

Monty's Chefs Favourites

<u>Garlic Bread or our Famous Bruschetta</u>	\$8.00
Garlic seasoned bread sprinkled with herbs.	
Our famous bruschetta mix of onion, feta and herbs.	
<u>Albondiga Meatballs</u>	\$10.00
The chef's recipe with 3 on a skewer served on a bed of cous cous & Napoli sauce.	
<u>Southern Style Chicken Wings</u>	\$10.00
Three specially spiced chicken wings served on a bed of lettuce with ranch dressing	
<u>Prawn Gyoza's</u>	\$10.00
Five steamed prawn Gyoza's served with a nam jim sauce	
<u>Fish & Chips</u>	\$15.50
Flounder lightly crumbed, served on lettuce with chips & tartare sauce	
<u>Chicken Schnitzel</u>	\$15.50
200g chicken breast schnitzel served with chips and salad & gravy.	
<u>(Make it a Parmigiana)</u>	\$17.50
<u>Caesar Salad (GFA, V)</u>	\$15.50
Cos Lettuce with bacon, croutons, parmesan, house made Caesar dressing & a poached egg. <u>(Add Chicken or Prawns)</u>	
<u>Riverside Beef Burger</u>	\$17.50
Grilled beef patty with tasty cheese, salad, tomato and BBQ Sauce with fries.	
<u>Riverside Steak Sandwich</u>	\$18.50
Rib Fillet, bacon, fried egg & Salad between toasted Turkish bread with fries.	
<u>Vegetarian Delight Burger (V)</u>	\$18.50
Homemade patty of mixed onion capsicum and carrot, topped with beetroot, lettuce and tomato sauce on a burger bun with fries.	
<u>Pulled Pork Burger</u>	\$19.00
Slowly cooked pork in our special marinade served on a brioche bun with home-made coleslaw, sweet potato fingers and a lime aioli.	
<u>Chorizo Ensalada (Veg Available)</u>	\$19.00
Grilled Chorizo with pan fried pumpkin, onion, diced tomato & corn on mixed lettuce and a guacamole yoghurt spicy dressing.	

Monty's Signature Dishes

Bangers & Mash \$19.00

- 2 gourmet sausages on a bed of Paris Mash with home-made sautéed onion gravy.

Kiev Deluxe \$22.90

- Chicken breast pocketed with garlic butter, home-made bread crumbed and served with roast potato's, a citrus salad and a cheese reduction sauce.

Rump Steak & Chips \$23.50

- Grilled Rump Steak with our special chips and a garden salad

Scotch Fillet Steak \$34.95

- 300gr Kilcoy Angus beef marbled to perfection served with our special coleslaw & roast potato.

Rib Eye on the Bone \$37.95

- 400gr of Darling Downs beef to satisfy served with our special coleslaw & roast potato.

Mixed Grill \$37.95

- A traditional favourite of a 100gr Rib fillet with a gourmet sausage, Streaky bacon and a lamb cutlet. This is an Outstanding Meat Lovers meal.

Steak Lovers Toppers

- Add Sauce; Diane, Pepper or Mushroom_ \$2.00
- King prawns (4) sautéed in a garlic cream sauce \$9.00

Tasmanian Oysters

- Tasmanian Natural Oysters (6) **\$13.00** with Kilpatrick sauce \$15.00
- Tasmanian Natural Oysters (12) **\$24.00** with Kilpatrick sauce \$28.00

Sides

- Seagull Wedges or Chips \$8.50
Served with sweet chilli and sour cream or Aioli
Our special potato chips served with aioli
- Chef's Garden salad (V GF) \$6.50
- Chef's Seasonal vegetables (V GF) \$6.50

Monty's Signature Dishes

Chicken, Seafood, Lamb and Pork Selection

Chicken Neptune \$34.00

Chicken supreme topped with creamy garlic prawns on a bed of Paris mash and seasonal vegetables

Salmon Delight \$34.00

Tasmanian Salmon grilled and served with roasted potato, a fresh citrus salad and a Beurre Blanc Sauce

Rosemary Lamb Cutlets \$34.00

250 grams of seasoned lamb cutlets grilled and served with Paris mash, greens and a mint sauce

Bavarian Pork Cutlet \$34.00

Bangalow (NSW) pork cutlet seasoned with sweet paprika, salt & pepper and served with red cabbage and a pan fried potato bacon and onion and topped with creamy mustard sauce.

