

MONTALTO

Piazza

SMALL PLATES

Marinated olives (V)	10
Giardiniera, Main Ridge fetta, house foccacia (V)	14
Flinder's oysters (upon availability) 1/2 dozen - natural with lemon	36
Croquettes with cauliflower & cheese, smoked pepper aioli 3 (V)	12
Polenta chips, fermented romesco sauce (LG) (V)	12
Smoked cheese arancini, herb dipping sauce 2 (LG) (V)	12
Cuttlefish, late harvest tomato, black olive (LG)	24
Bruschetta, stracciatella, estate tomato, basil (V)	26
Rabbit terrine, plum chutney, focaccia, bread & butter pickles	24
Local cheese, quince paste, pickles, bread & crackers (V)	26



FEED ME 70pp

Let us choose the best of the menu for you to share (Includes bread, olives, shared small plates, bigger plates and sides)

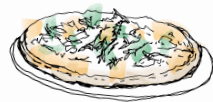


PIZZA - Rosso

Napoli - Tomato, buffalo mozzarella, basil (V)	27
Capricciosa - Tomato, mozzarella, mushroom, ham, artichokes, olives	31
Sopressa - Salami, tomato, mozzarella, capsicum, olive, basil	31

PIZZA - Bianco

Prawn - Garden zucchini, local prawns, cherry tomato, fresh lemon	35
Mortadella - Local mortadella, orchard picked plum, gorgonzola, stracciatella, basil	32
Giardino Calzone - Garden vegetables, onion, mozzarella, basil, parmesan (V)	32



EXTRAS

Low gluten base	5
House made chili oil	4
Anchovy tin	9
Bread	3
Aioli	4

Vegan cheese available upon request

V - Vegetarian

LG - Low gluten, may contain traces

BIGGER

Grilled spatchcock, braised chickpea, estate herb salsa (LG)	34
Market fish, sorrel pesto, corn, brassicaceae (LG)	38
Risotto, garden zucchini, parmesan (LG) (V) add local crayfish (LG)	32 15
300g grilled porterhouse medium rare, charcuterie sauce, witlof (LG)	48

SIDES

Julie's leaves, house dressing (LG) (V)	12
Marinated beetroot and apple, cow curd, hazelnut, chervil (LG) (V)	16
Rustic fries, our red sauce (LG) (V)	14

TO FINISH

Choc Top (by Luvlee) Rich chocolate or berry & white chocolate	10
Chocolate mousse	14
Potted tiramisu	14
Pistachio cream, berries, biscotti	14
Lemon meringue tart	12
Rich chocolate cake (V)	12

@montaltovineyard

Montalto Vineyard

Guest wifi available

Montalto acknowledges that we are located on the lands and waters of the Boon Wurrung / Bunurong people, members of the Kulin Nation. We pay our respects to their Elders past, present and emerging.

15% surcharge applies on Public Holidays

1.06% surcharge applies to all credit card payments

SPARKLING



- 2017 Montalto Cuvée One** | 75
Green apple, brioche, dry
- NV Pennon Hill Sparkling Rosé** 15 | 56
Strawberry, cherry, rhubarb
- 2008 Montalto Cuvée One Late Disgorged** | 150
Brioche, manuka honey, champagne style

WHITE & ROSÉ

- 2021 Pennon Hill Sauvignon Blanc** 13 | 50
Passionfruit, citrus
- 2023 Montalto Fumé Blanc** | 65
Passionfruit, rockmelon, twist of blackcurrant
- 2023 Montalto Pinot Gris** 16 | 65
Aromatic, fresh pears, apple blossom
- 2023 Montalto Riesling** | 65
Florals, citrus, fresh & bright
- 2022 Montalto Savagnin** 16 | 65
Papaya, cream, spice
- 2019 Tucks Chardonnay** | 60
Tangerine, apricot, cream
- 2022 Montalto Chardonnay** 17 | 75
Citrus, nectarine, white peach
- 2022 SV Tuerong Chardonnay** | 100
Grapefruit, nectarine, white florals
- 2023 Pennon Hill Rosé** 14 | 56
Red currant, strawberry, sherbet

CIDER • BEER

- St Andrews Lager 5.0%** 11.5
- St Andrews IPA 6.4%** 11.5
- Montalto Cider 5.4%** 11.5
- Hiatus Pacific Ale <0.5%** 10

MONTALTO

Piazza

Our award-winning winemaking team, led by Simon Black, develop wines for three labels from vineyards expertly managed by Dan Prior, across our cool-climate and coastal location.

Pennon Hill

These wines are all about drinkability, showcasing beautiful aromas

Montalto

Crafted from our best parcels of fruit from our Peninsula vineyards

Single Vineyard

Showcasing the unique personality and quality of each individual site



BECOME A WINE CLUB MEMBER TODAY!

Receive regular deliveries of Montalto wines and gain access to exclusive member benefits - discounts, member only wines, priority bookings & much more. Collect your first order from the Cellar Door today.

CHEEKY COCKTAIL

Montalto Batch Two gin & tonic 16
Lemon balm, rhubarb, Geraldton wax

Our white wine sangria 39 (serves 3)

Late Harvest wine spritz 17

Our espresso martini 17

Mimosa 13



RED



- 2019 Tucks Pinot Noir** | 60
Bramble, sandalwood, maraschino
- 2022 Pennon Hill Pinot Noir** | 56
Strawberry, red cherry, raspberry
- 2022 Montalto Pinot Noir** 17 | 75
Cherry, blood orange, pink peppercorn
- 2022 SV Merricks Pinot Noir** | 100
Sweet plum, black cherry, red currant
- 2022 Pennon Hill Tempranillo** 14 | 56
Smoky, leather, raspberry
- 2022 Montalto Grenache** 16 | 65
Blackcurrant, black pepper, bay leaf
- 2022 Pennon Hill Syrah** | 56
White pepper, blackcurrant, herbaceous
- 2022 Montalto Syrah** | 75
Blackcurrant, mocha, bay leaf

SWEET

- 2018 Pennon Hill Late Harvest Sauvignon Blanc** (375ml bottle) 11 | 43
Quince, sweet, sticky
- 2023 Seppeltsfield Moscato** 15 |
Strawberry, rose petal, vanilla cream

NON-ALCOHOLIC

- Salted caramel ex-presso martini** 15
- House Spritz** Mixed berry or lemon & basil 6.5
- Pink lemonade** 6.5
- Ordinary Soda** Mandarin or Cola 8
- Two Boys Brew Kombucha 'French Kiss'** 8
Hibiscus, chamomile, lavender & vanilla
- Cold pressed orange juice** 8
- Montalto sparkling water** (750ml) 8



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