

MONTALTO

Autumn Menu

Tuerong Farm bread, whipped burnt butter
Raw & preserved vegetables, fermented pepper and walnut
Pork & tarragon croquette, whole grain mustard

Local yellow fin tuna crudo, caponata, purple basil

Heirloom tomatoes, cows curd, fig leaf
Grilled zucchini, buckweat, lovage, macadamia
Mussels, burnt corn, vadouvan, pickled zucchini

Wood fired rump cap, sauce Charcutiere
Hawkes farm kipflers, lemon thyme
Five tales farm leaves, rhubarb dressing

Honey parfait, honeycomb, grilled fig



Warmer days are finally here
and we are in peak raspberry season.
Our front-of-house staff are helping
harvest before their shifts and
enjoying taste testing to ensure they
are perfect for our chefs ☺

Zucchini's are now in abundance
and will be followed by our tomatoes
Asparagus is now left to grow into
ferns to transfer energy back into
their crowns for next years harvest

Our beautiful chickens in our orchard
are now busy turning any fallen blood-
plums into delicious eggs and we
are preparing ourselves for a fantastic
summer!

XX Jules - Kitchen gardener

