

Restaurant Menu

ANTIPASTI - ENTRÉES

crumbed sardines with pan fried mozzarella, fresh seasonal mixed salad 22

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 24 GF

prawn croquettes served with wasabi tartar aioli 18

chicken skewers with fresh mint & apricot sauce 18

fresh burrata served with truss tomatoes & fresh basil - 'a classic Caprese' 24 GF

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

fish & chips 14

pasta with napoli sauce 14

chicken nuggets & chips 14

ice cream 6

MAINS

creamy tagliatelle tossed with local assorted mushrooms, showcasing locally grown King Valley truffles (4gm) 44

house-made sweet white potato gnocchi served with lamb bolognese and stracchino 36

saffron risotto with shredded ossobuco & King Valley pine mushrooms 36 GF

cauliflower ravioli with herb & garlic sauce, topped with crumbed cheddar, jalapeños & toasted walnuts 38

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

warm alfresco duck breast salad, tossed with fig braised vincotto vegetables & glazed fruit 35 GF

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

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

seasonal vegetables 9

garlic butter chat potatoes 9

DOLCI

rhubarb cheesecake 16 GF

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

profiteroles filled with passionfruit cream & 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

prosecco chocolate tart, with banana & pistachio 16

vanilla bean infused mango pannacotta 16 GF

formaggi -
pecorino & English goats cheddar,
condiments, house-made lavosh,
grissini & brioche croutons 24

Chrismont 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 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 **10% SURCHARGE** FOR ALL FOOD & BEVERAGE RESTAURANT DINING.

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

