

# MONTI

at 1•PAVILION

## Choice of Appetizers

STRACCIATELLA CHEESE (P) Heirloom Tomatoes   Candied Tomatoes   Mortadella   Crushed Pistachio	28
MONTI'S CAESAR SALAD Baby Romaine Lettuce   Hard Boiled Egg   White Anchovies   Grated Smoked Egg Yolk   Croutons   Pecorino   Crostini	20
MINISTRONE SOUP (V) Summer Vegetables   Tomato   Basil   Extra Virgin Oil	24
SOUP OF THE DAY Please check with our Service Staff	22
FRIED CALAMARI Zucchini   Carrot   House Made Pickled Sauce   Fresh Lemon	22
TUNA TARTARE Avocado   White Corn & Tomato Salsa   Prawn Roe (SUPPLEMENTARY \$3**)	24
BLACKMORE FULL BLOOD WAGYU TARTARE Mustard   Cane Sugar   Raw Egg Yolk   Capers   Pickles   Red Onion Sorbet   25 Years Balsamic Vinegar (SUPPLEMENTARY \$4**)	30
PAN SEARED HOKKAIDO SCALLOPS Butternut Puree   Pistachio & Dill Crumbs   Avruga Caviar (SUPPLEMENTARY \$12**)	42
<b>Choice Of Pasta</b> <i>Freshly Made In-House Pasta</i>	
SPAGHETTONI AGLIO OLIO E VONGOLE (S) Extra Virgin Olive Oil   Garlic   Chili   White Wine   Manila Clams	32
HOUSE-MADE TAGLIATELLE Octopus & Tripe Ragout   Tomato Sauce   Pecorino Cheese	32
VANILLA POACHED PEAR & GORGONZOLA RAVIOLI (V) Cacio e pepe sauce   Lemon Zest (SUPPLEMENTARY \$3**)	35
ACQUERELLO RISOTTO (V) Porcini Mushroom   Mascarpone Cheese   Parmigiano Reggiano (SUPPLEMENTARY \$12**)	38

## 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 BRAISED BEEF SHORT RIBS Heirloom Carrots   Shallots   Celeriac	38
<b>"MONTI'S FEATURED CHEF"</b> 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 Wild Rocket Salad   Rosemary Roasted Potato   Fresh Lemon   Salsa Verde	34
ROASTED DUROC PORK RIB Truffle Potato Puree   Rosemary Roasted Onion   Broccolini   Aged Balsamic Sauce	32
ANGUS BEEF TENDERLOIN 170G 'ROSSINI STYLE' Rougie Foie Gras   Roasted Root Vegetables   Red Onion Jam   Mustard Jus (SUPPLEMENTARY \$8**)	42
PAN SEARED SALMON Tomato Concasse & White Corn Salsa   Butternut Puree   Parsley Cream Sauce	34
EGGPLANT PARMIGIANA (V) Tomato Sauce   Mozzarella Cheese   Basil	28

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

## Sides To Add On

SAUTEED WILD MUSHROOMS IN AROMATIC GARLIC BUTTER (V) Shimeji, Button & King Oyster Mushroom   Flat Parsley	10
TRUFFLE FRIES (V) White Truffle Oil	14
ROSEMARY ROASTED POTATOES (V) Rosemary Crystal Salt	10
SAUTEED BROCCOLINI (V) Garlic   Chili	10

## Choice Of Dessert

DARK CHOCOLATE FONDANT Dark Chocolate Ganache   Olive Oil Gelato	15
TROPICAL FRUIT PLATTER Freshly Cut Tropical Fruits   Crunch Granola (Optional Yoghurt)	15
MONTI'S TIRAMISU Espresso   Mascarpone Cheese   Savoiardi Biscuits   Amaretti Crumbs   Cocoa   Marsala Wine	15
PASSION FRUIT PANNA COTTA Basil & Honey Gel   Citrus Crumbs   Mango Compote	18
SICILIAN CASSATA Ricotta Cheese   Rum   Candied Fruit   Hazelnut   Lemon Verbena Gel   Dark Chocolate (SUPPLEMENTARY \$3**)	32
CHEF'S CHOICE OF CHEESE PLATTER Dried Fruits   Toasted Nuts   Honey   Cheese Cracker (SUPPLEMENTARY \$6**)	32

(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.