

## ENTRÉES

fresh burrata served with vine ripened truss tomatoes, aged balsamic and basil V   GF optional	28
potato croquettes filled with ricotta and served with glazed beef short ribs	28
beetroot and candied orange salad with charred fennel, baby cos and goat cheese V   GF	26
hiramasa kingfish from south Australia, cured overnight and served with smoked crème fraiche, local honey, grainy mustard, spanish onions and candied orange GF	28
pan seared scallops served with warm quinoa and chorizo, topped with fish roe GF	28
house-made tortellini served with a creamy blue cheese, fresh fig and walnut sauce V	26
pork ribs marinated with rosemary and garlic, topped with a mustard dressing GF   DF	24

## 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 local Markwood mushrooms, served in a garlic butter, sage sauce V	46
house-made potato gnocchi with broccoli pesto and pork belly V   GF options	38
risotto served with sweet corn, chorizo and king prawn GF	38
pappardelle served with wild boar ragu	42
pan seared barramundi, served with 'caponata' - tossed eggplant and assorted vegetables seasoned with fresh Napoli sauce, olives and capers GF	44
pan-seared duck breast tossed with red cabbage, green beans, potato and apple, mustard and fig vincotto dressing GF   DF	48
slowed cooked braised lamb rump (medium-rare), with green peas, pancetta, local mushrooms, Spanish onion and lamb jus GF	48

## SIDES

house bread platter	8
cos lettuce and spinach salad, with goat cheese, lemon and chardonnay vinaigrette GF	22
oven roasted green beans with whipped fetta and garlic GF	12
dutch carrots with honey and wholegrain mustard GF	12



## FOR THE KIDS

(12 years and under)

pasta with napoli sauce	16
crumb fried chicken breast served with napoli	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

apple and fennel tarte tatin (upside down tart), served with fennel custard and vanilla bean ice cream	22
mille foglie served with white chocolate and vanilla bean ganache and a house made fig and ginger preserve	22
fig rum baba (brioche) served with fresh fig and honey ice cream	22
berry pavlova with fragolino jelly, marshmallows, rosemary-infused coulis and house-made mixed-berry gelato GF	22
baked rhubarb and blueberry cheesecake, served with cream	22
chocolate mousse with a white chocolate ganache, hazelnut crumb, chocolate wafers and fresh berries GF	22
trio of house-made 'gelati' mango, chocolate and hazelnut, and mixed berry GF	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 2023	Gls. 10	Btl. 26
Chrismont La Zona Pinot Grigio 2023	Gls. 10	Btl. 24
Chrismont Riesling 2023	Gls. 10	Btl. 22
Chrismont Manseng 2023	Gls. 10	Btl. 34
Chrismont Pinot Gris 2024	Gls. 10	Btl. 30
Chrismont Chardonnay 2023	Gls. 12	Btl. 30
Chrismont La Zona Rosato 2024	Gls. 10	Btl. 24
Chrismont Pinot Noir 2023	Gls. 12	Btl. 36
Chrismont La Zona Sangiovese 2023	Gls. 12	Btl. 32
Chrismont La Zona Barbera 2022	Gls. 12	Btl. 32
Chrismont La Zona Sagrantino 2021	Gls. 12	Btl. 38
Chrismont La Zona Nero d'Avola 2021	Gls. 12	Btl. 36
Chrismont La Zona Aglianico 2021	Gls. 12	Btl. 36
Chrismont La Zona Marzemino Frizzante 2024	Gls. 10	Btl. 26
Chrismont La Zona Moscato 2022	Gls. 10	Btl. 18
Chrismont La Zona Fragolino 2022	Gls. 10	Btl. 24
Chrismont La Zona 'Oro Dolce' Late Harvest Arneis (375ml) 2018	Gls. 12	Btl. 28

## BEER

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

## 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
chai latte, local honey	5
loose leaf tea (English breakfast, French earl grey, chamomile, peppermint, green)	5

