

# MONTI

at 1·PAVILION

## Appetizers

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

TUSCAN PORK SAUSAGE TORTELLINI STEW 24  
Savoy Cabbage | Tomato Sauce

SOUP OF THE DAY 22  
Please check with our Service Staff

FRIED CALAMARI 22  
Zucchini | Carrot | House Made Pickled Sauce | Fresh Lemon

TUNA TARTARE 24  
Avocado | White Corn & Tomato Salsa | Prawn Roe  
(SUPPLEMENTARY \$3\*\*)

BLACKMORE FULL BLOOD 30  
WAGYU TARTARE  
Mustard | Cane Sugar | Raw EggYolk | Capers | Pickles |  
Red Onion Sorbet | 25 Years Balsamic Vinegar  
(SUPPLEMENTARY \$4\*\*)

PAN SEARED HOKKAIDO SCALLOPS 42  
Butternut Puree | Pistachio & Dill Crumbs | Truffle Caviar  
(SUPPLEMENTARY \$12\*\*)

## Choice Of Pasta

*Freshly Made In-House Pasta*

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 | Broccoli

BAKED WAGYU BEEF & PORK LASAGNA 32  
Bechamel | Tomato Sauce | Mozzarella Cheese | Basil

VANILLA POACHED PEAR & 35  
GORGONZOLA RAVIOLI (V)  
Cacio e pepe sauce | Lemon Zest  
(SUPPLEMENTARY \$3\*\*)

ACQUERELLO RISOTTO (V) 38  
Porcini Mushroom | Mascarpone Cheese | Parmigiano Reggiano  
(SUPPLEMENTARY \$12\*\*)

## 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 SET-MENU

(Weekdays only excluding PH)

Available from 11am to 2:30pm

## Choice Of Main Course

 CHEF GUY GROSSI'S 38  
BRAISED BEEF SHORT RIBS  
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.

CHICKEN MILANESE STYLE 34  
Wild Rocket Salad | Rosemary Roasted Potato | Fresh Lemon | Salsa Verde

SLOW COOKED PORK BELLY 32  
Infused Apricot | Sherry Vinegar | Honey | Fennel Salad |  
Pomegranate Molasses Sauce

ANGUS BEEF TENDERLOIN 170G 42  
'ROSSINI STYLE'  
Rougie Foie Gras | Roasted Root Vegetables | Red Onion Jam | Mustard Jus  
(SUPPLEMENTARY \$8\*\*)

PAN SEARED SNAPPER 34  
Tomato Concasse & White Corn Salsa | Butternut Puree | Parsley Cream Sauce

(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.

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

## Choice Of Sides

SAUTEED WILD MUSHROOMS IN 10  
AROMATIC GARLIC BUTTER (V)  
Shimeji, Button & King Oyster Mushroom | Flat Parsley

TRUFFLE FRIES (V) 14  
White Truffle Oil

ROSEMARY ROASTED POTATOES (V) 10  
Rosemary Crystal Salt

SAUTEED BROCCOLINI (V) 10  
Garlic | Chili

## Choice Of Dessert

DARK CHOCOLATE FONDANT 15  
Dark Chocolate Ganache | Olive Oil Gelato

TROPICAL FRUIT PLATTER 15  
Tropical Sorbet | Fruit Coulis

MONTI'S TIRAMISU 15  
Espresso | Mascarpone Cheese | Savoirdi Biscuits |  
Amaretti Crumbs | Cocoa | Marsala Wine

WHITE CHOCOLATE & YOGHURT BUDINO 15  
Puff Rice | Red Berry Compote | Lemon Balm

SICILIAN CASSATA 18  
Ricotta Cheese | Rum | Candied Fruit | Hazelnut | Lemon Verbena Gel |  
Dark Chocolate  
(SUPPLEMENTARY \$3\*\*)

CHEF'S CHOICE OF CHEESE PLATTER 32  
Dried Fruits | Toasted Nuts | Honey | Cheese Cracker  
(SUPPLEMENTARY \$6\*\*)