

Shannon & Clare

welcome you to

Montrachet

Cocktails \$26

French 75

Gin · Lemon · Sparkling wine

Tommy's Margarita

Tequila · Mezcal · Agave · Lime

Rum Old Fashioned

Dark Rum · Cinnamon · Bitter

French Martini

Vodka · Chambord · Pineapple

Money Penny

Vodka · Lychee liqueur · Lillet Blanc · Grapefruit

Negroni

Gin · Campari · Sweet Vermouth

Espresso Martini

Vodka · Espresso · Coffee Liqueur

Non Alcoholic Cocktails \$16

Virgin Cosmopolitan

Seedlip · Lime · Cranberry

Virgin Kir Royal

Non Alcoholic Sparkling · Cherry syrup

Aperitifs

Ricard	11.00
Jean Boyer Emeraude	12.00
Lillet	12.00
Campari Soda 60ml	14.50
Kir Royal	19.50
Mâcon Kir	16.50
Aperol Spritz	18.00

Beers and Ciders

Green Beacon Tropical Ale (Australia)	12.50
Kronenbourg 1664 (France)	11.50
Brasserie du Mont Blanc 'La Blonde' (France)	17.50
Peroni Nastro Azzurro (Italy)	12.00
Peroni Leggera (Italy)	11.50
Asahi (Japan)	11.00
Le Fort 'Quadrupel' Dark (Belgium)	18.90
Gouden Carolus 'Tripel' Belgium	18.00
Somersby Apple Cider (Denmark)	10.00
2019 Dupont 'Réserve' Apple cider (France)	36.00

Appetisers

<i>Parfait de canard au Cognac</i>	17.50
<i>Duck & cognac parfait, orange & house made brioche</i>	
<i>Terrine au jambon fumé et persil</i>	18.50
<i>Red gum smoked ham & parsley terrine set in its own broth, with caper mayo, cornichon and traditional baguette</i>	
<i>Salami de chevreuil</i>	16
<i>Locally hand crafted venison salami with pickled vegetables & warm baguette</i>	
<i>Foie gras (for two)</i>	39.50
<i>Served with apple compote & house made milk bread</i>	
<i>Huitre du jour</i>	6.50 ea
<i>Live oysters shucked to order served with mignonette</i>	

All our breads & brioche are hand made & baked from natural fermentation before each sitting & served throughout the meal with Australian butter seasoned with Murray River pink salt

Truffle & honey butter - \$5 per serve

All prices including GST

All credit card payments incur a 1.5% surcharge

Entrées

- Soupe à l'Oignon* 20
French onion soup, gruyère toast
- Carpaccio d'agneau à l'anis, échalotes confites, noix et haricots* 28
Hawkesbury Dorper lamb carpaccio seasoned with anise, caramelised eschalot & walnut, garden beans & vinaigrette
- Steak Tartare* 30
Stockyard Black Angus eye fillet tartare, confit egg yolk, shaved truffle pecorino & croutons
- Gnocchis et champignons au beurre d'onions & St Agur* 28
Dutch cream potato gnocchi sauteed with caramelised onion butter, St Agur cheese & mushroom varieties
- Soufflé au crabe et au gruyère* 34
Double baked soufflé with crab meat & gruyère cheese finished with a light cream bisque
- Escarqots en cocotte* 28
Snails baked in little pots with garlic butter, tomato, spinach & topped with puff pastry lids

Les Plats Principaux

Bouillabaisse

55

*Seafood Bouillabaisse – Fishermen’s soup of Marseille.
Local bay seafood simmered in its own stock with tomato,
fennel & saffron, rouille & croutons*

Poisson du jour

PTA

*Fresh Australian fish fillet, baked in wax paper with fennel pollen,
Dutch cream potato puree & sauce gribiche*

Margret de canard en caisson lente, Panais et épinards, jus de caisson 50

*Brined & pan roasted duck breast
(Aylesbury cross Pekin, central N.S.W), salt baked parsnip,
pickled rhubarb, spinach puree, pan juices*

Épaule d’agneau, merguez, pois chiche, couscous et fetta

50

*12 hour low temperature braised lamb shoulder rack
(Dorper, Hawkesbury region), with merguez sausage & chickpeas,
cous cous garnished with silky fetta, fresh herbs & harissa*

Filet de bœuf, frites & salade 200gr

*Stockyard’s Black Angus, Jondaryan feedlot SE QLD
200 day white grain fed, GMO & antibiotic free cooked to your liking
& served with green salad, homemade French fries & choice of sauce:
Béarnaise or Green peppercorn*

Tenderloin (Eye Fillet) 200g

68

Rib Fillet 250g

62

Sides

<i>Salade verte</i>	<i>12.</i>
<i>Paris Mash (for 2)</i>	<i>16</i>
<i>Puree of Dutch cream potato with Meander Valley Butter</i>	
<i>Carottes Vichy et fumé de porc</i>	<i>14.90</i>
<i>Glazed carrots with smoked pork belly</i>	
<i>Haricots verts</i>	<i>14.90</i>
<i>Sautéed green beans</i>	
<i>Champignons sautés à l'ail, persil et citron</i>	<i>15.50</i>
<i>Local mushrooms sautéed with garlic, parsley & lemon</i>	
<i>Homemade pommes frites</i>	<i>16</i>

Les Desserts

<i>Crème brûlée</i> Traditional French custard with burnt sugar crust	17
2011 Château Calvimont, Cérons	15
<i>Chocolat de passion</i> Shannon's signature Dessert Grand Marnier brulée, passion fruit curd, chocolate hazelnut praline mousse & strawberry sorbet	25
2020 Mas Amiel, Maury	16
<i>Baba au rhum à la banane et citron vert, crème fouettée</i> Rhum baba with banana & lime, whipped Tahitian vanilla bean cream	18
2021 Domaine des Baumard, Côteaux du Layon	13
<i>Gâteau aux pommes et épices, caramel et sorbet au yuzu</i> Cooked green apple spiced cake, caramel, yuzu sorbet, pressed & whipped apple core	18
NV Le Père Jules, Pommeau de Normandie, 5 years, fortified apple	17

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Autumn Market Menu

*3 course - \$90 **

5 course - \$120

** 3 course menu dishes to be selected for entire table*

Appetisers

*Jerusalem artichoke meringue with rainbow trout roe
& fresh lemon confit*

*Royal red prawn, citrus marinade, fried brioche,
horseradish mayo, radish*

36 month aged comte croquette

≈

1st plate

Tartare d'agneau, radis et feuilles de moutarde

*Lamb Tenderloin tartare (Hawkesbury region, Dorper),
varieties of radish, mustard leaves, blue gum sabayon*

≈

2nd plate

Ora saumon royale mariné à la pomme et graines de moutarde
*Apple & mustard seed brined & grilled Ora King salmon fillet,
fennel & mixed stems, white soy, yuzu & kombu butter sauce*

≈

3rd plate

Aiguillette de Wagyu poêlée, cresson et réduction du bouillon osseux

*Stockyards Kiwami wagyu rump cap seared & brushed
with fresh harissa, watercress, pickled young red onions,
bone broth reduction*

≈

4th plate

Gateau aux pommes et épices, caramel et sorbet au yuzu
*Cooked green apple spiced cake, caramel, yuzu sorbet,
pressed & whipped apple core*