



THE ORCHARD
AT MONTAGUE

Stella's Kitchen

Dinner Menu



The Orchard at Montague

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.	

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.	
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.	



MAINS

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 EGGST™ plums with a poached egg and shaved Parma Reggiano.
+ Chicken or smoked salmon \$8

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MINI MONTAGUE

(under 12 years old)

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

FISH AND CHIPS OR VEGETABLES \$14

SPAGHETTI NAPOLITANO (V) \$14

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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

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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%

DESSERT

PLAIN SCONES (V) Our famous scones served with our housemade raspberry jam and fresh Caldermeade farm cream.	\$17
JAZZ™ APPLE SCONES (V) Our famous scones with JAZZ™ apple, cinnamon and currants, served with our housemade raspberry jam and fresh Caldermeade farm cream.	\$21
JAZZ™ APPLE TART (V, GFO) With crushed JAZZ™ apple sorbet, Persian fairy floss and freeze-dried rhubarb	\$18
SPANISH CHURROS With Belgian chocolate sauce, crème Chantilly and fresh seasonal berries	\$18
VANILLA CHEESECAKE With rock salted caramel ice cream, and macadamia biscotti	\$18
AFFOGATO (GF, V) Vanilla ice cream with espresso coffee and your choice of Kahlua or Frangelico liqueur.	\$17

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