

Restaurant Menu

ANTIPASTI - ENTRÉES

ricotta & dill crumbed balls served with garlic aioli 15

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

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 22 GF

fish croquettes served with wasabi tartar aioli 15

marinated char-grilled squid with apple, fennel & iceberg salad 20 GF

sous vide quail, served with a Chardonnay, dehydrated figs & prosciutto sauce 26 GF

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

fish & chips 14

pasta with napoli sauce 14

chicken nuggets & chips 14

ice cream 6

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

roasted cauliflower ravioli served in a butter, sage, spinach & pine nut sauce, topped with cheddar & crushed amaretti biscuits 38

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

'arrosto di maiale' - (roast pork), cooked with prunes, served with potato mash and braised vegetables 35 GF

rolled chicken breast stuffed with truffle cheese cream, served with pumpkin puree, thinly sliced crispy potatoes, masala & caramelised onion jus 39

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

DOLCI

rhubarb cheesecake 16 GF

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

classic tiramisù 14

profiteroles filled with mandarine & 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

coffee infused triple chocolate mousse served with double cream 16

apple & raisin strudel served with cranberry cream & vanilla bean icecream 16

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 10% SURCHARGE FOR ALL FOOD & BEVERAGE RESTAURANT DINING.

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