



THE ORCHARD  
AT MONTAGUE

# Stella's Kitchen

Breakfast and Lunch Menu



The Orchard at Montague

## BREAKFAST (until 11am)

**SOURDOUGH TOAST (GFO, DFO)** \$13

Your choice of spreads- butter | jam | vegemite | honey | peanut butter.

**EGGS YOUR WAY (V, DFO, GFO)** \$17

Fried, poached or scrambled on toasted sourdough.

**EGGS FLORENTINE (V, GFO)** \$23

Poached eggs with spinach topped with Montague apple cider hollandaise on toasted sourdough.

+ Bacon or salmon \$5

**BILL'S BIG BREAKFAST (GFO, DFO)** \$28

Eggs your way, breakfast sausage, bacon, potato rösti, garlic mushrooms, grilled tomato and toasted sourdough.

**MUSHROOM BREAKFAST (V, VEO)** \$26

Thyme marinated field mushrooms served on potato rosti with asparagus, poached eggs, envy™ apple chutney and crumble feta

**STELLA'S MIXED BERRY WAFFLES (V)** \$23

Montague seasonal fruit, vanilla mascarpone cream, strawberry consommé and lemon balm.

**SMASHED AVOCADO (V, VEO, GFO, DFO)** \$26

Smashed avocados on toasted sourdough, topped with two poached eggs, feta and cherry tomatoes finished with balsamic glaze.

+ Bacon or salmon \$5

**GRANOLA BOWL (V)** \$17

Cinnamon granola with seasonal fruit, honey yoghurt and Caldermeade milk

### SIDES

Bacon, mushrooms, sausage, potato rosti, cherry tomatoes, feta, sourdough toast, smoked salmon spinach, hollandaise sauce. \$5 each

Egg \$3 each

## MINI MONTAGUE BREAKFAST

(under 12 years old)

**EGGS ON SOURDOUGH TOAST** \$14

(V, DFO, GFO)

**KIDS WAFFLES (V)** \$14

With ice cream, berries and maple syrup.

## LUNCH (11.30am to 4pm)

### ENTRÉE

**GRAZING BOARD (FOR TWO) (GFO)** \$40

A selection of cured meats and cheeses, marinated ALTO olives, chutney, rosemary and sea salt sourdough crisps and dip

**GARLIC & SEA SALT PIZZA (V)** \$21

With rocket, buffalo mozzarella and extra virgin olive oil.

**MUSHROOM PADANO ARANCINI (4) (V)** \$22

Made with field mushrooms and Grana Padano, served with truffle aioli.

**GORGONZOLA COBB LOAF (V)** \$24

Toasted cob loaf with gorgonzola, Napoli, tasty cheese and envy™ apple chutney and basil oil.

**LEMON VERBENA CALAMARI (GF, DF)** \$21

Flash fried calamari tossed in house made lemon verbena salt with Ambrosia™ apple, rocket and pomegranate salad and lemon aioli.

**STELLA'S BRUSCHETTA (GFO, V)** \$22

Vine ripened tomatoes, Spanish onion, Kalamata olives on sourdough with basil oil, marinated feta and freeze dried balsamic.

**CHILLI MUSSELS (GFO)** \$24

Mornington Peninsula mussels with onion and garlic tomato sugo, chilli, Sauvignon Blanc and lemon served with toasted sourdough.

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## MAINS

**PRAWN AND CHORIZO LINGUINI** \$39

Spiced chorizo and tiger prawns sautéed with garlic, onion and olive oil finished with fresh spring onion and Parmigiano Reggiano.

**TUSCAN BEEF RAGU PAPPARDELLE** \$37

Slow cooked beef infused with Tuscan herbs, served on pappardelle with chimichurri

**SPAGHETTI MARINARA** \$39

Fresh mussels, San Remo prawns, Tasmanian salmon, calamari, shallots and garlic finished with napoli sauce.

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Stella's Kitchen is proudly managed by  
Khan's Hospitality



The Orchard at Montague

**MEDITERRANEAN SPAGHETTI (V, VEO)** \$36  
 Sautéed onion and garlic with sundried tomatoes, ALTO olives, extra virgin olive oil, fresh oregano and feta.

**LINGUINI SALMON** \$39  
 Smoked salmon linguini with cherry tomatoes, capers and fresh spring onion in a creamy Chardonnay and garlic sauce.

**BAKED SALMON (GF)** \$42  
 Baked salmon fillet on wild rice with cherry tomatoes and green beans served with a JAZZ™ apple and fennel salad.

**CHICKEN AND MUSHROOM SCALLOPINI (GF)** \$38  
 Free range chicken tender pieces, pan fried with onion, garlic and mushrooms finished in a creamy marsala sauce and fresh scallions served with grilled asparagus and Italian herb roasted potatoes.

**VEAL COTOLETTA (GF, DF)** \$39  
 Herb crumbed, milk-fed veal, served with envy™ apple slaw, jus and fresh lemon.

**STELLA'S STEAK FOCACCIA** \$33  
 150g grass-fed scotch fillet topped with caramelised onion, Swiss cheese, cos lettuce, chimichurri and spicy capsicum relish served with chips.

**MONTAGUE STONE FRUIT SALAD (GF, V, VEO)** \$29  
 Fresh stone fruit with rocket, quinoa, fresh mint, pomegranate, marinated feta and chardonnay dressing.  
 + Chicken or smoked salmon \$8

**CAESAR SALAD (VO)** \$29  
 Fresh cos lettuce with Caesar dressing, rosemary garlic croutons, bacon, CROC EGGS™ plums with a poached egg and shaved Parma Reggiano.  
 + Chicken or smoked salmon \$8

**MINI MONTAGUE LUNCH**  
 (under 12 years old)

**CRUMBED CHICKEN AND CHIPS OR VEGETABLES (GF)** \$14

**FISH AND CHIPS OR VEGETABLES** \$14

**SPAGHETTI NAPOLITANO (V)** \$14

**SIDES**

**HOUSE CHIPS (V, VEO, DF)** \$14  
 Served with garlic aioli.

**SAUTÉED BROCCOLINI WITH ALMONDS (GF, VE, DF)** \$14

**ROCKET, PEAR AND WALNUT SALAD (VE, DF)** \$14

**ROASTED HERB POTATOES (GF, VEO)** \$15

**envy™ APPLE SLAW (V, GF, DF)** \$14

**DESSERT**

**PLAIN SCONES (V)** \$17  
 Our famous scones served with our housemade raspberry jam and fresh Caldermeade farm cream.

**JAZZ™ APPLE SCONES (V)** \$21  
 Our famous scones with JAZZ™ apple, cinnamon and currants, served with our housemade raspberry jam and fresh Caldermeade farm cream.

**JAZZ™ APPLE TART (V, GFO)** \$18  
 With crushed JAZZ™ apple sorbet, Persian fairy floss and freeze-dried rhubarb

**SPANISH CHURROS** \$18  
 With Belgian chocolate sauce, crème Chantilly and fresh seasonal berries

**VANILLA CHEESECAKE** \$18  
 With rock salted caramel ice cream, and macadamia biscotti

**AFFOGATO (GF, V)** \$17  
 Vanilla ice cream with espresso coffee and your choice of Kahlua or Frangelico liqueur.

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

V - Vegetarian    VE - Vegan    GF - Gluten Free  
 GFO - Gluten Free Option  
 VO - Vegetarian Option    VEO - Vegan Option  
 DFO - Dairy Free Option

All card transactions will incur a 1.25% surcharge.  
 Sunday surcharge 10%    Public holiday surcharge 15%



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