

# Restaurant Menu

## ANTIPASTI - ENTRÉES

ricotta & dill crumbed balls served with garlic aioli 15

beer battered zucchini flowers stuffed with goats cheese & a hint of anchovy 18

eggplant & smoked cheese croquettes with sriracha aioli, pickled beetroot & orange salad & parmesan mousse 22

scallops served with lemon-grass sweet potato puree, bacon, pickled ginger & edamame 22 GF

fresh buffalo mozzarella served with truss tomatoes & fresh basil - 'a classic Caprese' 20 GF

fish croquettes served with wasabi tartar aioli 15

tartare of wagyu eye fillet served raw, with truffle hollandaise & condiments 24 GF

sous vide quail, served with a Chardonnay, fig & prosciutto sauce 26 GF

## MAINS

house-made potato gnocchi tossed with creamy taleggio cheese & pears, topped with crispy bacon and walnuts 30

saffron risotto with shredded ossobuco & King Valley pine mushrooms 35 GF

prawn & lobster ravioli 'con salsa pomodoro fresco', (with fresh tomato) & basil leaves 38

oven baked ocean trout with salsa verde, fennel, oranges & almonds, served with a fresh Sicilian salad 39 GF

'arrosto di maiale' - (roast pork), cooked with prunes, served with potato mash and roasted vegetables 35 GF

pistachio crumbed lamb (medium-rare) served with apple cider jus, pearl cous cous, prosciutto wrapped asparagus & thinly sliced crispy potatoes 38

beef eye fillet (medium-rare) served with chive tossed chats, seasonal vegetables & la casa - red wine jus 44 GF

house bread platter 8

insalata mista 8

for the **kids:**  
(12 years & under)

fish & chips 14

pasta with napoli sauce 14

chicken nuggets & chips 14

ice cream 6

## DOLCI

trio of ice cream - mango, french vanilla bean & blossom berry 16

rhubarb cheesecake 16

'Italian babà al rum'  
sponge cake served with a sweet spiced rum, orange and vanilla syrup 16

classic tiramisù 14

profiteroles filled with mango & mixed berry moscato coulis 16

'mille foglie' - 'a thousand layers'  
puff pastry layers filled with strawberries & coconut cream 16

espresso pavlova, limoncello jelly 16 GF

coffee infused triple chocolate mousse served with double cream 16

formaggi -  
Pecorino & English goats cheddar, condiments, house-made lavosh, grissini & brioche croutons 24

Chrismont blend espresso coffee 4

chai latte, local honey 5

loose leaf tea 5  
english breakfast | french earl grey  
chamomile | peppermint

**IF YOU HAVE A SEVERE ALLERGY, PLEASE INFORM WAIT STAFF.**

*While Chrismont will endeavour to accommodate special meal requests for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.*

**PLEASE BE MINDFUL THAT PUBLIC HOLIDAYS ATTRACT A 10% SURCHARGE FOR ALL FOOD & BEVERAGE RESTAURANT DINING. RESTAURANT BILLS MAY BE EQUALLY SPLIT BUT NOT INDIVIDUALLY ITEMISED. We THANK YOU for your understanding.**

# Beverages

## NON ALCOHOLIC

Chrismont sparkling water 750mL 9.50

San Pellegrino range- 200ml 5

*aranciata rossa  
limonata  
chinotto*

## BEER

Bridge Road Brewers- Beechworth Pale Ale 9

King River Brewing- Kolsch 9

Great Northern 9

Crown Lager 9

Imported Peroni 10

Sicilian Messina 10

CHECK-IN

NOW



Chrismont Wines  
251 Upper King River Rd CHESHUNT



Location code SYW ZDL

CELLAR DOOR | RESTAURANT | LARDER  
FUNCTIONS | GUEST HOUSE | WINE CLUB  
(03) 5729 8220 | info@chrismont.com.au

WWW.CHRISMONT.COM.AU

## WINE

wines by the glass 9.50

All of your favourite Chrismont and La Zona wines are available by the bottle. Please choose from our current releases.

# Chrismont

**RIESLING 2020 (SOLD OUT)**

Lemon, lime & honeysuckle nose, with citrus & floral flavours, refreshing natural acid finish.

**PINOT GRIS 2017 26 | wine club 23.40**

Freshly cut pears, quince & subtle melon aromas. Baked apples, rich rounded palate, luscious texture and length, dry finish.

**PETIT MANSENG 2018 26 | wine club 23.40**

Aromas of gooseberry, passionfruit, kiwi. Pineapple & floral notes. Zesty palate, tropical fruit, spice, natural acidity, lingering creaminess.

**CHARDONNAY 2017 26 | wine club 23.40**

White stone fruit, grapefruit & butterscotch aromas. Melon, stone fruit, spicy notes of toasted coconut & roasted almond.

**MERLOT 2015 24 | wine club 21.60**

Ripe plums, dark chocolate & violet aromas. Exotic spices & luscious fruit, soft but assertive tannins, balanced & a dry finish.

**SHIRAZ 2017 26 | wine club 23.40**

Aromas of dark berries, juicy plums, & black pepper. Full palate of blackberry, plum, spice & cedar. Persistent tannins & length.

**CABERNET SAUVIGNON 2016 30 | wine club 27**

Lifted aromas of blueberry, blackcurrant & background cedar notes. Dark berries build to the finish, where powerful Cabernet tannins persist.

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# LA ZONA

**PROSECCO NV 22 | wine club 19.80**

citrus, melon, almonds & honey on the nose, and a crisp clean palate.

**ARNEIS 2018 22 | wine club 19.80**

Floral aromatics, nectarine, crisp apple, pear, zesty lime, minerality on the finish.

**PINOT GRIGIO 2020 22 | wine club 19.80**

Aromas of ripe pear & quince. Stone fruit & crisp Granny Smith apple, citrus like acidity & powdery dry finish.

**FIANO 2018 26 | wine club 23.40**

Tropical fruit aromas of guava, lychee & jackfruit. Lychee and pear with bright lively acidity, silky texture & persistent flavour.

**ROSATO 2019 18 | wine club 16.20**

Fresh cherries, mouth-watering crispness, clean fruit-profile with zesty acidity, good length & flavour persistence.

**NEBBIOLO 2019 30 | wine club 27**

Nose of cherries, roses, & dried herbs. red fruit notes, earthiness, spice, and fine tannins.

**BARBERA 2017 27 | wine club 24.30**

Fragrant black cherries & spice. Medium palate with flavours of ripe cherry & blackberry. Balanced toasted oak & tannins.

**SANGIOVESE 2018 (SOLD OUT)**

Dark cherry, blackberry, mulberry aromas. Full palate, dark berry fruit, well tuned acidity, fine tannins.

**SAGRANTINO 2015 30 | wine club 27**

Red currants, prune plums aromas. Full palate with cherries, blackberries. Legendary tannins, mouth-coating astringency.

**MOSCATO 2019 16 | wine club 14.40**

Rose, honeysuckle & musk aromas. Delightful sweetness balanced with a crisp effervescent finish.