THE MONT.

(V) vegetarian (GF) gluten friendly (GFO) gluten free option (L) lactose free (LFO) lactose free option
Seafood - (A) Australian (I) Imported (M) Mixed Origin

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

VIP

SENIORS MEALS

1 courses for $17 | courses for $20 | 3 courses for $22

15% public holiday surcharge applies. Subject to change – indicative only

GET THE PARTY STARTED!

Garlic bread (V)

Soup of the day

CHOW DOWN!

Chicken schnitzel, chips & salad (L)

Roast of the day (L / GF)

Fish & chips (M)

Pork Porterhouse

Fettuccine carbonara (GFO)

I'M NOT SWEET ENOUGH!

Sticky Toffee Pudding

Flake Sundae (GF)

(V) vegetarian (GF) gluten friendly (GFO) gluten free option (L) lactose free
(LFO) lactose free option
Seafood - (A) Australian (I) Imported (M) Mixed Origin

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

THE MONT.