

# The MONTAGUE

— EST. 1869 —  
NEIGHBOURHOOD  
• EATERY •

IF YOU ARE NOT SEATED IN THE RESTAURANT,  
PLEASE ORDER AT THE BAR

<b>STARTERS</b>		
MOUNT ZERO OLIVES (V, GF)		12
PACIFIC OYSTERS WITH RED WINE VINAIGRETTE		5 ea
MAC & CHEESE CROQUETTES WITH CHIPOTLE AIOLI (3) (V)		12
CRISPY CALAMARI WITH PRESERVED LEMON AIOLI & CAPER DUST (GF)		15
SOUTHERN FRIED CHICKEN TENDERS WITH CHIPOTLE AIOLI (3)		15
HOMEMADE POTATO CAKES WITH TOMATO RELISH (3) (GF, VG)		12
TEMPURA PRAWNS WITH THAI GREEN CURRY MAYO (4)		17
HERVEY BAY SCALLOPS WITH PARSLEY BUTTER & CHORIZO JAM (4) (GF)		18
WARM TURKISH BREAD WITH GARLIC & PARSLEY BUTTER		12
GRAZING BOARD, D’AFFINOIS (SOFT), WARRNAMBOOL CHEDDAR (HARD) & SELECTION OF CURED MEATS		42
<b>MAINS</b>		
HAGEN’S LAMB & MINT SAUSAGES WITH MASH, PEAS, RED WINE JUS AND ONION JAM (GF)		28
CHICKEN PARMIGIANA WITH BEER BATTERED CHIPS AND GREEN SALAD		28
SOUTHERN FRIED CHICKEN BURGER (CHEESE, PICKLED CABBAGE, BBQ SAUCE, CHIPOTLE) & CHIPS		25
CAPE GRIM BEEF BURGER (CHEESE, TOMATO, LETTUCE, PICKLES, MUSTARD, TOMATO SAUCE) & CHIPS (GF*)		25
ROCKLING BURGER (ICEBERG, TARTARE) & CHIPS (GF*)		25
JERRYS VEGGIE BURGER (ICEBERG, CHEESE, PICKLED CABBAGE, TOMATO RELISH) & CHIPS (V, VG* GF*)		25
BATTERED ROCKLING WITH TARTARE, CHIPS AND GREEN SALAD (GF)		28
HALF ROAST CHICKEN WITH BEER BATTERED CHIPS, GREEN SALAD AND RED WINE JUS (GF*)		32
LINGUINI WITH CHARGRILLED EGGPLANT, BASIL, SMOKED NAPOLI & RICOTTA SALATA (V)		28
<b>SPECIALS – CHANGING WEEKLY</b>		
CURRY OF THE DAY WITH BASMATI RICE & CORIANDER (GF)		MP
FISH OF THE DAY		MP
SALAD OF THE DAY		MP
	ADD CHICKEN 6	ADD CALAMARI 8
PASTA OF THE DAY		MP
<b>STEAKS</b>		
250G JOSDALE BLACK ANGUS (VIC) PORTERHOUSE (GF*)		30
300G JOSDALE BLACK ANGUS (VIC) SCOTCH FILLET (GF*)		44
250G OAKDALE FARM (VIC) EYE FILLET (GF*)		49
ADD SAUCE: GARLIC BUTTER, BERNAISE, RED WINE JUS, FRENCH PEPPERCORN, MUSHROOM		4
ALL BEEF IS GRASS FED & SERVED WITH BEER BATTERED CHIPS & GREEN SALAD		
<b>SIDES</b>		
BEER BATTERED CHIPS (GF*)		10
ROASTED CARROTS WITH SMOKED HONEY & TAHINI LABNEH (V)		9.5
CREAMY POTATO MASH WITH GARLIC BUTTER (GF, V)		9.5
GREEN SALAD WITH CHAMPAGNE VINAIGRETTE (GF, V)		8
SAUTEED GREEN BEANS & BROCCOLINI WITH PERSIAN FETA & ALMONDS (GF, V)		12
MIXED VEGETABLES (GF, V, VG)		10
<b>DESSERT</b>		
APPLE & RHUBARB CRUMBLE WITH VANILLA ICE CREAM		14
CRÈME BRÛLÉE (GF*)		14
CHOCOLATE BROWNIE SERVED WITH JOCK’S PISTACHIO ICE CREAM & PISTACHIO PRALINE (GF)		16
TRIO OF JOCK’S SORBET (GF)		12
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM		16

\*15% PUBLIC HOLIDAY SURCHARGE APPLIES

(V) VEGETARIAN (VG) VEGAN (VG\*) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE (GF\*) CAN BE PREPARED GF