

Stella's Kitchen



THE ORCHARD

AT MONTAGUE



TheOrchardatMontague



montagueorchard

Stella's Kitchen

BREAKFAST (Until 10.30 am)

FARMERS BREAKFAST \$26

Fried eggs, Ned's sourdough, applewood smoked bacon, potato rosti, breakfast sausage, garlic mushrooms, house-made tomato relish and sautéed greens.

SOURDOUGH TOAST \$10

Neds' sourdough bread lightly toasted with cultured butter and house-made preserves from the orchard. (GFO, VEO, V)

EGGS YOUR WAY \$16

A choice of fried, scrambled, or poached eggs on sourdough toast. (GFO, V)

EGGS BENEDICT \$22

Poached eggs, applewood bacon, sourdough toast and house-made Montague cider hollandaise. (GFO, VO)

HOUSE MADE GRANOLA \$16

Dried and fresh fruits from the orchard with whipped coconut cream and almond milk. (VE)

STELLA'S FRENCH TOAST \$18

Brioche dipped in sweet vanilla eggs, mascarpone cream, Montague plum syrup, fresh berries, orchard fruits and macadamia crumble. (V)

SMASHED AVOCADO POMODORI \$23

Sourdough toast with glazed cherry tomatoes, Persian fetta, crunchy wild rice and fresh garden herbs. (GFO, V)

VEGETARIAN BREAKFAST \$25

Sourdough toast with sautéed kale, mixed garlic mushrooms, fried egg, sesame oil, black sesame seeds and house-made chilli jam. (GFO, V)

SIDES \$5

Bacon, smoked salmon, glazed cherry tomatoes, sausage, poached egg, halloumi, mushrooms and potato rosti.

MINI MONTAGUE BREAKFAST (under 12 years old)

Eggs on sourdough toast (V, DFO, GFO) \$13

Kids pancakes with fresh fruit & maple syrup. (V) \$13

LUNCH (11 am to 4 pm)

STARTERS

SEARED MURRAY COD \$20

Green goddess, finger lime, Montague apple gel and coastal herbs. (GF)

SMOKED CURED KANGAROO \$22

Montague pear, native bush peach, bread and butter pickles and Montage pear purée. (GF)

CHARCUTERIE BOARD \$28

A selection of cured meats, house-made pickles, tomato relish with sourdough crisps. (GFO)

MOUNT ZERO OLIVES \$15

House marinated Mount Zero olives with flatbread. (GFO, VE)

SEASONAL CROQUETTES \$18

Chef's choice rotating croquette of the week, served with chef's tomato relish finished with shaved Parmigiano Reggiano.

DUCK PARFAIT \$20

House-made duck parfait, black garlic mousseline and toasted brioche. (GFO)

Stella's Kitchen

MAINS

LAMB SHOULDER	\$36
Slow cooked Gippsland free range lamb, hassleback potato, roast pumpkin, dukka, crispy Tuscan kale, finished with lamb jus. (GF, FO)	
PORK COTELETTE	\$35
Slow cooked pork chop, seeded mustard crust, sauteed cabbage, kaiserfleisch, heirloom carrots, poached Montague apple and red wine jus.	
SEAFOOD FETTUCCINE	\$35
Monkfish, vongole clams, mussels, razor clams, garlic, fresh chilli and olive oil.	
HOUSE MADE RICOTTA GNOCCHI	\$33
Hand rolled gnocchi, broccolini, fennel, mushroom, hazelnut pesto and parmigiano reggiano.	
BILL'S BRISKET	\$34
BBQ beef brisket, celeriac, Montague apple remoulade, Pernod roast potatoes, house-made BBQ sauce. (GF)	
SUMMER SALAD	\$26
Summer leafy greens, cucumber, toasted pine nuts, target beets, kipfler potatoes, pickled carrots, halloumi, pomegranate and Montague plum dressing. Add chicken or salmon +\$5	
VEAL SCHNITZEL	\$38
Panko crumbed Gippsland milk fed veal, garlic potatoes, broccolini, zucchini and house jus.	
CHICKEN BALLOTINE	\$35
Free range Gippsland chicken wrapped in Wagyu Bresaola, chicken farce, Mimolette cheese, tomato relish, potato croquette and glazed cherry tomatoes.	

SIDES

ROASTED PUMPKIN	\$14
Served with house-made granola and cold smoked labneh. (V, VEO, GF)	
BEETROOT SALAD	\$14
Heirloom beetroots, currants, sumac, persian fetta with preserved lemon dressing. (V, VEO, GF)	
GREEN SALAD	\$12
Fresh garden leaves, toasted pine nuts and ricotta salata snow. (VEO, GF)	
STELLA'S HOT CHIPS	\$13
Served with sweet, garlic aioli. (GF)	
ROAST GARLIC POTATOES	\$14
Served with garlic and thyme.	

DESSERTS

STELLA'S APPLE CRUMBLE	\$16
Montague apples, house made crumble served with a praline crème anglaise. (V, GFO)	
CHOCOLATE MOUSSE	\$16
Valrhona single origin chocolate mousse, tonka bean cream, speculaas. (GFO, V)	
ORCHARD FRUIT	\$16
A selection of seasonal fresh and poached fruits from the orchard, mascarpone cream, gingerbread crisp, Montague maple apple and lemon gel. (V, VEO, GFO)	
CHEESE PLATTER	\$28
A selection of local and imported cheeses, served with house-made lavosh, quince paste and poached Montague pears.	

Please be advised our foods may contain allergens including nuts. Please speak to our staff regarding any special dietary requirements.

Sunday surcharge 10%
Public holiday surcharge 15%

