

Restaurant Menu

ANTIPASTI - ENTRÉES

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

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

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

fresh burrata served with truss tomatoes & fresh basil - *'a classic Caprese'* 20 GF

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

Sicilian style cured kingfish served with coconut cream 22 GF

thinly sliced veal tonnato - served with a house-made tuna aioli 24 GF

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

fish & chips 12

pasta with napoli sauce 10

chicken nuggets & chips 12

ice cream 5

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

duck ravioli served with a creamy butter & mixed nut sauce, topped with caramelised onion 36

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

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

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

house bread platter 8

insalata mista 8

DOLCI

classic tiramisù 12

mixed berry semifreddo 14 GF

profiteroles filled with mango & mixed berry moscato coulis 14

pastiera napoletana served with vanilla bean ice cream 14

'mille foglie' - *'a thousand layers'*
puff pastry layers filled with strawberries & coconut cream 14

espresso pavlova, limoncello jelly 14 GF

triple chocolate mousse
served with double cream 14

formaggi -
two cheeses, condiments, house-made lavosh,
grissini & brioche croutons 22

Chrismont blend espresso coffee 4

loose leaf tea 5
english breakfast
french earl grey
chamomile
peppermint

chai latte, local honey 5

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.

RESTAURANT BILLS MAY BE EQUALLY SPLIT BUT NOT INDIVIDUALLY ITEMISED.

PLEASE BE MINDFUL THAT PUBLIC HOLIDAYS ATTRACT A **10% SURCHARGE** FOR ALL FOOD & BEVERAGE RESTAURANT DINING.

We THANK YOU for your understanding.

Beverages

WINE

all 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.

Please ask our friendly front of house staff for suggested wine match recommendations.

BEER

King River Brewing- Kolsch 9
Bridge Road Brewers- Beechworth Pale Ale 9
Bright Brewery- Alpine Lager 9
Great Northern 9
Imported Peroni 10

NON ALCOHOLIC

San Pellegrino sparkling water 1L 9.50
San Pellegrino range- 200ml 5
*aranciata
limonata
chinotto*

Chrismont

RIESLING 2020 19 | wine club 17.10

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 2016 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 2015 30 | wine club 27

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

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 2017 26 | wine club 23.40

Aromas of melon, lychee, & paw paw. Tropical fruit, citrus flavours, pronounced acidity, silky texture.

ROSATO 2019 18 | wine club 16.20

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

NEBBIOLO 2018 30 | wine club 27

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

BARBERA 2016 27 | wine club 24.30

Blackberries, plums & spice aromatics. Full palate of spicy plum, blackberry, toasty vanilla oak, mouth-watering acidity, subtle tannins.

SANGIOVESE 2017 27 | wine club 24.30

Dark cherry, blackberry, toasted French oak aromatics. Full, powerful 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.



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CELLAR DOOR | RESTAURANT | LARDER
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