
 MONTENOTTE
 ROOF TOP TERRACE
BBQ MENU

Inventor
 George A. Stephen, Jr.
By: Olson, Treku, Wolters & Bushnell attys

BBQ SAVOURY MENU

€26 PER PERSON

MONTENOTTE FLAME GRILLED
8OZ BEEF BURGER
brioche bun, celeriac slaw,
house relish, tossed leaves (1,3,5,7)

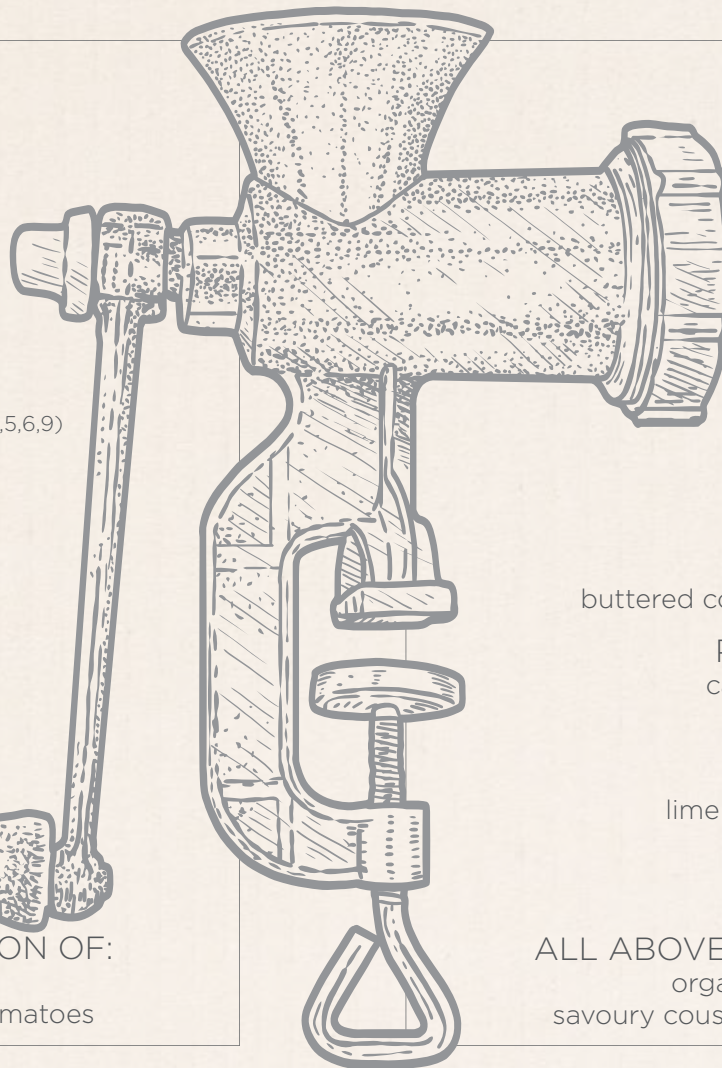
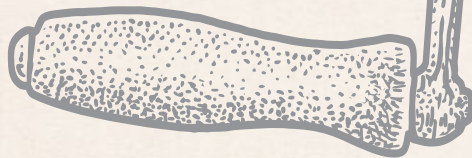
BABY BACK PORK RIBS
buttered corn on the cob, balsamic reduction (1,5,6,9)

PRIME GOURMET PORK SAUSAGE
caramelized onions, cajun seasoning (1,5,6,9)

MARINATED GARLIC & LEMON
CHICKEN DRUMSTICK
lime crème fraiche, homemade chili jam (1,5,7)

BAKED IRISH JACKET POTATOES
coriander sour cream, rock salt (1,7)

ALL ABOVE SERVED WITH A SELECTION OF:
organic leaf salad, pickled cucumber & fennel,
savory cous cous, potato salad, basil cherry tomatoes



BBQ SAVOURY MENU

€36 PER PERSON

MONTENOTTE FLAME GRILLED
8OZ BEEF BURGER
brioche bun, celeriac slaw,
house relish, tossed leaves (1,3,5,7)

CHARGRILLED 6OZ BLACK
ANGUS STEAK & RUB
kosher salt, sweet paprika, onion powder,
garlic & oregano powder, ground cumin,
cracked black peppercorns (1,3,5,12)

BABY BACK PORK RIBS
buttered corn on the cob, balsamic reduction (1,5,6,9)

PRIME GOURMET PORK SAUSAGE
caramelized onions, cajun seasoning (1,5,6,9)

MARINATED GARLIC & LEMON
FILLET OF CHICKEN
lime crème fraiche, homemade chili jam (1,3,5,7)

BAKED IRISH JACKET POTATOES
coriander sour cream, rock salt (1,7)

ALL ABOVE SERVED WITH A SELECTION OF:
organic leaf salad, pickled cucumber & fennel,
savory cous cous, potato salad, basil cherry tomatoes

DESSERTS

(PLEASE CHOOSE ONE)

BAILEY'S CHEESECAKE
seasonal fruit compote
(1,3,5,7)

MEDLEY OF DESSERT
cheesecake, profiterole, meringue
(1,3,5,7)

FRESH STRAWBERRY
SHORTBREAD
crème anglaise, dairy cream (1,3,5,7)



ALLERGEN INFORMATION

1: Gluten 2: Crustacean 3: Eggs 4: Fish 5: Peanuts 6: Soy Beans 7: Dairy 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphates 13: Lupin 14: Molluscs