

MONTES SHARE PLATES

PUMPKIN AND GOATS CURD **BRUSCHETTA** \$42

CRISPY LOCAL SQUID TENTACLES WITH CHIPOTLE DRESSING \$44

PORCINI MUSHROOM AND PARMESAN **ARANICINI**, SIRACHA MAYO \$40

QLD KING PRAWNS, COCKTAIL SAUCE, LEMON \$39 PER 1/2 KG

GRILLED CHICKEN SLIDERS, TALEGGIO CHEESE MELT, BABY COS, MAYO,
CHINESE BBQ SAUCE \$50

PERUVIAN GRILLED CHICKEN, GREEN CHIMMI CHURRI, PICKLED SPANISH ONION, STICKY
ACHIOTE SAUCE, CORIANDER AND MINT SALAD \$60

100 DAY GRAIN FED BOUNTY PRIME SIRLOIN STEAK, CHIMMI CHURRI, ESCHALLOT CRIOLA
\$70

HAND CUT CHIPS \$15

MARKET FISH, PANFRIED IN FRENCH BEER BATTER WITH MANGO GEL AND CHIPOTLE SALSA
\$80

SAUTEED PRAWN SALSICCIA, TOMATO, CHILLI, GARLIC, WHITE WHINE, SPRING ONION, IN COS
LETTUCE "TACCO" "SAN CHOY BOA" yum !!!
\$70

THE PUNTA SPICEY HOT SMOKEY CHIPOTLE CARAMEL CHICKEN WINGS
\$50

CONFIT PORK BELLY WITH CRACKLE, CHILLI AND LIME CARAMEL, APPLE REMOULADE
BABY COS
\$60

MORTON BAY BUGS WITH PONZU DRESSING LEMONS AND LIMES \$55 PER 1/2 KG

COFFIN BAY OYSTERS, NATURAL WITH LEMON, NAM JIM DRESSING, STEAMED WITH SOY &
MIRIN \$30 PER 1/2 DZ

CHEESE PLATTER, BRIE, BLUE, CHEDDAR, MUSCATELS, APPLE, CRACKERS, QUINCE PASTE
\$50

FRESH TROPICAL **FRUIT PLATE**
\$30

HOUSE MADE **CHOCOLATE TRUFFLES**
\$50

MONTES CANAPES

PUMPKIN AND GOATS CURD **BRUSCHETTA**

CRISPY LOCAL SQUID TENTACLES WITH CHIPOTLE DRESSING

PORCINI MUSHROOM AND PARMESAN **ARANICINI**, SIRACHA MAYO

QLD KING PRAWNS GRIBICHE TART, COCKTAIL SAUCE

GRILLED CHICKEN SLIDERS, TALEGGIO CHEESE MELT, BABY COS, MAYO,
CHINESE BBQ SAUCE

CONFIT DUCK LEG TART, CHERRY AND RED CABBAGE COMPOTE

PERUVIAN GRILLED CHICKEN IN PUFF PASTRY, PICKLED SPANISH ONION, STICKY ACHIOTE
SAUCE

100 DAY GRAIN FED BOUNTY PRIME SIRLOIN STEAK, CHIMMI CHURRI, ESCHALLOT CRIOLA

HAND CUT CHIPS, AIOLI

MARKET FISH, PANFRIED IN FRENCH BEER BATTER WITH MANGO GEL AND CHIPOTLE SALSA

SAUTEED PRAWN SALSICCIA, TOMATO, CHILLI, GARLIC, WHITE WHINE, SPRING ONION, IN COS
LETTUCE "TACCO" "SAN CHOY BOA" yum !!!

