

### LA ZONA Prosecco NV

Delicious citrus, melon, almonds and honey on the nose, and a crisp clean palate with delicate bubbles.

**\$22 | Member \$19.80**

### LA ZONA Arneis 2016

Floral aromatics, with green apple and pear aromas. A palate of crisp apple, peaches and pears, and a lingering creamed honey on the lengthy finish.

**\$22 | Member \$19.80**

### LA ZONA Pinot Grigio 2017

Delightful pear & melon with subtle quince aromas. Refreshing crisp flavours of pear, Granny Smith apple delight the palate. Finishes with mouth-watering acidity and a powdery dry finish.

**\$22 | Member \$19.80**

### Riesling 2017 | *A Chrismont favourite.*

Lemon, lime & honeysuckle nose, and intense citrus and floral flavours persist through to the refreshing natural acid finish. Attractive as a young wine, developing subtle toast & honey complexity upon careful cellaring.

**\$17 | Member \$15.30**

### LA ZONA Fiano 2017 - *NEW Vintage -*

A pale straw colour with light green hues. Generous fruit aromas of melon, lychee, and paw paw. Tropical fruit and citrus flavours, pronounced acidity, silky texture and a persistent finish

**\$26 | Member \$23.40**

### Pinot Gris 2015

Freshly cut pears, crisp apple and subtle melon aromas. A spoonful of baked apples, with rich rounded palate, luscious texture, attractive length and a dry finish.

**\$26 | Member \$23.40**

### Petit Manseng 2015 - *NEW Vintage -*

Citrus guava and pineapple aromas with warm spicy toast. Zesty palate, tropical fruit flavours with a hint of lime. Mouth-watering spiciness, natural acidity and lingering creaminess. A perfect match for a fragrant spicy Thai curry.

**\$26 | Member \$23.40**

### Chardonnay 2015

Aromas of peach and melon, with touches of butterscotch, toasted coconut and roasted almonds. Generous stone fruit & melon palate is highlighted with spicy notes, balanced by crisp acidity found in Chrismont's King Valley Styles.

**\$24 | Member \$21.60**

### LA ZONA Rosato 2017

Cherry, redcurrant and strawberry aromas. A dry, light-bodied rosé with a mouth-watering crispness and a clean fruit-profile with zesty acidity, good length and flavour persistence.

**\$18 | Member \$16.20**

### LA ZONA Nebbiolo 2016

Delicate aromatic nose of cherries, violets, roses, and hints of dried herbs and spices. A multi-layered palate with red fruit notes, earthiness and spice, and fine tannins on a balanced finish.

**\$30 | Member \$27**

### LA ZONA Barbera 2015 -

Blackberries, plums and spice aromatics. The palate is full; spicy plum with blackberry and chocolate notes, nicely rounded out by toasty vanilla oak, balanced by mouth-watering acidity and fine tannins.

**\$26 | Member \$23.40**

### LA ZONA Sangiovese 2014

Bright light crimson-purple hue. Silky berry and dark baked cherry fruit with a herbal background. Toasted oak backed up with characteristic savoury tannins.

**\$26 | Member \$23.40**

### Merlot 2014

Juicy ripe plums, dark chocolate and violet aromas. Exotic spices and luscious roundness combine with soft but assertive tannins to produce a balanced and dry finish.

**\$24 | Member \$21.60**

### Shiraz 2015

Black pepper, spice, ripe berry fruit and black currant lift. Ripe berry with peppercorn palate, indicative of a cool growing season; toasted oak complexity balanced with round, fine tannins; a classic Shiraz structure.

**\$26 | Member \$23.40**

### Cabernet Sauvignon 2014

Intense plum in colour with crimson hues, the wine's sumptuous aromas of blueberry, cherry and blackberry with background cedar notes impress. Full dark berry flavours build on the palate. With powerful Cabernet tannins persisting.

**\$30 | Member \$27**

### LA ZONA Sagrantino 2013

Deep berry fruit nose with hints of earth, plum & cinnamon. The palate is full of ripe berries, plums and spice, with the legendary tannins, a mouth-coating astringency, imparting the lengthy finish.

**\$30 | Member \$27**

### LA ZONA Moscato 2016

Rose, honeysuckle and musk aromas. Delightful sweetness balanced with a crisp effervescent finish. A low alcohol wine, made to drink now while young and fresh.

**\$16 | Member \$14.40**

### LA ZONA Marzemino Frizzante 2017 - *NEW Vintage -*

Dark crimson red with distinctive purple hues. Aromas of plum, violets, and red berry fruits, hint of spicy oak. Generous plum and berry fruit, sweet up front finishing dry with fine velvety tannins.