Monty's Queenslander Burger

This is where you can experience a burger unique to Montague's with a Queensland Twist that will make you ask "Can I get my mouth around it?"

Queenslander Beef Burger \$19.00

Glazed bun with a homemade beef Pattie with egg, cheese, bacon, pineapple, beetroot, lettuce and XXXX Gold Onion Relish, served with our special potato chips. Topped with seasoned grilled prawns.

Queenslander Beef, Thai Chilli Chicken & Prawn

or Vegetarian 11-inch Share Pizza \$25.00

The chef's selection of fresh produce on a Napoli base of herbs and garlic and finished with mozzarella.

- Beef strips, sautéed, bacon, pepperoni, onion, olives topped with cherry tomatoes and baby spinach on a BBQ sauce base, with a balsamic drizzle to finish the pizza off.
- Thai sweet chilli chicken and prawns with capsicum.
- Vegetarian delight with seasonal vegetables and cherry tomatoes.

Monty's Children Dishes, Desserts & Drinks

Children's Meals

\$11.00

- Chicken Strips grilled with chips and salad.
- Spaghetti Bolognese, our secret blend of beef in a napoli sauce with pasta.
- Fish & Chips, 2 pieces of fish served with chips.

Desserts

\$7.00

- Coconut Panacotta with berry coulis.
- Bowl of vanilla ice cream with choice of topping (Chocolate or Strawberry)
- Chocolate Brownie Explosion with cream and chocolate topping.
- Fresh Fruit Salad with vanilla ice cream.

Cheese Selection Platter (for two)

\$18.00

Chef's selection of three cheeses with a soft camembert, a blue and a tasty cheddar.

Soft Drinks (Highball Glass)

\$3.50

Soda Water, Ginger Ale, Tonic Water, Cola, Diet Cola, Lemonade

Soft Drinks

\$4.50

330ml Bottles-Coke, Coke Zero, Sprite, Fanta, Lift, Agrum Blood Red, Cascade Spiced Pear & Bitters, Brewed Ginger Ale, Raspberry Mint & Ginger

Other Drinks

\$5.00

Monster 500ml, Lemon Lime Bitters, Zico Premium Coconut Water, 375ml Voss Still Water, 375ml Voss Sparkling Water,

250ml Mt Franklin Sparkling Water, Apple Juice, Pineapple Juice, Tomato Juice, Glass Orange Juice

\$4.00

Grinders Barista Coffee

From \$4.00

Cups \$4.00 Mugs \$4.50

Extra's: Soy Milk 0.50c Lactose Free \$1.00, Extra Shots 0.50c, Syrups 0.50c

Hot Chocolate, Chai Latte, Mocha, and Decaf available.

Milkshakes

\$5.90

Strawberry, Caramel, Chocolate, Vanilla, or Espresso Coffee

Iced Milkshakes

\$7.90

Ice Cream blended with Strawberry, Caramel, Chocolate, Vanilla, or Espresso Coffee & topped with cream.

Montague's

RESTAURANT

Light Beers

- Cascade Premium Light 3.5% (Tasmania)
- Asahi 3.5% (Japanese)
- Heineken 3.3% (Holland)

Full Strength

- Fiji Bitter 4.6% (Bula Fiji)
- Miller Chill Low Carb 4.0% (USA)
- XXXX Summer Low Carb 4.2% (Queensland)
- Paulaner Lager 4.9% (Germany)
- Tooheys Extra Dry 4.4% (Australian)
- Corona 4.5% (Mexico)
- Cricketers Arms Spearhead Pale Ale 5.2% (Vic)
- James Boags Premium Lager 5.0% (Tasmania)
- Stone & Wood Pacific Ale 4.4% (Australian)
- Peroni Nastro Azzuro 5.1% (Italy)
- Asahi Black Super 5.5% (Japanese)

“Monty Time” BEERS (3pm to 6pm Monday to Saturday)

- Schooners XXXX Gold, Monty's Alehouse Draught, Monty's Alehouse Gold
- Stubbies Heineken 3.3, Fiji Bitter, XXXX Summer Bright Lager, Cascade Light, Asahi 3.5, Miller Chill.

