

LUNCH SET-MENU

(Weekdays only excluding PH)

Available from 11am to 2:30pm

2-COURSE
\$45 pp

3-COURSE
\$55 pp

4 COURSE DEGUSTATION MENU
Menu exclusively available for the entire table
\$88 pp

*Additional coffee/tea - \$6 | *Wine by the glass - \$14

STRACCIATELLA CHEESE (P)

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

OR

MONTI'S CAESAR SALAD

Baby Romaine Lettuce | Hard Boiled Egg | White Anchovies |
Grated Smoked EggYolk | Croutons | Pecorino | Crostini

OR

MAYURA WAGYU BEEF TARTARE

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |
Red Onion Sorbet | 25 Years Balsamic Vinegar

OR

TUSCAN PORK SAUSAGE TORTELLINI STEW (P)

Savoy Cabbage | Tomato Sauce

OR

FRIED CALAMARI

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

HOUSE-MADE TAGLIATELLE (V)

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

OR

BAKED WAGYU BEEF & PORK LASAGNA (P)

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

OR

SPAGHETTONI AGLIO OLIO E GAMBERI (S)

Extra Virgin Olive Oil | Garlic | Chili Padi | White Wine | Tiger Prawns

OR

US SIRLOIN STEAK 200G 'ROSSINI STYLE'

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam | Mustard Jus

(SUPPLEMENTARY \$12**)

OR

CHICKEN MILANESE STYLE

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

OR

PAN SEARED SNAPPER

Tomato Concasse & White Corn Salsa | Butternut Puree | Parsley Cream Sauce

MONTI'S TIRAMISU

Espresso | Mascarpone Cheese | Savoiardi Biscuits | Amaretti Crumbs |
Cocoa | Marsala Wine

OR

TROPICAL FRUIT PLATTER

Freshly Cut Tropical Fruits | Crunchy Granola

OR

WHITE CHOCOLATE & YOGHURT BUDINO

Puff Rice | Red Berry Compote | Lemon Balm

MONTI

at 1·PAVILION

COLAPRANZO MENU

Monti presents 'Colapranzo' - Derived from the Italian Colazione (breakfast) and Pranzo (lunch). The Colapranzo menu is a classic selection of Italian dishes perfect for any day of week whether it be a corporate luncheon, afternoon meeting or lazy brunch club. At Monti, the door is always open.

LUNCH

11am - 3pm

(Last order at 2:30pm)

Starters

MAYURA WAGYU BEEF TARTARE 30

Mustard | Cane Sugar | Raw Egg Yolk | Capers | Pickles |
Red Onion Sorbet | 25 Years Balsamic Vinegar

STRACCIATELLA CHEESE (P) 28

Heirloom Tomatoes | Candied Tomatoes | Mortadella | Crushed Pistachio

MONTI'S CAESAR SALAD 20

Baby Romaine Lettuce | Hard Boiled Egg | White Anchovies |
Grated Smoked EggYolk | Croutons | Pecorino | Crostini

FRIED CALAMARI 22

Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

Pasta

Freshly Made In-House Pasta

VANILLA POACHED PEAR & BLUE CHEESE RAVIOLI 32

Cacio e Pepe Sauce | Lemon Zest

SPAGHETTONI AGLIO OLIO E GAMBERI (S) 32

Extra Virgin Olive Oil | Garlic | Chili | White Wine | Tiger Prawns

HOUSE-MADE TAGLIATELLE (V) 32

Genovese Pesto | Tomato | Toasted Pine Nuts | Broccolini

BAKED WAGYU BEEF & PORK LASAGNA (P) 32

Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

(V) - VEGETARIAN (P) - PORK (S) - SPICY

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.

Mains

US SIRLOIN STEAK 200G 'ROSSINI STYLE' 42

Rougie Foie Gras | Roasted Rosemary Potatoes | Red Onion Jam |
Mustard Jus

CHICKEN MILANESE STYLE 34

Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

CHEF GUY GROSSI'S BRAISED BEEF SHORT RIBS 38

Heirloom Carrots | Shallots | Celeriac



"MONTI'S FEATURED CHEF"

Having made his mark in Melbourne's culinary scene, Two-hatted Chef Guy Grossi and owner of internationally acclaimed restaurant group Grossi Restaurants, is known for his passion and devotion to Italian cuisine. Back in 2019, Monti's very own Head Chef Felix Chong shared the kitchen with Chef Guy - where they shared their philosophies, forged new friendships and had a sold-out 4 Hands collaboration.

ROASTED PORK BELLY (P) 32

Infused Apricot | Sherry Vinegar | Honey | Fennel Salad |
Pomegranate Molasses Sauce

PAN SEARED SNAPPER 34

Tomato Concasse & White Corn Salsa | Butternut Puree | Parsley Cream Sauce

Sides

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V) 10

Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V) 14

White Truffle Oil

SAUTEED BROCCOLINI (V) 10

Garlic | Chili

Dessert

DARK CHOCOLATE FONDANT 15

Dark Chocolate Ganache | Olive Oil Gelato

MONTI'S TIRAMISU 15

Espresso | Mascarpone Cheese | Savoiardi Biscuits |
Amaretti Crumbs | Cocoa | Marsala Wine

TROPICAL FRUIT PLATTER 15

Freshly Cut Tropical Fruits | Crunchy Granola
(Optional Yoghurt)

WHITE CHOCOLATE & YOGHURT BUDINO 15

Puff Rice | Red Berry Compote | Lemon Balm