

Restaurant Menu

ANTIPASTI - ENTRÉES

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, roasted Dutch carrots &
brussel sprouts 42 GF

house bread platter 8

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

baked potatoes 9

DOLCI

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

lemon tart with raspberries,
finger lime & double 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