Montague's

RESTAURANT

Tap Beer/Spirits

- XXXX Gold Pot (Brisbane)
- Schooner
- Monty's Gold Lager Pot (3.4%Australian)
- Schooner
- Monty's Draught Lager Pot (4.2%Australian)
- Schooner
- Asahi 300ml (Japanese)

Ciders in Bottles

- Pressman's Apple 4.5% (Australian)
- Somersby Pear 4.5%
- Somersby Blackberry 4.0%
- Rekorderlig Wildberries 4.0%

Cocktails

- Riverside Sunset-Sparkling wine, triple sec and OJ
- Makers Mark Mule- Bourbon, ginger ale & bitters
- Apfelstrudel-Jägermeister, bounty rum, midori and cinnamon
- Nuclear Waste-Midori, Bacardi and Vodka with dash red Schweppes
- The Dude-Vodka, Kahlua and Milk over ice
- Choc Cherry Delight- Triple sec, Baileys, milk and strawberry syrup
- Flipped Out Surfer-Malibu rum with vodka & pineapple juice

Wine Menu “Monty Time” - 3pm-6pm Wines Glass of Oxford Landing Wines \$5.00

White

Oxford Landing Chardonnay (South Australia)
Oxford Landing Sauv Blanc (South Australia)
Wirra Wirra “Mrs. Wigley” Grenache Rose
(McLaren Vale South Australia)
West Cape Howe Moscato (Mt Barker West. Aust.)
Bleasdale Pinot Gris (Adelaide Hills South Australia)
Vasse Felix Classic Dry White
(Margaret River Western Australia)
Jim Barry Watervale Riesling (Clare Valley S.Aust.)
O’Leary-Walker “The Lucky Punter” Sauv Blanc
(Adelaide Hills, South Australia)
Hill-Smith Estate Chardonnay (Eden Valley S.Aust.)

Red

Oxford Landing Cabernet Sauv Shiraz (S. Aust)
Barossa “Earthworks” Cab Sauv (South Australia)
Primo Estate “Merlesco” Merlot
(McLaren Vale South Australia)
Bleasdale “Second Innings” Malbec
(Langhorne Creek South Australia)
Yalumba “Galway Vintage” Shiraz
(Barossa Valley South Australia)
Jim Barry “Barry Bros” Shiraz Cab Sauv
(Clare Valley South Australia)
Brokenwood “8 Rows” Cab Merlot
(Hunter Valley NSW)
Tarra Warra Estate Pinot Noir (Yarra Valley Victoria)
Wirra Wirra “Catapult” Shiraz Viognier

(McLaren Vale South Australia)
Yalumba “Old Bush Vine” Grenache
(Barossa Valley South Australia)

Wine Menu

Sparkling Wine

Redbank “Emily” Chardonnay Pinot Noir (Victoria)
Angas NV Moscato (Eden Valley S.Aust.)
Jansz Cuvee (Tasmania)

Port/Liqueur 60ml

McWilliams “Hanwood Grand Tawny” (N.S.W)
Galway Pipe 12yr old
Seppeltsfield “Para Grand Tawny” 10yr Old (S.Aust.)
Calabria “3 Bridges” Botrytis Semillon Vintage 2013

Spirits

“Monty Time”- (10am to 10pm) Larios Spanish Gin, Russian Standard Vodka/Smirnoff
UDL Cans, Teachers Scotch Whiskey and Bounty Fiji Rum

Silver

Jim Beam Bourbon, Bundaberg Rum, Vodka O, Gordon’s Gin, Midori,
Pimms, Cheval French Napoleon Brandy, Opal Nera Black Sambuca,
Chambord Raspberry Liqueur.

Gold

Johnnie Walker Red Scotch Whiskey, Canadian Club, Bacardi Rum, Malibu
Rum, Kahlua, Southern Comfort, Wild Turkey, Absolut Vodka, Tia Maria,
Black Bottle Aged in Oak Brandy, Bailey’s, Jameson Whiskey.

Platinum

Kraken Rum, Sailor Jerry Rum, Jack Daniels, Makers Mark,
Bombay Sapphire Gin, Millers Gin, Ballantine’s Blended Scotch Whiskey,
Cointreau, Drambuie.

Top Shelf

Glenfiddich (Scotland), Chivas Regal Scotch Whiskey 12yr Old,
Johnny Walker Double Black Blended Whiskey.