

The MONTAGUE

— EST. 1869 —

NEIGHBOURHOOD

• EATERY •

PLEASE REMAIN SEATED AT ALL TIMES
FACE MASK MUST BE WORN AT ALL TIMES

WELCOME BACK!

STARTERS

MOUNT ZERO OLIVES (V, GF)	10
MAC & CHEESE CROQUETTES WITH CHIPOTLE AIOLI (V)	12
CALAMARI WITH PRESERVED LEMON AIOLI & CAPER DUST (GF)	14
SOUTHERN FRIED CHICKEN TENDERS WITH CHIPOTLE AIOLI	14
HOMEMADE POTATO CAKES WITH TOMATO RELISH (GF, VG)	12
TEMPURA PRAWNS	16

MAINS

HAGEN'S LAMB & MINT SAUSAGES WITH MASH, PEAS, RED WINE JUS AND ONION JAM (GF)	25
CHICKEN PARMIGIANA WITH BEER BATTERED CHIPS AND GREEN SALAD	27
SOUTHERN FRIED CHICKEN BURGER (CHEESE, PICKLED CABBAGE, BBQ SAUCE, CHIPOTLE) & CHIPS	25
CAPE GRIM BEEF BURGER (CHEESE, TOMATO, LETTUCE, PICKLES, MUSTARD, TOMATO SAUCE) & CHIPS	25
ROCKLING BURGER (ICEBERG, TARTARE) & CHIPS	25
TUMERIC ROASTED CAULIFLOWER SALAD WITH BROWN RICE, EDAMAME, CUCUMBER, CASHEWS & MINT YOGHURT (GF, V)	24
-ADD CHICKEN 6 -ADD CALAMARI 8 -ADD SALMON 12	
ATLANTIC SALMON FILLET WITH HEIRLOOM BEETROOT, ROCKET & FENNEL SALAD (GF)	37
BATTERED ROCKLING WITH TARTARE, CHIPS AND GREEN SALAD (GF)	28
GREEN CHICKEN CURRY WITH RICE, FRIED SHALLOTS & CORIANDER (GF)	30
LINGUINI WITH TIGER PRAWNS, CHERRY TOMATOES, BASIL, CHILLI, GARLIC & WHITE WINE	32
HALF ROAST CHICKEN WITH CHIPS, SALAD AND RED WINE JUS (GF*)	31

STEAKS

250G O'CONNOR PORTERHOUSE (GF*)	30
300G O'CONNOR SCOTCH FILLET (GF*)	44
ADD SAUCE: GARLIC BUTTER, RED WINE JUS, FRENCH PEPPERCORN, MUSHROOM	4
ALL BEEF IS GRASS FED & SERVED WITH CHIPS & GREEN SALAD	

SIDES

BEER BATTERED CHIPS	10
ROASTED CARROTS WITH SMOKED HONEY & TAHINI LABNEH (V)	9.5
CREAMY POTATO MASH WITH GARLIC BUTTER (GF, V)	9
GREEN SALAD WITH CHAMPAGNE VINAIGRETTE (GF, V)	8
SAUTEED GREEN BEANS WITH PERSIAN FETA & ALMONDS (GF, V)	10
MIXED VEGETABLES (GF, V)	10

DESSERT

CHEESE & SALUMI	28
CRÈME BRULEE (GF*)	14
RASPBERRY SEMIFREDDO WITH CHOC RIPPLE CRUMB & FRESH BERRIES	14

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