

MONTALTO

Our 50 acre Red Hill estate comprises 30 acres under vine, along with three acres of extensive vegetable and herb gardens, fruit and nut orchards, 1,500 olive trees and roses.

These feasting menus provide a home for our garden produce and a complete experience of our estate and the season's finest quality ingredients.

Choose your feast and enjoy a moment out of the ordinary.

SUMMER GARDEN FEAST

A garden to table vegetarian experience, constantly evolving as our Spring gardens finish and the flavours of Summer take hold.

SNACKS

pickled estate carrot, cured Heritage Farm duck egg yolk /
greenfeast peas, local shiitake /
beetroot, Davidson plum, nasturtium

BREAD

sourdough, grain muffin /
whipped brown butter, estate olive oil

ESTATE BEANS

fennel, blueberry, bernaïse

ZUCCHINI

lemon, The Vegan Dairy feta, smoked almond

SIDES

king oyster mushroom, lentil, onion / potatoes cooked in smoked
butter, chive / gem lettuce, radish, shallot dressing

MAIN RIDGE GOATS MILK

orchard apples, lemon thyme

LAND AND SEA FEAST

*A wider experience that includes seafood and meat from
trusted farms and local waters.*

SNACKS

pickled estate carrot, Heritage Farm duck egg yolk /
Pacific oyster, thyme, lemon myrtle /
duck terrine, umeshu pickled apricot, daintree chocolate

BREAD

sourdough, grain muffin /
whipped brown butter, estate olive oil

KINGFISH

lemon, cucumber, finger lime

VINTAGE BEEF CO. 'GALICIANA'

rhubarb, burnt onion

SIDES

pork belly, onion, tarragon / potatoes cooked in smoked butter,
chive / salad lyonnaise

MAIN RIDGE GOATS MILK

orchard apples, lemon thyme

*Head Chef, Dallas Reilly. Produce Manager, Julie Bennett
\$99 per person / \$149 per person with matched Montalto wine
Please note that the feast is served to the whole table
A 15% surcharge applies on public holidays*