**\$20 | Member \$18.00**

### LA ZONA Fragolino 2013

Delectable aromas of strawberry, musk and cherries Bursts with delicate sweet strawberries on the palate. A crisp, refreshing sweetness on the finish.

**\$20 | Member \$18.00**

### Simpatico Cuvee Brut 2005

A marriage of exceptional Pinot Noir and Chardonnay harvested from the pristine upper climes of the King Valley. Released with age to enjoy now.

**\$60 | Member \$54**

### Cristina Chardonnay 2005

An ode to Cristina, the daughter of Chrismont's founder, Arnaldo. A remarkable commemoration, a distinctive cool climate example of Chardonnay, which has enjoyed optimal vineyard conditions and winemaker dedication.

**\$75 | Member \$67.50 - sold out -**

### Arnaldo Sangiovese Cabernet 2005

Chrismont's answer to the super Tuscan blend - Sangiovese and Cabernet. Released aged and ready to drink or cellar for another 15+ years.

**\$75 | Member \$67.50 - sold out -**

### IL Ré Nebbiolo 2005

IL Ré "The King" - king of grape varieties, of Italian styles, and the Valley - Nebbiolo. Refined and fascinating, this wine will continue to age gracefully.

**\$110 | Member \$99**

RISERVA



*Chrismont*  
PRODUCERS OF LA ZONA  
KING VALLEY

# Chrismont

## Restaurant Menu

polenta & rosemary chips 14 GF

grilled eggplant 14 GF

kalamata olives marinated with balsamic vinegar & onions 14 GF

burrata, fig and prosciutto salad 19 GF

salt & pepper calamari 16 GF

pork & beef polpette al sugo 18

prawn, avocado, mango and fresh chilli salad 26 GF

maccheroni pasta tossed with basil, pinenuts, olive oil, peas, beans, zucchini & kipfler potato's, served with shaved parmesan & pancetta 28

spaghetti tossed with prawns, chorizo, mushrooms & chilli 28

pan fried fish, vegetable salad, lemon parsley dressing 32 GF

slow cooked rabbit with mushroom & marsala sughetto on potato mash 38 GF

slow cooked lamb shoulder, served with roast vegetables 36 GF

beef involtini rolled with prosciutto, provolone, served on a bed of orecchiette pasta 28

veal schnitzel, eggplant & olive salsa, roast potatoes 29

insalata mista 8

house bread platter 8

for the kids:

fish & chips 12

pasta with napoli sauce 10

ice cream 5

frozen mango macadamia crunch 14

mini pavlova with double cream, fresh seasonal fruit 14 GF

no bake lemon cheesecake served with lemon curd, raspberry ice cream 14

fig & cinnamon torte served with fig marmellata, cream, icecream 14

vanilla pannacotta, jelly & fresh berries 14 GF

tiramisu 14

'Fit for a King' antipasto plate - cured meats, cheese, house pickles, assorted condiments, bread 38

house made biscotti 4

Chrismont sparkling water 750ml 8

Peroni 9

Cascade premium light 8

King Valley Cider 750ml 18

San Pellegrino range - 200ml 5  
aranciata, aranciata rossa,  
limonata, chinotto

Chrismont blend espresso coffee 4

loose leaf tea 5  
english breakfast  
melbourne breakfast  
french earl grey  
russian caravan  
oolong  
chamomile  
peppermint

chai latte, local honey 5

*"Welcome to our home!  
We would often come up here for a walk when we needed a break from the busy-ness of running a small business and always knew this part of our property was stunning, but what M/G Designs & Steve Graves from Bright Alpine Builders have achieved here just blows us away! We hope with the addition of the freshest produce from our abundant region and our special wine made with passion for our Valley, you will be blown away too.  
Buon Appetito."  
Annie & Jo*

## Larder

Beautiful glassware, ceramic platters, sweet treats and produce, prepared by our kitchen, please peruse what we have available today.

olives 270g 10  
olives 320g 12.5  
sicilian pickled melanzane 9.5  
sicilian pickled zucchini 9.5  
jams 8  
verjuice 375 ml 12  
pickled dutch carrots 250g 9.5  
biscotti 8  
sesame torrone 9.5  
walnuts 12

Chrismont | Cellar Door | Wine Club | Restaurant | Larder | Functions | Event Spaces | Guest House

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[WWW.CHRISMONT.COM.AU](http://WWW.CHRISMONT.COM.AU)

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