

ENTRÉES

pickled beetroot carpaccio, served with goat cheese croquettes, mixed lettuce, walnuts, drizzled with olive oil & local honey 26 v

pan seared scallops, served with warm quinoa & chorizo, topped with fish roe 28 GF

prawn tortellini served with white wine cream sauce, drizzled with lobster-infused butter 26

polpette al sugo - Italian meatballs, served in a rich Napoli & eggplant sauce 26 GF OPTION

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

lamb croquettes served with chickpea, capsicum & olive salad 26

thinly sliced cured wagyu carpaccio with an anchovy mustard cream & pear 28 GF

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

pasta with napoli sauce 16
crumb fried chicken breast
served with napoli 20
chips 10
ice cream 8

MAINS

fresh tagliatelle tossed with scallops, prawns & mussels, served in a truffle cream sauce 46

house-made ravioli filled with slow cooked duck & mascarpone, served with sage, butter & hazelnuts 40

house-made potato gnocchi with taleggio & gorgonzola dolce sauce & crushed walnuts 38 v | GF OPTION

risotto with slow braised beef cheeks & bacon 38 GF

orange & herb baked Harrietville trout, served with fennel & orange mixed leaf salad 44 GF

chicken roulade stuffed with beef sausage & brioche, served with creme fraiche onions & pumpkin puree 42

slow cooked lamb ribs, served with local Markwood mushrooms & creamy marsala jus 46 GF

SIDES -

house bread platter 8

radicchio & mixed green salad, served with fig vincotto, goats cheese & walnuts 22 GF

roasted seasonal vegetables 12 GF

twice baked potatoes 12 GF

DESSERTS

blood orange & cardamom panna cotta, served with poached pear & house-made sesame cracker 20 GF OPTION

house-made profiteroles, filled with chocolate, coffee, vanilla & mascarpone custard 20

berry pavlova with fragolino jelly, marshmallows, rosemary-infused coulis & house-made mixed berry gelato 20 GF

baked rhubarb & blueberry cheesecake, served with cream 20

apple strudel with raisins & mixed peel, served with salted hazelnut & chocolate icecream 20

soft-centred chocolate pudding, served with house-made vanilla bean ice cream & hazelnut crumb 20

trio of house-made 'gelati' - mango, mixed berry, fig & honey 20 GF

Formaggi -

Pecorino and Ossau Iraty (*FRENCH SHEEP MILK CHEESE*), condiments, house-made lavosh, grissini & sourdough croutons 34

coffee of your choice from 5

chai latte, local honey 5

loose leaf tea 5

english breakfast
french earl grey
chamomile
peppermint
green

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

CHRISMONT Prosecco NV

Citrus, melon, almonds & honey on the nose,
& 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 2023

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

Gls. 10 | Bottle 24 | club 21.60

CHRISMONT Riesling 2023

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

Gls. 10 | Bottle 22 | club 19.80

LA ZONA Fiano 2022

Crisp fruit flavours of lychee & pear with bright,
lively acidity, silky texture with persistent flavour.

Gls. 12 | Bottle 30 | club 27.00

CHRISMONT Pinot Gris 2023

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

Gls. 12 | Bottle 30 | club 27

CHRISMONT Chardonnay 2023

White peach, fig & grapefruit, with vanilla cream background.
Flavours of stone fruit and butterscotch.

Gls. 12 | Bottle 30 | club 27

LA ZONA Rosato 2023 (dry style)

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

Gls. 10 | Bottle 24 | club 21.60

LA ZONA Sangiovese 2023

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

Gls. 12 | Bottle 32 | club 28.80

LA ZONA Barbera 2022

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

Gls. 12 | Bottle 32 | club 28.80

LA ZONA Sagrantino 2019

Black cherries, prune, plums & a floral violet lift. Fine tannins,
spice & a dry savoury finish

Gls. 12 | Bottle 38 | club 34.20

LA ZONA Nero d'Avola 2021

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

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Aglianico 2021

Dark berry fruits, earthy undertones, cedar, spice & dried herbs,
dry velvety tannins

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Nebbiolo 2022

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

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Marzemino Frizzante 2023

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

Gls. 10 | Bottle 26 | wine club 23.40

LA ZONA Moscato 2022

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

Gls. 10 | Bottle 18 | club 16.20

LA ZONA Fragolino 2022

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

Gls. 10 | Bottle 24 | wine club 21.60

LA ZONA Oro Dolce 2018

Late Harvest Arneis 375ml

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

Gls. 12 | Bottle 28 | wine club 25.20

NON-ALCOHOLIC

Chrismont sparkling water 750mL 9.50

Schweppes lemon, lime & bitters 6

Coca cola | lemonade | solo 5

BEER

Bright Brewery Any Day XPA 2.9% 9

Great Northern 3.5% 9

King River Brewing - Kolsch 4.9% 9

Bright Brewery Alpine Lager 4.9% 9

Bridge Road Brewers - Beechworth Pale Ale 4.8% 9

Crown Lager 4.9% 9

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.

