

## ENTRÉES

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

pan seared scallops paired with cauliflower puree, pancetta, pine nuts & raisins 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

thinly sliced cured wagyu carpaccio with an anchovy mustard cream & apple 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, 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

baked herb & lemon baby burramundi fillet, served with a orange & fennel mixed leaf salad 38 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

'upside down' baked rhubarb & pear pastry, glazed with maple syrup, served warm with strawberry sorbet 20.00

house made profiteroles, filled with chocolate, coffee, vanilla & mascarpone custard 20.00

berry pavlova with fragolino jelly, marshmallows, rosemary infused coulis & house made mixed berry gelato 20.00 GF

apple strudel with raisins & mixed peel, served with salted hazelnut & chocolate icecream 20.00

soft - centred chocolate pudding, served with house made vanilla bean icecream & hazelnut crumb 20.00

trio of house made 'gelati'- mango, mixed berry, fig & honey 20.00 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

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 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 2023

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

Gls. 10 | Bottle 24 | club 21.60

## CHRISMONT Riesling 2023

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

Gls. 10 | Bottle 22 | club 19.80

## LA ZONA Fiano 2022

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

Gls. 12 | Bottle 28 | club 25.20

## CHRISMONT Pinot Gris 2023

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

Gls. 12 | Bottle 30 | club 27

## CHRISMONT Chardonnay 2023

White peach, fig and 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 and raspberry fruit, bright acidity, and flavour persistence.

Gls. 10 | Bottle 24 | club 21.60

## CHRISMONT Pinot Noir 2023

Fresh strawberry, red currant and raspberry aromas, silky with vibrant fruit and juicy acidity, fine textured tannins with a persistent finish.

Bottle 38 | club 34.20

## LA ZONA Barbera 2022

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

Gls. 12 | Bottle 32 | club 28.80

## 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 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 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 Aglianico 2021

Dark berry fruits, earthy undertones, cedar, spice & dried herbs, dry velvety 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 2022

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 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

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.

