

MONTALTO

A TASTE OF OUR ESTATE

Our tasting menu reflects some of the best ingredients from the estate and the season over multiple courses.
Please be aware that the tasting menu is served to the whole table.

PACIFIC OYSTER, PIPECLAY LAGOON, TASMANIA
thyme, lemon myrtle

GREENFEAST PEAS
local shiitake

PICKLED ESTATE CARROT
cured Heritage Farm duck egg yolk

DUCK TERRINE
umeshu pickled apricot, daintree chocolate

SOURDOUGH | GRAIN MUFFIN
whipped brown butter estate olive oil

ZUCCHINI
Main Ridge capony, smoked almond

KINGFISH
lemon, cucumber, finger lime

DUTCH CREAM POTATOES
sustainable aquaculture caviar, smoked Jamón dashi

KING GEORGE WHITING
heirloom tomato, local squid, Thai basil

AGED GREAT OCEAN DUCK
plum, radicchio

ESTATE RHUBARB
crème fraîche, honey

MAIN RIDGE GOATS MILK
orchard apples, lemon thyme

Taste of our estate
160

Full taste of Montalto
Tasting menu, wine, water, coffee
250

