

## ENTRÉES

|  |    |
|--|----|
| fresh burrata accompanied with heirloom tomatoes, and served with aged balsamic vinegar, olive oil and basil | 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 | 26 |
| fresh sardines crumbed with amaretti, served with charred tomato and bell pepper salsa                       | 26 |
| slow-cooked octopus tentacle, served with confit potatoes and a garlic aged balsamic dressing                | 28 |
| house made ox-tail tortellini, served with an orange and butter emulsion                                     | 28 |
| confit duck croquettes, served with pickled carrot puree and caramelised pear                                | 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 ricotta ravioli, served with a slow braised beef neck ragout   | 46 |
| house-made potato gnocchi served with sage, brown butter, roasted zucchini and our sundried tomatoes  | 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 | 44 |
| duck breast (medium rare), served with caramelised onion tarte tatin, yellow nectarine and an aged balsamic reduction                       | 48 |
| slow cooked maple glazed pork belly, served with sweet potato puree and chickpea ragu   | 46 |
| lamb rump (medium rare), served with roasted beetroot puree, creamy garlic mash and a preserved lemon and lamb jus                          | 48 |

## SIDES

|  |    |
|--|----|
| house bread platter  | 10 |
| rocket, taleggio and pear, served with a chardonnay vinegar  | 22 |
| oven roasted green beans and toasted almonds with lemon and orange dressing, sauteed onions and garlic | 14 |
| duck fat chat potatoes with confit garlic and capers   | 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, ossau iraty (sheep milk cheese) and milawa gold, condiments, house-made lavosh, grissini and sourdough croutons | 38 |



## 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<br>(English breakfast, French earl grey, chamomile, peppermint, green) | 5    |

