

Restaurant Menu

ANTIPASTI - ENTRÉES

calamari fritti, fresh seasonal mixed salad & tartar sauce 24

eggplant & smoked cheese croquettes with sriracha aioli, pickled beetroot & orange salad & parmesan mousse 24

scallops served with cauliflower & walnut puree, shaved King Valley truffles & infused olive oil with chives 28 GF

polpette (*meatballs*) in fresh basil Napoli, topped with mozzarella 24 GF

artichoke & broadbean soufflé with cheese fondue, tuna mousse & king prawn 26 GF

prawn, mozzarella & jalapeño croquettes with truffle aioli 26

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

fish & chips 14

pasta with napoli sauce 14

chicken nuggets & chips 14

chips 10

ice cream 6

MAINS

local pine mushroom & lobster tail risotto 46 GF

house-made potato gnocchi served with pear, taleggio, walnuts & pancetta 38 (GF + V OPTION)

pan seared barramundi served with peperonata and panko crumbed polenta 42

pulled duck leg ragu with pappardelle 38 (GF OPTION)

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

slow cooked lamb shank in red wine jus served with mashed potato & broccolini 42 GF

house bread platter 8

insalata mista - radicchio, rocket & fennel salad with shaved pears, walnuts & fig vincotto 16

baked new potatoes 9

DOLCI

baked ricotta, quince & berry cheesecake 16 GF

profiteroles filled with passionfruit cream & mixed berry moscato coulis 16

warm, soft centred chocolate torta served with vanilla bean icecream 16

apple strudel with dried fruits, cardamom custard & salted caramel icecream 16

'mille foglie' - 'a thousand layers' puff pastry layers filled with strawberries & coconut cream 16

espresso pavlova, limoncello jelly 16 GF

formaggi - pecorino & English goats cheddar, condiments, house-made lavosh, grissini & brioche croutons 28

Chrismont blend espresso coffee 4.5

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 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.

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.

GF - Gluten Free
V - Vegetarian