THE PUNTA SPICEY HOT SMOKEY CHIPOTLE CARAMEL CHICKEN WINGS

CONFIT PORK BELLY WITH CRACKLE, CHILLI AND LIME CARAMEL, APPLE REMOULADE
BABY COS

COFFIN BAY OYSTERS, NATURAL WITH LEMON, NAM JIM DRESSING, STEAMED WITH SOY &
MIRIN PER 1/2 DZ

CHEESE PLATTER, BRIE, BLUE, CHEDDAR, MUSCATELS, APPLE, CRACKERS, QUINCE PASTE

FRESH TROPICAL **FRUIT PLATE**

HOUSE MADE **CHOCOLATE TRUFFLES**

SPANISH DONUTS, caramel fudge sauce

LEMON CURD BRULEE TART

MONTE'S SIGNATURE LET US FEED YOU SHARE MENU.

OUR MENU IS DESIGNED TO SHARE OR IDEAL FOR THE INDIVIDUAL. WE RECOMMEND TRY A BIT OF EVERYTHING, WE LOVE IT WHEN THE WHOLE TABLE JOINS IN, IF YOU WANT TO DESIGN YOU OWN WE CAN SWAP THE DISHES BELOW

TWO COURSE SHARE MENU \$55pp

FIRST COURSE

PORCINI MUSHROOM &
PARMESAN ARANCINI, SIRACHA
MAYO

CRISPY LOCAL SQUID TENACLES
WITH CHIPOTLE DRESSING

SECOND COURSE

100 DAY GRAIN FED SIRLOIN
STEAK PARMESAN ZUCCHINI,
CHIPOTLE CARAMEL AND
BEAUFORT MUSTARD

PERUVIAN GRILLED CHICKEN,
GREEN CHIMMI CHURRI, PICKLED
SPANISH ONION, CORIANDER
HERB SALAD

HAND CUT CHIPS WITH HERB
MAYO

3 COURSE SHARE MENU \$75pp

FIRST COURSE

BUCKET OF PRAWNS

CRISPY LOCAL SQUID TENACLES
WITH CHIPOTLE DRESSING

SECOND COURSE

100 DAY GRAIN FED SIRLOIN STEAK,
PARMESAN ZUCCHINI, CHIPOTLE
CARAMEL AND BEAUFORT
MUSTARD

MARKET FISH FROM OUR LOCAL
FISH MONGER, SEASONAL GARNISH.

SWEET POTATO FRIES

THIRD COURSE

TRIO OF SORBETS
OR

UDDER DELIGHTS TRIPLE CREAM
BRIE, MUSCATELS, QUINCE,
CRACKERS

**-ALL TAP BEER AVAILABLE
IN JUGS 1140ML**

**-LEAVE US A REVIEW
GOOGLE, FACEBOOK
TRIP ADVISOR**

**-BOOK YOUR NEXT
FUNCTION WITH US @
MONTES**

HELLO@MONTESBARANDGRILL.COM.AU

-BIRTHDAYS

**-FOLLOW US MONTES BAR
AND GRILL**

WEDDINGS !!!!!

**BOOK YOUR BUS WITH
WHITSUNDAY TRANSIT
AIRLIE SHUTTLE TRANSFERS
DRIFTWOOD TOURS
AIRLIE PARTY BUS**

COCKTAILS

MARGARITA

Tequila, triple sec, lime, sugar, salt rim

CAIPIROSKA

Vodka, muddled lime, sugar, soda water

MOJITO

white rum, lime, mint, choose between,
mango, strawberry, passionfruit or original.

PINACOLADA

white rum, coconut, malibu, sugar, pineapple

ESPRESSO MARTINI

Vodka, espresso, coffee liquor, sugar, crema,
coffee bean

STRAWBERRY STORMY LOVE

strawberry coulis, mint, lillet blanc,
elderflower, gin, lemon, pineapple juice

FULL MONTE

vodka, chamboard, grenadine, pear juice,
lime, sugar, rose water, whites, musk

ESHELBY SUNRISE

our version of tequila sunrise

AMARETTO SOUR

Disaronno originale, lemon, sugar, bitter,
bourbon, triple sec, whites, cherry

WHISKY SOUR

choose your favourite whisky, bitters, lemon,
booga sugar, whites

OLD FASHIONED

classic and the original first cocktail, bourbon, old
fashioned bitters, orange sugar, block ice

LONG ISLAND ICE TEA

everything, lime and cola float

please come to the bar