- ~ OR DESIGN YOUR OWN (CHOOSE YOUR OWN FIRST AND SECOND COURSE)

A SEAFOOD FEAST

- ~MONTES SIGNATURE SEAFOOD PLATTER FEATURING FRESH LOCAL SEAFOOD HOUSE MADE SAUCES
- ~8 TIGER PRAWNS ~1/2 DZ COFFIN BAY OYSTERS ~ 6 MORETON BAY BUGS HALVES
- ~FRESH LOCAL MARKET FISH ~CRISPY SQUID TENTACLES ~MONTES FRIES ~COCKTAIL SAUCE
- ~NAM JIM THAI SALAD ~MUSTARD MIGNONETTE ~FRESH LEMON AND LIMES
- ~\$190 FEEDS 2/4 PEOPLE

SOMETHING SWEET & CHEESE PLATTER

- ~SALTED CARAMEL AFFOGATO, CHOOSE A SHOT OF TIA MARIA, FRANGELICO, GRAND MARINIER, OR BAILIEYS \$15
- ~SELECTION OF SORBETS, RASPBERRY, LEMON AND BOWEN MANGO \$16
- ~FEELING CHEESY - CHOOSE YOUR FAV - DOUBLE BRIE, CHEDDAR, BLUE, TALEGGIO \$12/50g WITH QUINCE PASTE, FRESH APPLE, CRACKERS & MUSCATELS