

Restaurant Menu

ANTIPASTI - ENTRÉES

Pacific oysters
six 18
dozen 36

crumbed sardines with pan fried mozzarella,
fresh seasonal mixed salad 22

artichoke & broccoli soufflé with tuna mousse
& king prawn 26 GF

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 24 GF

sous vide quail, served with a Chardonnay &
prune sauce, hommus & cherry tomato salad 26 GF

prawn croquettes served with wasabi tartar aioli 18

spicy chicken skewers with fresh mint &
apricot sauce 18

fresh burrata served with truss tomatoes
& fresh basil - 'a classic Caprese' 24 GF

MAINS

house-made potato gnocchi tossed in a burnt butter &
sage sauce, roasted walnuts 36

lobster tail tagliatelle, tossed in a creamy assorted
mushroom sauce with infused truffle 45

veal ravioli with creamy zucchini & onion sauce,
topped with pinenuts 38

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

warm alfresco duck breast salad, tossed with fig
braised vincotto vegetables & glazed fruit 35 GF

rolled chicken breast stuffed with truffle cheese cream,
served with pumpkin puree, thinly sliced crispy
potatoes, masala & caramelised onion jus 42

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

seasonal vegetables 9

garlic butter chat potatoes 9 GF

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

fish & chips 14

pasta with napoli sauce 14

chicken nuggets & chips 14

chips 10

ice cream 6

DOLCI

trio of icecream
raspberry, chocolate, honey & walnut 16

rhubarb cheesecake 16 GF

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

profiteroles filled with passionfruit cream &
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

prosecco chocolate tart, with banana &
pistachio 16

vanilla bean infused mango pannacotta 16 GF

mixed berry semifreddo 16 GF

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

Chrimont 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 WAITSTAFF.

While Chrimont 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 **15% SURCHARGE** FOR ALL FOOD & BEVERAGE RESTAURANT DINING.

RESTAURANT BILLS MAY BE EQUALLY SPLIT - NOT INDIVIDUALLY ITEMISED. We **THANK YOU** for your understanding.

