

ENTRÉES

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

pan seared scallops, served with marinated black rice,
pickled radish & parsely cream 28 GF

herb and black pepper squid, with a bacon, onion and
balsamic jam, served with an orange, heirloom
carrot and fennel salad 24

chicken & baked potato croquettes, served with balsamic
dressed rocket, roasted bell pepper & garlic sauce 26

pork ribs, marinated with rosemary and garlic,
topped with a mustard dressing 24 GF | DF

vitello tonnato - thinly sliced veal (medium rare), served
with a creamy tuna & caper sauce 26 GF

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

fish and chips 16

pasta with napoli sauce 16

chicken nuggets and chips 16

chips 10

ice cream 6

MAINS

pappardelle tossed with short rib beef ragu,
topped with ricotta 40

roasted pumpkin & parmesan ravioli, served with sage
butter sauce & pine nuts 38 v

house-made potato gnocchi, served with a creamy, 'dolce'
gorgonzola sauce, pancetta and walnuts 38 v | GF OPTION

herb crusted barramundi, served with
chickpea & chorizo ragu 42 GF | DF

roasted whole quail, filled with a medley of pork, veal and
beef mince, accompanied with parsnip puree, french beans,
roasted bell peppers, served with a fig vincotto and walnut
sauce 38 GF

confit duck leg, served with baked celeriac, pear, pickled
red cabbage salad and thyme creme 44 GF

sliced sirloin steak (medium rare), served with roasted
seasonal vegetables, potato mash & mustard sauce 46 GF

SIDES -

house bread platter 8

pear rocket & blue cheese salad, with walnuts, cherry
tomato, cucumber, baby radish & baby beetroot, served
with a vinegarette dressing 20 GF

twice baked potatoes 12 GF

DESSERTS

vanilla bean panna cotta, served with fresh mango
& house made mango gelato 18.5 GF

orange cream filled profiteroles, served with
spiced orange wedges and chocolate sauce 18.5

berry pavlova with fragolino jelly,
marshmallows, rosemary infused coulis and
house-made mixed berry gelato 18.5 GF

lemon & mascarpone cheesecake 18.5

brown butter & brandy poached pear, baked in filo
pastry, served with white chocolate sauce & house
made vanilla bean icecream 18.5

FORMAGGI -

Pecorino and Ossau Iraty (*FRENCH SHEEP MILK CHEESE*),
condiments, house-made lavosh,
grissini and sourdough croutons 30

Chrismont blend espresso coffee 4.5

chai latte, local honey 5

loose leaf tea 5

english breakfast

french earl grey

chamomile

peppermint

GF - Gluten Free

V - Vegetarian

DF - Dairy Free



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.

BEVERAGES

LA ZONA Prosecco NV

Citrus, melon, almonds and honey on the nose, and a crisp clean palate.

Gls. 10 | Bottle 24 | club 21.60

RISEVRA Simpatico Cuvée Brut 2005

A blend of Pinot Noir and Chardonnay.

Rich toasty aromas, citrus undertones, a soft creamy palate with exceptional concentration of flavour.

Bottle 70 | club 63

LA ZONA Arneis 2023

Floral aromatics, nectarine, crisp apple, pear, zesty lime, minerality on the finish.

Gls. 10 | Bottle 26 | club 23.40

LA ZONA Pinot Grigio 2022

Stone fruit and crisp Granny Smith apple, citrus like acidity and powdery dry finish.

Gls. 10 | Bottle 24 | club 21.60

CHRISMONT Riesling 2022

Zesty citrus and honeysuckle flavours, lively acidity with persistent flavour and length.

Gls. 10 | Bottle 22 | club 19.80

CHRISMONT Pinot Gris 2022

Baked apples, rich rounded palate, luscious texture and length, dry finish.

Gls. 12 | Bottle 30 | club 27

LA ZONA Rosato 2023

Zesty front palate with strawberry and raspberry fruit, bright acidity, and flavour persistence.

Gls. 10 | Bottle 24 | club 21.60

LA ZONA Barbera 2021

Fragrant black cherries and spice. Ripe cherry and blackberry. Balanced toasted oak and tannins.

Gls. 12 | Bottle 30 | club 27

LA ZONA Nero d'Avola 2021

Plum and dried herbs on the nose with bright cherry and blackberry fruit flavours with astute acidity.

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Sangiovese 2022

Dark cherry, blackberry, mulberry aromas. Full palate, dark berry fruit, well tuned acidity, fine tannins.

Gls. 12 | Bottle 30 | club 27

CHRISMONT Merlot 2016

Cherry and dark berries, full bodied palate, fine tannins and a dry finish.

Gls. 12 | Bottle 26 | club 23.40

CHRISMONT Cabernet Sauvignon 2021

Blackcurrant and background cedar notes with dark berries building to a powerful dry persistent finish.

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Nebbiolo 2022

Delicate aromas of cherries, roses, & dried herbs. Red fruit notes, earthiness, spice, and fine tannins.

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Oro Dolce 2018 Late Harvest Arneis 375ml

Sweet flavours of dried apricot, honey and nougat with a luscious persistent palate.

Gls. 12 | Bottle 28 | wine club 25.20

LA ZONA Moscato 2021

Rose, honeysuckle and musk aromas. Delightful sweetness balanced with a crisp effervescent finish.

Gls. 10 | Bottle 18 | club 16.20

LA ZONA Marzemino Frizzante 2023

Effervescent palate of juicy berries, cherries, plums and a hint of savouriness.

Gls. 10 | Bottle 26 | wine club 23.40

LA ZONA Fragolino 2022

Intensely floral, bursts of sweetness with refreshing acidity and a back palate spritz.

Gls. 10 | Bottle 24 | wine club 21.60

NON-ALCOHOLIC

Chrismont sparkling water 750mL 9.50

Schweppes lemon, lime & bitters 5

coca cola | lemonade | solo 5

BEER

Bridge Road Brewers - Beechworth Pale Ale 9

King River Brewing - Kolsch 9

Bright Brewery Alpine Lager 9

Great Northern 9

Crown Lager 10

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.

