

ENTRÉES

lemon ricotta stuffed zucchini flowers, served with whole grain mustard aioli & capers 18.50

burrata served with aged balsamic, basil, marinated heirloom tomatoes & house-made lavosh 28 V | GF optional

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

pan seared scallops, served with cauliflower puree, chorizo jam, topped with passion fruit pulp 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 sardines, fennel, pinenuts & black currents, topped with bread crumbs & parmesan 40

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

house-made potato gnocchi, served with pork belly and beef ragu', topped with stracciatella (soft cheese) 38 V | GF OPTION

oven baked barramundi, served with fresh tomatoes, capers, olives & kipfler potatoes 42 GF | DF

chicken breast filled with spinach & goats cheese, served with creamy cannellini beans & rosemary pesto 38 GF

roasted duck breast (medium rare), served with pumpkin puree, fresh figs, caramalised onion and port wine jus 44 GF

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

roasted seasonal vegetables 12 GF

twice baked potatoes 12 GF

DESSERTS

vanilla bean panna cotta, served with house made fresh fig & honey 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

dark chocolate mousse, served with slow cooked pears and vanilla bean ice cream 18.50 GF

lemon & mascarpone baked cheesecake 18.5

trio of house made 'gelati' - mango, mixed berry & fig & honey 18.5 GF

FORMAGGI -

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

coffee of your choice from 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

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

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 2022

Cheery fruit, dark chocolate & green peppercorn, medium bodied, fine tannins and a persistent finish.

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Barbera 2022

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 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 5

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% 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.

