

ENTRÉES

fresh burrata accompanied with heirloom tomatoes, and served with aged balsamic vinegar, olive oil and basil GF	28
zucchini flowers filled with ricotta and zesty lemon, served with a seeded mustard and lemon aioli	22
roasted beetroot tartare with shallots, capers, dijon mustard, local honey, walnuts, and goats cheese mousse GF	26
sardines sicilian style, with a pinenut, breadcrumb and raisin crust, served with carrot and fennel shavings, topped with an orange dressing	26
slow-cooked octopus tentacle, served with kipfler potato, parsley cream, and roasted tomato sauce GF DF option	28
house-made prawn tortellini, served with a sweet prawn bisque	28
chicken, parmesan and anchovy croquettes, served with lemon and anchovy aioli and cos lettuce	28
polpette; traditional meatballs served with a house made napoli sauce GF option	28

DIETARY INFORMATION

GF – gluten-free **V** – vegetarian **DF** – dairy-free

If you have a severe allergy, please inform the waitstaff. While Chrismont will endeavour to accommodate special meal requirements for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the kitchen environment and supplied ingredients.

MAINS

fresh house-made ravioli filled with slow braised short ribs and veal, served with garlic butter and preserved lemon	46
house-made potato gnocchi paired with kale, tomato pesto, taleggio and beef sausage V GF option	38
seafood pappardelle served with clams, prawns and scallops, tossed with tomato and seafood stock	42
pan seared barramundi, served with 'caponata' - tossed eggplant and assorted vegetables seasoned with fresh Napoli sauce, olives and capers GF DF	44
confit duck leg served with sautéed red cabbage and fresh raspberry dressing, with a vol-au-vent filled with creamy corn GF option	48
slow cooked maple glazed pork belly, served with sweet potato puree and chickpea ragu GF option	46
slow braised lamb ribs, served with a lamb jus and markwood mushrooms GF	48

SIDES

house bread platter	10
rocket, taleggio and pear, served with a chardonnay vinegar GF	22
roasted asparagus served with lemon and orange dressing and parmesan GF	14
duck fat chat potatoes with confit garlic and capers GF DF	14



FOR THE KIDS

(12 years and under)

pasta with napoli sauce	16
crumbed fried chicken breast served with napoli sauce	20
chips	10
ice cream	8

DID YOU KNOW

Our rustic home-style bread is baked fresh each day using traditional methods to ensure full flavour and freshness. Our house-made gelati is made with quality locally sourced farm-fresh pasture-raised eggs, cream and milk.

Please be mindful that public holidays attract a 15% surcharge for all food and beverage service. Restaurant bills may be equally split, not individually itemised. We thank you for your understanding.

DESSERTS & CHEESES

mango pannacotta served with fresh mango, shortbread and homemade mango gelato GF	22
saffron, pistachio and cardamom semifreddo served with poached cherries GF	22
trio of house-made 'gelati', mango, mixed berry, vanilla bean GF	22
chocolate mousse, served with dehydrated chocolate and hazelnut brownie, coffee cream and vanilla bean ice cream GF	22
tiramisu, our traditional espresso-soaked lady fingers, layered with creamy mascarpone and dusted with cocoa	22
rhubarb and almond tart, served with double thickened cream	22
pear tarte tatin (upside down tart), pears cooked in chrismont's marzemino frizzante, served with pecan and caramel ice cream	22
formaggi - pecorino and ossau iraty (french sheep milk cheese), condiments, house-made lavosh, grissini and sourdough croutons	34



WINES

Chrismont La Zona Prosecco NV	Gls. 10	Btl. 24
Chrismont La Zona Arneis 2024	Gls. 12	Btl. 26
Chrismont La Zona Pinot Grigio 2025	Gls. 10	Btl. 24
Chrismont Riesling 2024	Gls. 10	Btl. 22
Chrismont Manseng 2024	Gls. 12	Btl. 34
Chrismont Pinot Gris 2024	Gls. 12	Btl. 30
Chrismont Chardonnay 2024	Gls. 12	Btl. 32
Chrismont La Zona Rosato 2025	Gls. 10	Btl. 24
Chrismont Pinot Noir 2024	Gls. 12	Btl. 38
Chrismont La Zona Sangiovese 2023	Gls. 12	Btl. 32
Chrismont La Zona Barbera 2024	Gls. 12	Btl. 32
Chrismont La Zona Nebbiolo 2024	Gls. 12	Btl. 36
Chrismont La Zona Aglianico 2022	Gls. 12	Btl. 36
Chrismont La Zona Sagrantino 2021	Gls. 12	Btl. 38
Chrismont La Zona Marzemino Frizzante 2024	Gls. 10	Btl. 26
Chrismont La Zona Moscato 2025	Gls. 10	Btl. 18
Chrismont La Zona Fragolino 2025	Gls. 10	Btl. 24
Chrismont La Zona Oro Dolce Late Harvest Arneis (375ml) 2021	Gls. 12	Btl. 28

BEER

Bright Brewery Any Day XPA 2.9%	9
Great Northern 3.5%	9
King River Brewing - Kolsch 4.9%	10
Bright Brewery Alpine Lager 4.9%	10
Bridge Road Brewers - Beechworth Pale Ale 4.8%	10
Crown Lager 4.9%	10

NON-ALCOHOLIC

Chrismont sparkling water 750mL	9.50
Schweppes lemon, lime and bitters	6
coca cola lemonade solo	5

COFFEE & TEA

coffee of your choice from	5.50
chai latte, local honey	6
loose leaf tea (English breakfast, French earl grey, chamomile, peppermint, green)	5

