

## 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

pumpkin & ricotta tortellini served with garlic, sage & pine nut sauce 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 lobster tail ravioli, served in a white wine sauce 46

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

pan seared duck breast (medium-rare), served with apple & red cabbage puree, mustard marinated potatoes 48 GF

slow cooked braised lamb with balsamic glaze, served with cauliflower & walnut puree, local Markwood mushrooms & lamb 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' - chocolate, mixed berry, vanilla bean 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.

